

# LACTOLYSER MIRA

The precision infra red Analyser custom designed for the Dairy Industry.

The destination of Fat, Protein, Lactose and Total solids in milk and milk products.



The Lactolyser MIRA is the evaluation of 25 years of infrared spectroscopy manufacturing experience specially for the Dairy industry.

By use of compact design techniques and Lactotronic's state of the art optical design, in combination with

a high pressure reliable homogeniser a secured measurement is warranted.

Therefore the S.D. of difference between the Lactolyser MIRA and the chemical reference method is now restricted by the precision of the chemical reference.

#### PURCHASE ARGUMENTS:

- Ease of operation
- Smart calibration select
- Ideal for standardization
- Sustainable quality
- Restricted yearly maintenance
- Several options



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# Specifications Lactolyser MIRA

## Infra Red milk and milk products Analyser

### Lactolyser MIRA

- Components: fat/protein/lactose/total solids
- Skim, semi skim and whole milk
- Whey
- Milk powder
- 10 calibrations, optional more

### Standard features:

- Smart calibration select
- Sample detection
- High pressure sample homogenization
- Sample heating
- Automatic cleaning
- Automatic zeroing

### User input

- Touch screen

### Outputs

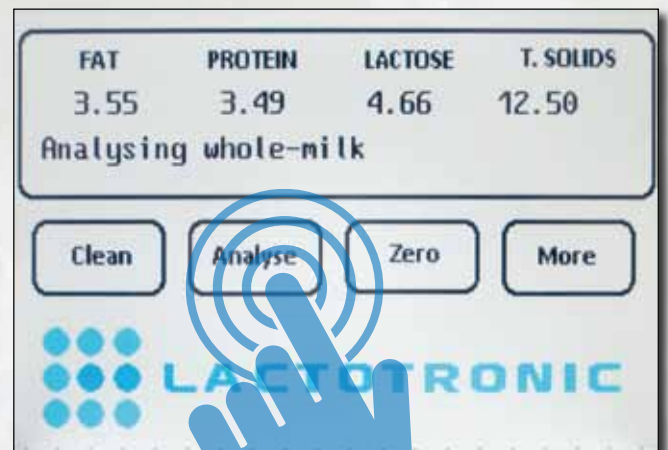
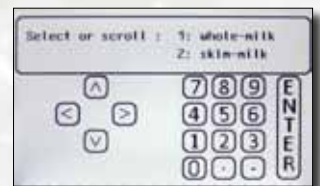
- 320 x 200 screen
- Sound signal
- RS232 port for printer
- RS232 port for computer or modem

### Options

- Extra calibrations
- Cream filter & calibration
- Ethernet port

### Specifications

- Analytical range
  - Fat 0 – 20%
  - Cream 0 – 55%
  - Protein 0 – 10%
  - Lactose 0 – 15%
- Precision
  - Fat 0.02%
  - Protein 0.02%
  - Lactose 0.02%
  - Total Solids 0.06%
- Accuracy
  - Fat  $\leq 0.05\%$  (Röse Gottlieb)
  - Protein  $\leq 0.05\%$  (Kjeldahl)
  - Lactose  $\leq 0.05\%$  (Polimetry)
  - Total Solids  $\leq 0.1\%$  (Gravimetric)



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