

Now with
LACTOSE!



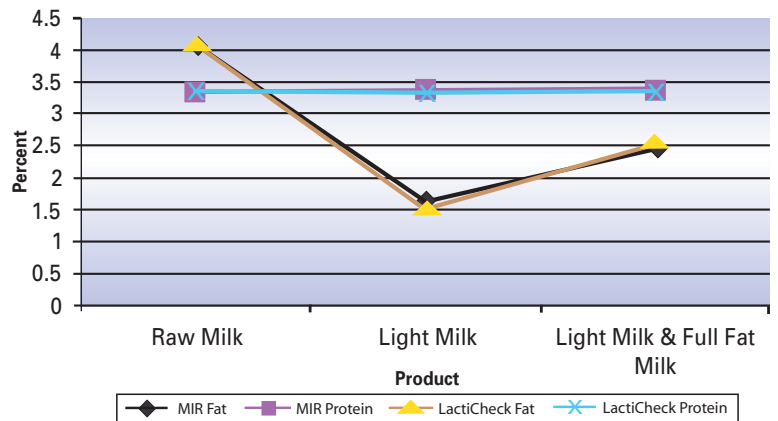
LACTICHECK™ LC-02

*An exciting ultrasonic spectroscopic method
for rapid, reliable milk composition results.*

Cost-effective composition testing



LactiCheck™ Correlation Study: Mid-Infrared (MIR)



Automated, affordable testing of milk composition!

An ultra-user-friendly, affordable and automated system, the LactiCheck™ provides fat, solids not fat, protein and added water and lactose results simultaneously in just 85 seconds! A compact, closed unit featuring simple, push-button operation, the Model LC-02 is designed for testing both unprocessed and processed fluid milk products.

Improved accuracy and convenient calibration!

Based upon the latest advances in ultrasound spectroscopy, the LC-02 provides an alternative to tedious, time-consuming, bench-chemistry methods for composition testing. Ease-of-use and reliability make it a good back-up for other automated systems as well! Featuring greater accuracy in fat determination, the dual channels are factory calibrated for full fat and reduced fat bovine milk. New LACTICAL™ milk-based controls and simple, push-button procedures facilitate validation and calibration as required.



Anywhere! Cow-side to customer



Affordable Approach to Real-Time Results

A practical alternative to previous options for milk composition testing, the straightforward simplicity, affordability and reliability of the LactiCheck bring the benefits of technology to you today!

Artisanal Cheesemakers: Many cheesemakers had to rely exclusively upon costly tests and delays in results by sending samples to independent laboratories. Now real-time results are achievable on-site.

Dairy Processors: The move from bench chemistry to automation has been outside of the budget of many small and mid-sized dairy processors. Costs of equipment, maintenance and training have been high – but today there is an affordable alternative.

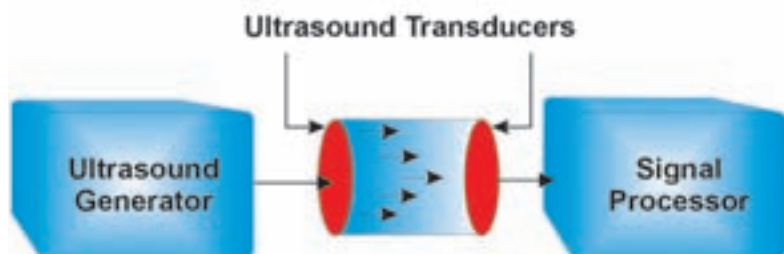
Large Dairy Processors: The LactiCheck is a cost-effective back-up to fully automated mid-infrared systems and can easily be integrated into satellite positions (milk receiving, production, etc.).

A Purchase Decision that Pays Off!

Rapid, objective results and automated recording, reporting options save time, improving productivity.

- ◆ Minimize the “sneaker network” by screening incoming milk at the receiving station. Gain more in-depth profiles on producers while freeing up valuable lab resources.
- ◆ Make the break from bench-chemistry testing to automation and enable the laboratory to tackle other tasks such as allergen testing, air-borne contaminant issues, or more extensive screening of finished product.
- ◆ Save valuable time during product change-overs by giving Production at-line results. Reduce back-ups caused by heavy throughput, routine maintenance of other instruments or personnel issues in the lab!

Principle of Measurement



Ultrasound Spectroscopy:

Ultrasonics is a measurement modality that has been recognized and highly utilized for more than 50 years in a variety of fields and applications from medical diagnostics and therapeutics to process control analysis.

Ultrasonic (or acoustic) spectroscopy presents a practical alternative to optic (or infrared) spectroscopy for material analysis. This technique brings many distinct benefits to dairy and food analysis, including the ability to readily propagate thru opaque samples.

- ◆ High frequency acoustical or sound waves probe intermolecular forces within the sample.
- ◆ By monitoring feedback relative to the attenuation and velocity of the sound waves, levels of molecular organization are characterized.
- ◆ Compositional structure of fat and solids not fat are directly measured; other parameters are algorithmically determined using this data.
- ◆ Results for milk composition are presented simultaneously on the readout and thru a standard RS-232 output for transfer to PC or Printer.

Measuring Parameters:

Fat

Calibrated to fixed range (within +/- 1.0% fat) (±0.065 %)
 Standard: 0.3 to 9% or High Fat: 05-12% (±0.08%)

Protein

Calibrated to fixed range (within +/- 1.0% protein) (±0.1%)
 Standard (2-5%) (±0.2%)

Solids Not Fat (SNF) 6 -12% (±0.2%)

Density 1.0260-1.0330 g/cm³ (±0.0005 g/cm³)

Added Water in Milk 0 - 60% (± 2%)

Lactose 3-7% (±0.2%)

Electric Parameters:

AC Power Supply Voltage 110/220V +10/-15%

Power Consumption 30 W max

Environmental:

Ambient Air Temperature 10 to +35° C

Milk Temperature 15 to +30° C

Humidity 30 - 80% Relative Humidity

Technical Data:

Measuring Cycle ~ 85 seconds

Dimensions (W x H x D) 95 x 230 X 250 mm

Shipping Dimensions 120 x 310 x 310 mm

Net Weight 3.3 kg

Gross Weight 6.0 kg

Sample Volume 20.0 ml

Start-Up Time <5 minutes

The LactiCheck™ Start-Up Kit Contains

- LactiCheck Milk Analyzer
- Sample Cups
- Cleaning Solvent Concentrate
- Cleaning Sheet (Laminated) and Manual Pump
- LactiCAL™-2 & LactiCAL™-3 Calibration Controls
- LactiLog™; Data Collection Package
- Power Cord
- User's Manual

Options:

- (Not delivered with the standard Unit)*
- CheeseCrafter™ Predictive Yield Program
- DC Power Connector
- LactiTote™, Sturdy Canvas Carrying Bag
- LactiPrinter™, Thermal RS-232 Portable Printer
- USB Interface for use with LactiLog™ (see above)
- CompuLog™ portable data logger
- LactiPrep™ Automated Sample Rocker

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