

**ULTRASONIC MILK ANALYSER WITH  
WINDOWS OS AND DATABASE APPLICATION**

**Lactoscan Milk Collecting Center  
based on Windows OS (MCCW)**

High-end ultrasonic  
technology for analyzing  
any kind of milk



Inbuilt Printer

In-flow integrated pH meter  
with probe (option)

Wireless keyboard  
and mouse (USB)

Touch-Screen

Platform scales  
(serial interface)

HDMI Display 21"

Bar-code  
reader (USB)

External Standard Printer

- Internet Cloud Services
- e-mail & SMS support
- Multi-language support
- Touch-screen display
- Wireless keypad and mouse

**KEY FEATURES:**

- User-friendly:  
simple in operation,  
maintenance, calibration  
and installation
- Portable and  
compact design
- Very small quantity  
of milk required
- Low power consumption
- No use of hazardous  
chemicals
- One year full warranty

**SPECIFICATIONS Lactoscan MCCW:**

Parameter	Measuring range	Accuracy
Fat	from 0.01 % to 45%	± 0.06%
SNF	from 3% to 40%	± 0.15 %
Density	from 1000 to 1160 kg/m <sup>3</sup>	± 0.3 kg/m <sup>3</sup>
Protein	from 2% to 15%	± 0.15%
Lactose	from 0.01 % to 20%	± 0.20%
Added Water content	from 0 % to 70 %	± 3.0%
Temperature of milk	from 5°C to 40°C	± 1°C
Freezing point	from - 0,400 to - 0,700°C	± 0.005 °C
Salts	from 0,4 to 4%	± 0.05%
pH	from 0 to 14	± 0.05%
Conductivity	from 2 to 14 mS/cm	± 0.05 (mS/cm)
Kg	from 0 to 150 kg	± 0.025 kg
Total solids	from 0 to 50 %	± 0.17%

**(option) 50 sec., 30 sec., 20 sec. measurement**

Milk analyzer Lactoscan makes quick analysis of milk and liquid dairy products:

- |                |                          |  |
|----------------|--------------------------|--|
| Cow milk (25%) | Whey                     | Concentrated milk (up to 1160kg/m <sup>3</sup> ) |
| Sheep milk     | Cream (up to 45%)        | Recovered milk                                   |
| Buffalo milk   | Skimmed milk (0,01% FAT) | Etc.   |

And can be calibrated by the customer with specific samples of:  
Yoghurt, Flavoured milk, Ice-cream mixtures etc.

**MEASURING  
PARAMETERS:**

- Fat
- Solids-non-fat (SNF)
- Total Solids
- Density
- Protein
- Lactose
- Milk sample temperature
- Added water
- Salts
- Freezing point
- pH
- Conductivity
- Kg
- Ion meter

This project is  
co-funded by the  
European Union



**ENVIRONMENTAL CONDITIONS**

Ambient air temperature  
10°C - 40°C (option 43 °C)  
Milk temperature 1°C - 40°C  
Relative humidity 30% - 80%

**ELECTRICAL PARAMETERS**

Switching Adapter  
Input: 100 - 240 V ~ 1.6 A max.  
50-60 Hz  
Output: +12 V 4.17A min.  
Output power: 50 - 65 W

**MECHANICAL PARAMETERS:**

Dimensions: (W x L x H)  
390 x 300 x 260 mm  
Weight: 5.5 kg  
Plastic cover box

**Functions:**

- Input information
- Communication - SMS and e-mail
- Active Formulae
- System log

**Tables and formulae - deliverers and price**

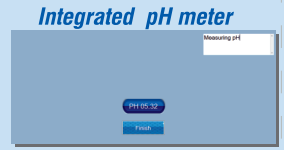
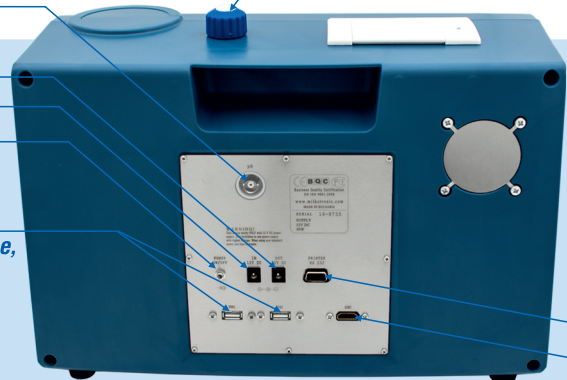
- Reports: shift, daily, monthly, deliverer daily report, deliverer monthly report

**Database services:**

- Archive DBRes
- Restore DBRes
- Init DBRes
- Archive DBDel
- Restore DBDel
- Archive All Data
- Restore All Data
- DB Server

**ULTRASONIC MILK ANALYSER WITH WINDOWS OS AND DATABASE APPLICATION**

**pH probe Input**  
**12V Output**  
**12V Input**  
**Power switch**  
**USB ports (printer, bar-code reader, keyboard and mouse, remote display and weight scales)**  
**Integrated pH meter**  
**pH measuring system (degree of acidity) (option)**  
**In-flow pH measuring system (degree of acidity)**  
**All parameters - measured in a single sample**



**RS232 interface port**  
**HDMI**



**LactoScan Analyser - Database (LSAN-DB)**  
LSAN-DB collecting information from Lactoscan® compatible measurement files and creating reports consistent with predefined formulae.

The application saves data collected to a MySQL database.  
**Local and Cloud Based DB**

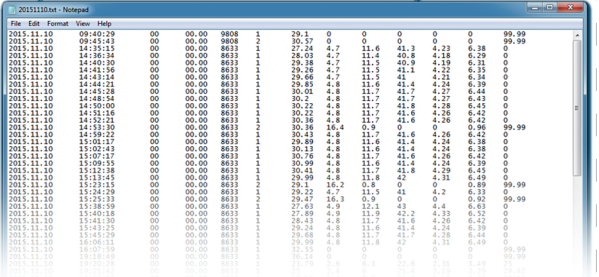
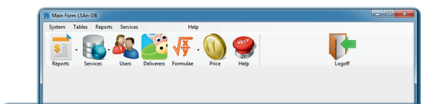
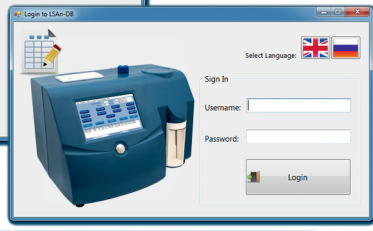
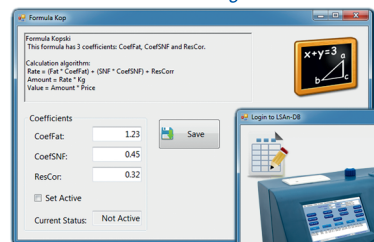
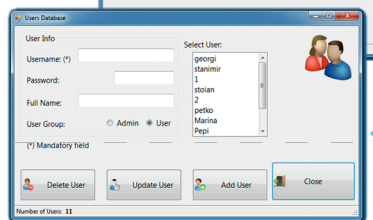
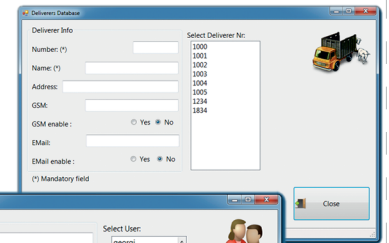


**Cloud Database Application.**  
**Total solution for milk collecting process.**  
**Windows tablet, wireless, cloud services based system:**  
- Easy to use, integrated, internet based;  
- Automated farmer identification (bar-code card);  
- Real-time SMS and e-mail alerts;  
- Remote back-up support and maintenance, updates;  
- Payment schemes calculations;  
- Real-time online access to milk data;

**Advantages:**  
-remote modification of the rate-charts  
-remote support and maintenance  
-remote alert for changes in calibration



**Internet Remote Firmware Update (Download Center)**



Milkotronic Dairy United - Nova Zagora  
Report generated: 2015-11-29 15:33:05

Report for: 2015-04-09 | Type of report: Shift / Large | Shift: Morning

Time	Deliverer	Litres	Calibration type: 2		Rate	Amount	Value
			Fat	SNF			
11:57:48	1001	1.34	3.97	22.69	20.12	26.96	347.26
09:57:03	1114	12.83	4.33	25.24	4.54	56.89	732.69
09:55:21	1234	2.9	4.11	23.92	5.56	15.90	179.03
09:58:23	1914	32.57	4.03	24.21	5.56	181.09	2332.43
09:59:30	2924	34.50	11.66	22.29	4.54	156.63	2017.39
Average Fat: 7.23		Average SNF: 23.54		Average Rate: 0.48		Total Value: 5608.80	
Total Amount: 435.47		Total Quantity: 83.44					

Time	Deliverer	Litres	Calibration type: 3		Rate	Amount	Value
			Fat	SNF			
11:58:12	1002	3.45	3.87	23.69	4.54	15.66	201.74
10:25:39	1234	10.54	4.22	24.92	5.56	59.60	754.90
10:45:32	3200	17.57	4.43	22.91	11.24	197.49	2543.63

**Milk conductivity measuring system (option)**  
**Milk conductivity changes depending on concentration of ions in the milk.**

- Milk conductivity can be used for:**
- test of udder health (detection of subclinical mastitis);
  - control of water evaporation grade in condense milk production;
  - determination of dry milk solubility rate.



distributors:

