

LactoScape Filter Dairy Analyzer

Official Approvals:
AOAC, IDF



Economical Liquid Dairy Analysis System



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LactoScope Filter

The LactoScope™ C3+/C4+ is the perfect solution for all dairy processors that require highly cost-effective dairy component analysis without the expense of unneeded capabilities. The instrument incorporates mid-infrared (MIR) technology, an IDF- and AOAC- approved method.

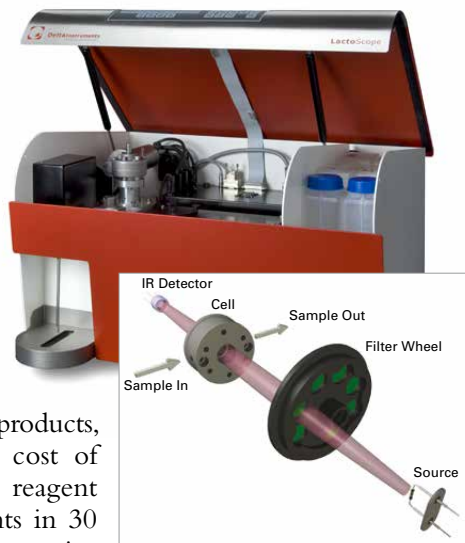
Ideal for testing incoming milk and end products, the LactoScope C3+/C4+ provides low cost of ownership, in a modular design, has low reagent expenses, and analyzes multiple components in 30 seconds. It's the ideal analyzer for busy dairy laboratories.

The LactoScope is designed to collect information from specific mid-IR wavelengths to analyze for common components in liquid dairy products.

Standard configuration allows operators to measure fat, protein, lactose and solids. Additional options allow for the analysis of added water and - in conjunction with the cheese application - fat, salt, pH, and fat in dry and solid cheese products.

The LactoScope C3+/C4+ is specifically designed for processors desiring fast, reliable, and accurate measurement of raw milk, cream, whey, and other dairy products. Easy operation and quick startup provide quality managers with the perfect tool for milk and cream standardization. The instrument is capable of processing up to 150 samples per hour. The Auto-Clean/Auto-Zero function ensures the instrument will always be ready to analyze and removes sources of error.

Specific bandwidth filters in the LactoScope C3+/C4+ allow only the wavelengths of interest to pass. Laboratories around the world rely on this dependable technology.



Specifications

Version LactoScope C3+: (fat, protein, and total solids)

Version LactoScope C4+: (fat, protein, lactose, and total solids)

Standard parameters: Fat, protein, lactose, and total solids

Additional parameters: Solids, nonfat; freezing-point depression (FPD)

Measuring speed: 120 to 150 samples per hour

Measuring range for undiluted samples: Fat 0%-55%, Protein 0%-15%, Lactose 0%-20%, Total solids 0%-60%, Solids, nonfat 0% to 20%, FPD 450 m°C to 550 m°C*

Repeatability in general (CV):** ≤ 0.25%

Accuracy typically (CV):** ≤ 1% (bulk samples from cow milk)

Sample volume: Typical 8 mL

Sample temperature: 2°C to +42°C (36°F to +108°F)

System dimensions: 43 cm D x 67 cm W x 51 cm H, (16.93" x 26.38" x 20.08")

Weight: 42 kg (92.59 lb)

Power supply: 110V-240V, 50 to 60 Hz, 650 VA incl. PC

Standards/approvals: EMC directive 89/336/EC, Low-voltage directive 73/23/EC, IDF 141 C

*After Koops et al.

**CV, Coefficient of Variation is equal to the standard deviation divided by the average of the sample tested, times 100. Rose-Gottlieb for fat, Kjeldahl for protein, HPCL for lactose, and oven method for total solids.

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