

ULTRASONIC MILK ANALYSER

Measurement time 28-35 secs



SPECIFICATIONS :

Parameter	Measuring range	Accuracy
Fat	from 0.1% to 12%	± 0.06%
SNF	from 3% to 15%	± 0.15 %
Density	from 1000 to 1160 kg/m ³	± 0.3 kg/m ³
Protein	from 1.1% to 6%	± 0.15%
Lactose	from 1.6% to 8.3%	± 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	± 0.005 °C
Salts	from 0.25% to 1.25 %	± 0.05%

SERIAL OUTPUT FOR AUTOMATION

UNIQUE MILK ANALYSER:

Cold milk can be measured directly

Calibration is maintained

Fresh milk as well as preserved Samples can be measured

Three milk channels – Cow, Buffalo, Mixed

MEASURING PARAMETERS:

MEASUREMENTS FROM THE ULTRASONIC SYSTEM:

Fat

Solids-non-fat (SNF)

Density

Protein

Lactose

Milk sample temperature

Added water

Salts

Freezing point

Power Requirement

Average : 36 Watt

Instantaneous : 60 Watt

Dimension :

100 x 223 x 216