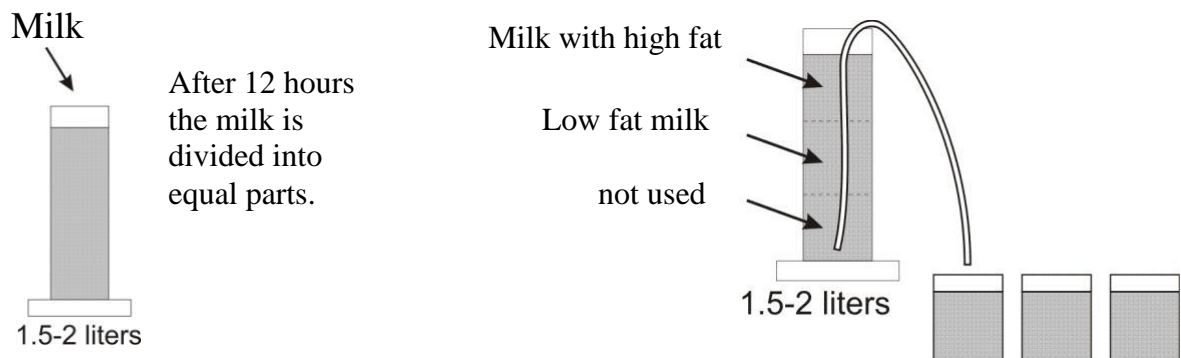




Representative samples from milk and other milk derivatives for milk analyzer's calibration

General

The samples used for analyzer's calibration have to be representative for the corresponding milk type and have to be with known quality parameters: fat in percentage, SNF in percentage, density, lactose in percentage, total protein in percentage and salts in percentage. Changes in the analyzed parameters in the samples, have, if possible, to cover the whole measuring range – i.e. used samples to be with low and high content of the analyzed components.



Milk with high and low fat is used for auto calibration of milk analyzer.

The exact value of the parameters is decisive for correct and accurate calibration, because if the parameters are not set correctly during calibration the same parameter will not be measured correctly.

Necessary quality parameters values determination

For more precise determination of above listed quality parameters of the milk and its derivatives is advisable they to be examined in an authorized laboratories, using the corresponding arbitration methods for this purpose.

Laboratory methods

Determination of fat content in the milk and its derivatives (cream, whey, buttered milk) is one of the most important analyses in the dairy production and milk processing. According this parameter the payment schemes are made and it is observed from the point of view correct production process and the basic economy balances are made with its help.

Röse-Gottlieb method

The fat content is determined using the gravimetric method, fat extraction from ammonia-alcohol milk solution using diethyl and petroleum ether, evaporation of the solvent and weighting the residuum.

Gerber method

The proteins in the milk and dairy products are dissolved with sulphuric acid with definite concentration in butyrometer and the fat is separated under the influence of amyl alcohol, heating and centrifuging in a form of dense, transparent layer. The volume of this layer is measured in the divided part of the butyrometer.

This is quick, easy method with sufficient accuracy. We recommend it for usage.