

# LactoScope 300 System: A Fast, Reliable, Accurate, Easy-to-Use Milk Analyzer

The LactoScope™ 300 FT-IR dairy analyzer combines performance, accuracy, ease-of-use, and speed, analyzing samples and producing results in less than 45 seconds – all in one compact solution. This robust instrument comes with a powerful user interface, step-by-step workflows, and built-in connectivity and reporting software that allows you to master the system with minimal training and access your results from anywhere.

The LactoScope 300 system is designed with all technologies working together to give you a powerful dairy analyzer that's ideal for chilling stations and dairy processing plants.



### **Applications and Benefits**

#### **▶ DETECT ADULTERANTS AT EARLY INTAKE**

Screen for targeted and nontargeted adulterants in milk early in the intake stage, preventing contaminated milk from entering the value chain.

#### **► MEASURE DAIRY OUALITY**

Identify levels of fat, protein, lactose, solids, and solids-not-fat in milk, whey, cream, so dairy can be segregated and geared toward the end product.

### **► CONTROL YOUR PROCESS**

Monitor quality levels during processing to ensure the consistency of end products, eliminating under- and overprocessing; improve yields by quickly optimizing settings based on results.

#### **▶ VERIFY FINISHED-PRODUCT OUALITY**

Ensure liquid end products meet specifications.



### **Fast Results**

The LactoScope 300 system can test and your deliver results in under 45 seconds, allowing you to run at least 60 samples per hour.

## Accurate, Reliable Performance

Our patented Dynascan™ interferometer is designed to withstand the effects of tilts and shifts and ensures that the instrument calibration remains intact after maintenance, for unparalleled data accuracy every time.

## Intuitive, Powerful User Interface

The ResultsPlus™ interface requires minimal training to master the testing and results process. And it allow administrators to validate calibrations and set up automatic data export to LIMS.

# **Remote Access and Reporting**

Cloud-based NetPlus Report connectivity allows you to access results from anywhere, while NetPlus Remote (sold separately) enables you to configure instruments and send calibrations and settings remotely; monitor performance by comparing instrument results to reference results; and updating calibrations. For example, a processor with 10 sites can access the LactoScope 300 analyzer at all sites from a single computer and configure them simultaneously, without the need to be onsite.

### **LactoScope 300 System Specifications**

Technology	FT-IR							
Wavelength Range	400 - 4000 cm-1							
Products	Raw and homogenized milk, cream, whey							
Included Calibrations								
Milk	Parameter	Fat	Protein	Lactose	Solids	Solids Non-Fat	Urea	FPD
	Range (%)	0 - 13	0 - 6	0 - 6	0 - 25	0 - 12	10-30 mg/100g	-0.409 °C - 0.550 °C
Cream	Range (%)	0 - 45	0 - 5	0 - 5	0 - 50	0 - 12	-	
Whey	Range (%)	0 - 10	2 - 5	0-5	0-7.5	-	-	-
Accuracy	≤ 1.2 % CV on major raw bulk tank cow's milk components (fat, protein, lactose, total solids, solids not fat)							
Repeatability	$\leq$ 0.5 % CV on major raw bulk tank cow's milk components (fat, protein, lactose, total solids, solids not fat)							
Targeted Adulterants Limits of Detection (LOD)	Urea:			< 0.1%				
	Ammonium Sulphate:			< 0.1%				
	Maltodextrin:			< 0.6%				
	Sucrose:			< 0.3%				
	Water:			< 20%				
Untargeted Adulterant Detection	Reported as abnormal milk screening							
Sample Capture Time	< 45 seconds							
Sample Temperature	5 °C - 40 °C							
Sample Treatment	$Homogenous \ samples \ by \ inversion; best performance \ on \ raw \ milk \ and \ cream \ achieved \ with \ preheating \ to \ 38-40\ ^{\circ}C$							
Sample Volume	5 ml -10 ml (milk)							
Ambient Temperature	5° C - 35° C							
Humidity	Noncondensing							
Data Interface	2 x USB ports (for printer, keyboard, mouse, or barcode reader), 1 x Ethernet port							
Operating System	Windows™							
Remote Connection	NetPlus™							
Display	12-in color touchscreen							
Carryover	<1 %							
Cleaning	Automatic and programmable							
Power Supply	100/230 V, 50/60 Hz, 12 V operation							
Dimensions (W x D x H)	460 mm x 440 mm x 600 mm							
Weight	22 kg							



