

LactoScape™ FT-A

Liquid Dairy Product Analyzer

AOAC and IDF
compliant



Fat, Protein, Lactose & Total Solids



Milk, Cream, Yogurt & Whey



Accurate & User Friendly



Efficient Use of Laboratory Space

Processors & Laboratories



Official Methods:
ISO/No. 9622/IDF 141
Uses AOAC approved methodology
ICAR certified



LactoScope™ FT-A Mid-IR Dairy Analyzer



The LactoScope™ FT-A liquid dairy product analyzer is designed for the large processors and laboratories that want a high performing and versatile instrument capable of testing the most challenging dairy products, such as creams with up to 55% of fat and high viscosity products.

By integrating the latest innovations in FTIR spectroscopy, homogenization, pumps and heating systems, the Delta LactoScope FT-A has the fastest measuring time of 30 seconds per sample with a typical accuracy under 1% CV.

The LactoScope™ FT-A is the most versatile model with fastest analysis time and highest accuracy. It has a low cost of ownership, minimal downtime, efficient use of laboratory space, and a worldwide service support for all its users.

Providing Industry-Leading Capabilities for Dairy Component Analysis

LactoScope FT-A features and benefits

The automatic clean cycles and zeros maintain the sample pumping unit and the measuring cell in optimal conditions, therefore improving the overall reliability and accuracy of the instrument.

Sample pre-heat and homogenization standardize the temperature and particle size of the fat globules before measurement.

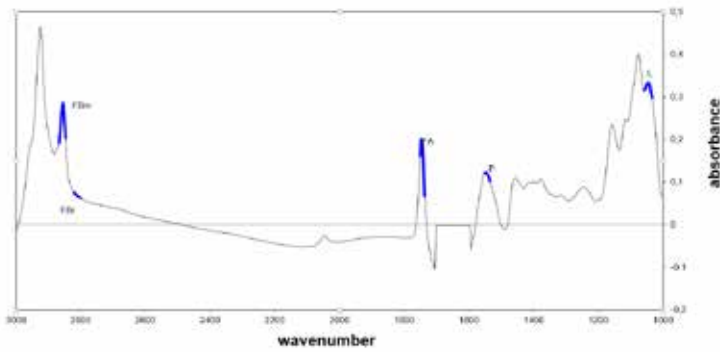
Full-spectrum analysis enables quantification of all components.

The intuitive software provides a rapid implementation with minimal training, is compatible with LIMS systems and has the option of protecting the calibrations and data with a password.

The LactoScope FT-A includes the calibrations to analyzed raw, standardized and processed milks, whey and concentrates, cream with up to 55% fat, and ice creams and yogurt mixes.



Complete milk spectrum



Products

- Raw, standardized and processed milks
- Cream with up to 55% fat
- Whey and concentrates
- Yoghurt mixes
- Ice-cream mixes



Components

Standard: Fat, protein, lactose, total solids, solids non-fat

Additional: Added water, true protein, casein, NPN-CU, free fatty acids, citric acid, density and pH.



The LactoScope FT-A dairy analyzer complies with ISO 9622/IDF 141, and uses AOAC approved methodology for the analysis of fat, protein, lactose and total solids in milk.

FTIR Spectrometer with the Dynascan™ interferometer

The LactoScope FT-A spectrometer incorporates the PerkinElmer's Dynascan™ interferometer, the OpticsGuard™ technology and molecular sieve as optic compartment desiccant.



Accessories

We offer a full line of consumables and accessories to ensure optimal system performance.

Specifications

Standard component¹: Fat, protein, lactose, totals solids, solids non fat

Additional component: Added water, true protein, casein, NPN-CU, free fatty acids, citric acid, density and pH.

Measuring speed: 100-120 samples per hour

Measuring range (%m/m) for undiluted samples: Fat 0-55%, protein 0-15%, carbohydrates 0-22%, total solids 0-60% (0-40% for concentrates)

Repeatability (typical): $CV^2 \leq 0.25\%$

Accuracy (typical): $CV^2 \leq 1\%$ (on cow milk bulk tank samples)

Typical sample intake volume: 10 ml.

Sample intake temperature: 4°C-42°C (35.5°F-107.5°F)

System dimensions (D X W X H): 45 x 85 x 50 cm, (18"x 33.5"x 20")

Weight: 70 kg, 155 lbs

Power supply: 100-120 V, 60 Hz; 220-240 V, 50 Hz; 400 VA

Standards & approvals: CE, EMC Directive 2014/30/EU; Low Voltage Directive: 2014/35/EU; IDF 141/ISO 9622 compliant; AOAC 972.16 compliant; ICAR certified.

¹ Rose-Gottlieb for fat, Kjeldahl for protein, HPLC for lactose, and oven method for solids

² CV is the standard deviation divided by the average of the sample tested, multiplied by 100

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