

Low cost, Fast & Simple

Innovation in Milk Analysis

MilkLab Pro analyser provides accurate, multi-parameter results in 60 seconds for:

- Fat
- Solids-non-fat (SNF)
- Lactose
- Protein
- Added water
- Density
- Freezing Point
- Temperature
- Solids
- Integrated weigh conversion from Ltr. to Kg pH (optional)
- Conductivity (optional)



Key Features

- Simple push button operation with minimal skills required
- Portable, lightweight, ergonomic design
- No use of hazardous chemicals or glass, allowing use in production environment and glass free labs
- Established ultrasound spectroscopic technology at a fraction of the cost of other spectroscopic techniques
- Suitable to test a range of products with a wide measuring range
- 2 point self-calibration. Fully automated C.I.P.
- Built in printer and keypad, data software