

# MILKOTRONIC LACTOSCAN LW

## Product Overview

The Lactoscan LW Milk & Cream Analyser is used for the quick and simple analysis of milk and cream for dairy processors. The LW measures fat, protein and many other parameters to determine quality quickly. The LW milk collection system is ideal for farm processor use. The system helps you to ensure your fat levels in Dairy and Cream are legal and, therefore, helps to maximise cream volumes. Improve milk quality by monitoring and adjusting your feed product.



## The LW Can Analyse:

- Cow Milk (25%)
- Sheep milk
- Buffalo Milk
- Whey
- Cream
- Skimmed Milk
- Concentrated Milk
- Recovered Milk

And can be calibrated by the customer with specific samples of: Yoghurt, Flavoured Milk, Ice Cream mixtures and more.

## Product Features

- Touch screen display system
- Only a small quantity of milk required
- Highly accurate
- Simple calibrations
- Easy readable results



**Simply add the Milk Sample & Analyse!**

Parameter	Measuring Range	Accuracy
Fat	0.01 % to 45%	+/- 0.06%
Protein	2% to 15%	+/- 0.15%
Density	1000 to 1160 kg/m <sup>3</sup>	+/- 0.3 kg/m <sup>3</sup>
Added Water	0% to 70%	+/- 3%
Milk Sample Temperature	5 °C to 40 °C	+/- 1 °C
Salts	0.4 to 4%	+/- 0.05%
pH	0 to 14	+/-0.05%
Solids Non Fat (SNF)	3% to 40%	+/- 0.15%
Conductivity	2 to 14 mS/cm	+/- 0.05 (mS/cm)

## Contact Us

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