

# Lactoscan SP - Milk Analyser

Lactoscan SP is an ultrasonic analyser of cold milk samples, starting at 5°C. The intergrated, portable and compact design is ideal for quick sampling.

Only a small amount of milk sample is required, simply place the sample under the sensors and wait for the results to print.

Lactoscan SP provides results for:

- Cow Milk
- Sheep Milk
- Buffalo Milk
- Whey
- Cream
- Skimmed milk (0.01% fat)
- & more!



| Parameter           | Measuring Range                     | Accuracy                |
|---------------------|-------------------------------------|-------------------------|
| Fat                 | from 0.01% to 45%                   | ± 0.1%                  |
| SNF                 | from 3% to 40%                      | ± 0.15%                 |
| Density             | from 1000 to 1160 kg/m <sup>3</sup> | ± 0.3 kg/m <sup>3</sup> |
| Protein             | from 2% to 15%                      | ± 0.15%                 |
| Lactose             | from 0.01% to 20%                   | ± 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 0.4 to 4%                      | ± 0.005°C               |
| Salts               | from 2 to 15 mS/cm                  | ± 0.05%                 |

Easy, fast & low cost with lab accuracy,  
helps farmers maximise Milk prices

