

LactoStar

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THE NEW GENERATION OF INSTRUMENTS

Chemical milk analysis device with fully automatic cleaning and rinsing system and zero point calibration for the fast and accurate testing of milk

Countless installations in institutes and laboratories all over the world attest to the outstanding quality, reliability and accuracy of this chemical analysis device.

The following parameters can be determined quickly and reliably with just one measurement:

Contents	Measuring range	Reproducibility (r)
Fat:	0.00 % to 40.00 %	± 0.02 %*
Protein:	0.00 % to 10.00 %	± 0.03 %
Lactose:	0.00 % to 10.00 %	± 0.03 %
SNF:(fat free dry matter)	0.00 % to 15.00 %	± 0.04 %
Minerals/conductance	0.01 % to 5.00 %	± 0.02 %

* The reproducibility equals +0.02 % in the 0% to 8 % fat range.
In the higher ranges of 8 % to 40 % fat, the reproducibility equals 0.2 %

The measurement resolution is 0.01 %.
The accuracy depends on the respective calibration.

Further parameters are determined based on calculational algorithms:

- Density (calculated value)
- Freezing point (calculated value)

The software is continually improved with the aim of obtaining additional interesting parameters. The updates are quickly and easily transmitted over the interfaces. In this way, the instrument is kept up-to-date over a long period of time.

High matrix tolerance

The device is characterised by a high matrix tolerance which it owes to the multi-sensor measurements systems used. This means different kinds of milk can be measured with the same calibration (product profile).



Operation

The operation is clear and simple.
5-key menu-driven handling: 4 arrow keys and one "enter" key.
By pressing the "enter" key, the function or action, which has been selected with the help of the arrow keys, is started.