LactoStar

Instrument for the analysis of milk

| ■ Fat | ■ Protein | ■ Lactose | ■ SNF (Solid Non Fat) | ■ Density | ■ Freezing point |

■ Easy 5-key operation

Automatic maintenance: Up to five different times can be entered for various maintenance activities:

■ rinsing
■ cleaning
■ zero point calibration

Thus routine tasks are completed automatically.

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Measurement Principle:

The milk sample is sucked into the measuring cells by means of a pump. Both the fat content as well as the SNF are determined by using thermal measurement effects (RedBox).
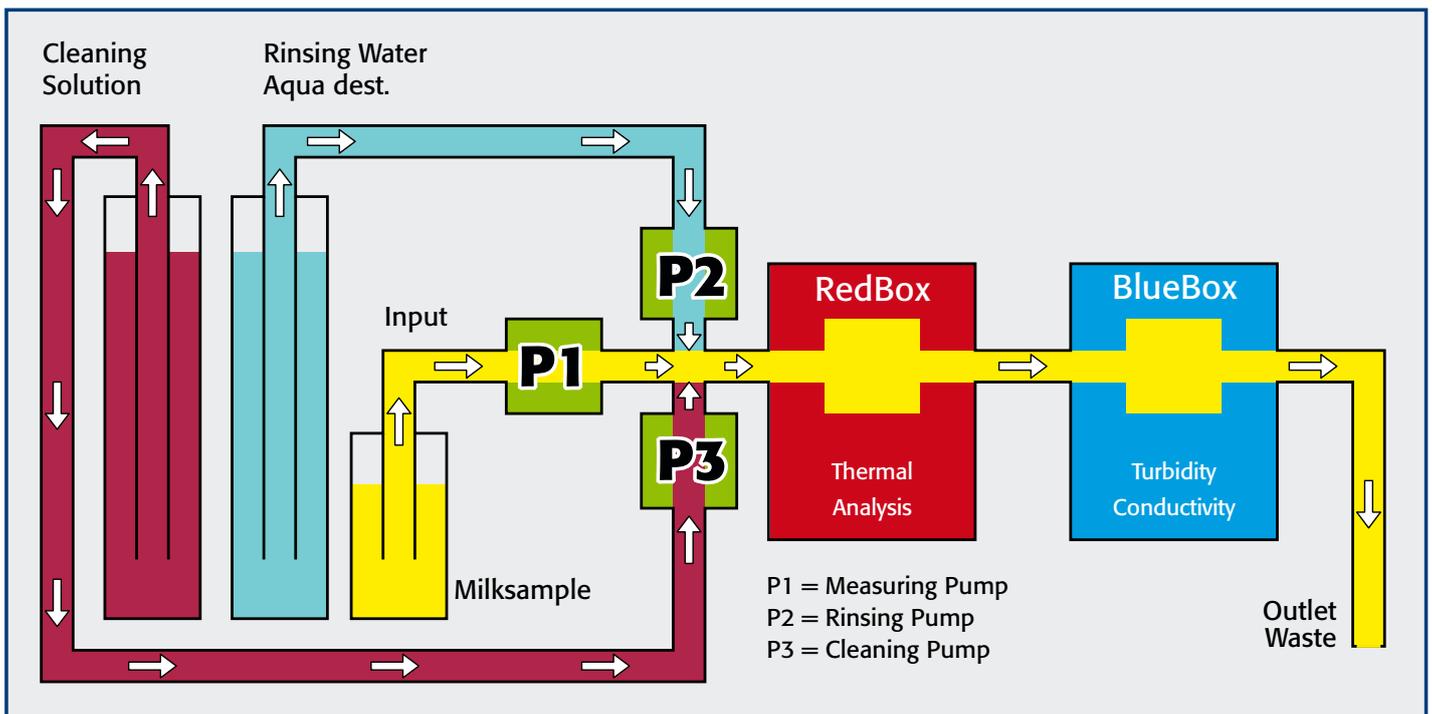
Additional Wavelengths

Protein, lactose, density and minerals are determined in addition with the aid of a second measuring cell that is equipped with a combined impedance / turbidity sensory technology by using 4 different optical wavelengths (BlueBox). The freezing point is calculated on the basis of the measured values that are ascertained.

Appliance characteristics Calibration

The devices can store 20 different sets of calibration data. Various types of milk, e.g. full-cream milk, skim milk, cream, etc. can be analysed. You can change from one product to another without having to undertake a new calibration.

Interfaces:

Parallel interface (Printer connection), Serial interface (PC connection, software is included in the delivery)

Cleaning Solution — Rinsing Water Aqua dest. — Input — P1 — P2 — P3 — RedBox (Thermal Analysis) — BlueBox (Turbidity Conductivity) — Milksample — Outlet Waste

P1 = Measuring Pump
P2 = Rinsing Pump
P3 = Cleaning Pump

Parameter	Measuring range	Repeatability
Fat*	0.00% ... 40.00%	± 0.02%
Protein	0.00% ... 10.00%	± 0.03%
Lactose	0.00% ... 10.00%	± 0.03%
SNF	0.00% ... 15.00%	± 0.04%
Minerals	0.00% ... 5.00%	± 0.02%
Freezing point	Calculated value	± 0.002 °C

* The repeatability in the range of 0 to 8% fat amounts to ± 0.02%.
  In the higher measuring range of 8 to 40% fat, the repeatability amounted to ± 0.2%

Ordering data:

Lacto*Star* with printer
and two plastic canisters for cleaner and distilled water
Art. no: 3510

Dimensions: (LxHxW): 44cm x 20cm x 44cm
Weight: 15,5 kg
Connected loads: 230 V / 115 V / 180 VA / AC

countless installations in institutes and laboratories all over the world
approved - accurate - reliable