MILK ANALYZERS

MILK ANALYZERS

The milk analyzer utilizes ultrasonic waves to analyze the quality of milk on various parameters like protein, fat, lactose, and also non-solid fats (SNFs). The ultrasonic waves that are emitted from the analyzer are passed through the sample and the reflected waves are analyzed to determine the composition of milk. It is a non destructive method to carry out the analysis of milk so the milk remains reusable after the analysis.

Also known as Milk Testing Instrument, Ultrasonic Milk Analyzer..

LTANA14-1 MILK ANALYZER

SPECIFICATIONS

Model	LTANA14-1
Measuring Range	
Fat	0.01%-25%
SNF	3%-15%
Density	1015-1040 kg/m³
Proteins	2%-7%
Lactose	0.01%-6%
Water Content	0%-70%
Temperature	1°C-40°C
Freezing Point	-0.4°C- -0.7°C
Salt	0.4%- 1.5%
Accuracy	
Fat	± 0.10%
SNF	± 0.15%
Density	± 0.3 kg/m³
Proteins	± 0.15%
Lactose	± 0.20%
Water Content	± 3.0%
Temperature	±1°C
Freezing Point	±0.001°C
Salts	± 0.05%
Interface	RS232
Standard Accessory	Printer

Display	LCD Display – 4 lines x 16 characters
Power	100-240 V , 50/60 Hz
Gross Weight	6.5 kg
Package Size (WxDXH)	30x30x45 cm

LABTARE

Labtare Analytical Instruments

Email: info@labtare.com | Website: labtare.com