

MILK ANALYZER

BOECO MILKANALYZER LAC-S, LAC-SA

The function of the BOECO Ultrasonic Milk Analyzer is to make quick analyses of milk samples directly after milking, at collecting and during processing.

The BOECO Milk analyzer make quick analyses of milk and liquid dairy products as: Cow milk, UHT milk, Sheep milk, Goat milk, Buffalo milk, Camel milk, Whey, Cream (up to 45%), Skimmed milk (0,01% FAT, Ice-cream mixtures, Concentrated milk (up to 1160kg/m³), Yogurt, Flavoured milk, Recovered milk.

Each unit will be delivered with 3 calibrations (standard are sheep, cow and UHT milk)

The standard model LAC-S has one peristaltic pump for the sample, the LAC-SA models have two pumps, the second one for automatic cleaning.

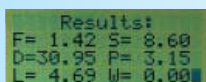
- ▶ Direct measurement of cold milk samples, starting at 5°C.
- ▶ No need of periodical calibration
- ▶ The measurement accuracy is not dependant on milk's acidity
- ▶ High-end ultrasonic technology for analyzing any kind of milk
- ▶ Dimensions 100x223x216 mm (WxLxH)
- ▶ Weight: < 3 kg
- ▶ Power: Input 100-240V ~1,6 A max, 50/60 hz, Output +12V 4.17 A min

The following Parameters can be measured from the Ultrasonic system: Fat, Solid-non-fat (SNF), Density, Protein, Lactose, Milk sample temperature, Added water, Salts, Freezing point,

The following Parameters can be measured from integrated systems: pH (together with a electrode), Conductivity, Inhibitors

Parameter	Measuring range	Accuracy
Fat	from 0,01% to 45%	± 0.06%
SNF	from 3% to 40%	± 0.15%
Density	from 100 to 1160 kg/m ³	± 0.3 kg/m ³
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 -0,400 to-0,700°C	± 0.005°C
Salts	from 0,4 to 4%	± 0.05%
pH	from 0 to 14	± 0.05%
Conductivity	from 2 to 14 mS/cm	± 0.05 (mS/cm)

BOECO LAC



Measurement results



BOECO LAC-SA with 2 peristaltic pumps inside, 1 for cleaning, 1 for sample

input for alkaline detergent for automatic cleaning on every hour



The optional built-in conductivity sensor gives high performance freezing point analysis - avoid poor quality milk due to added water, detects mastitis and falsification with added salt

Code	Description
BOE 5290090	BOECO LAC-S-90 Milkanalyzer, Standard Model with 1 peristaltic pump inside (for the sample) 90 sec. measuring time, with pH measuring system
BOE 5290990	BOECO LAC-SA-90 Milkanalyzer, Standard Automat with 2 peristaltic pump inside (1 for the sample, 1 for the cleaning) 90 sec. measuring time, with pH measuring system
BOE 5291990	BOECO LAC-SA-90 Milkanalyzer, Standard Automat with 2 peristaltic pump inside (1 for the sample, 1 for the cleaning) 90 sec. measuring time, with pH measuring system and integrated Conductivity measurement
BOE 5290950	BOECO LAC-SA-50 Milkanalyzer, Standard Automat with 2 peristaltic pump inside (1 for the sample 1 for the cleaning) 50 sec. measuring time, with pH measuring system
BOE 5291950	BOECO LAC-SA-50 Milkanalyzer, Standard Automat with 2 peristaltic pump inside (1 for the sample, 1 for the cleaning) 50 sec. measuring time, with pH measuring system and integrated Conductivity measurement

Accessories

Code	Description
BOE 5290020	Thermal Printer
BOE 5095626	Basic pH combination electrode BA 17, liquid electrolyte, 0...14 pH, 0...100°C, with BNC plug, 1m cable. With leak proof refill opening, platinum diaphragm

BOECO MILKANALYZER LAC-LA

The BOECO Milk analyzer make quick analyses of milk and liquid dairy products as: Cow milk, UHT milk, Sheep milk, Goat milk, Buffalo milk, Camel milk, Whey, Cream (up to 45%), Skimmed milk (0,01% FAT, Ice-cream mixtures, Concentrated milk (up to 1160kg/m³), Yogurt, Flavoured milk, Recovered milk.

Each unit will be delivered with 3 calibrations (standard are sheep, cow and UHT milk)

The BOECO LAC-LA Laboratory Automat has two peristaltic pumps, 1 for the sample and the second one for the cleaning.

- ▶ Direct measurement of cold milk samples, starting at 5°C.
- ▶ No need of periodical calibration
- ▶ The measurement accuracy is not dependant on milk's acidity
- ▶ High-end ultrasonic technology for analyzing any kind of milk
- ▶ Dimensions 190x295x280 mm (WxLxH)
- ▶ Weight: < 4 kg
- ▶ Power: Input 100-240V ~1,6 A max, 50/60 hz,
Output +12V 4.17 A min



BOECO LAC LA

The following Parameters can be measured from the Ultrasonic system:
Fat, Solid-non-fat (SNF), Density, Protein, Lactose,
Milk sample temperature, Added water, Salts, Freezing point,

The following Parameters can be measured from integrated systems:
pH (together with a electrode), Conductivity, Inhibitors

Parameter	Measuring range	Accuracy
Fat	from 0,01% to 45%	± 0.06%
SNF	from 3% to 40%	± 0.15%
Density	from 100 to 1160 kg/m ³	± 0.3 kg/m ³
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 -0,400 to -0,700°C	± 0.005°C
Salts	from 0,4 to 4%	± 0.05%
pH	from 0 to 14	± 0.05%
Conductivity	from 2 to 14 mS/cm	± 0.05 (mS/cm)

Code	Description
BOE 5291150	BOECO LAC-LA-50 Milkanalyzer, Standard Automat with 2 peristaltic pump inside (1 for the sample, 1 for the cleaning) 50 sec. measuring time, with pH measuring system and integrated Conductivity measurement