

MilkoScan™ FT2

Purpose built FTIR unit for reliable analysis operations



ANALYTICS BEYOND MEASURE

MilkoScan™ FT2 is dedicated to liquid dairy production. It allows you to control and standardise liquid dairy products while simultaneously screening for abnormalities.

Standardisation and sustainability

With the MilkoScan™ FT2 you can standardise products closer to your set targets for improved profit while making optimal use of raw material, helping you to work towards the twin goals of business growth and sustainable production.

Protect against adulteration

Raw milk containing abnormalities remains a challenge in the dairy industry. Abnormalities can be caused by either deliberate or accidental adulteration. With MilkoScan FT2 you can screen incoming raw milk samples to identify a suspect raw milk sample quickly and as a normal part of everyday testing.

FOSS your global partner in profitable dairying

For decades FOSS has helped dairies and milk testing laboratories to keep pace with their analysis demands. Support is provided by certified support engineers stationed close to our customers across the globe.

Sample types

Liquid and semi-solid dairy products such as milk, cream, whey and others

Parameters

Global calibrations: Fat, protein, lactose, total solids, SnF, freezing point depression, total acidity, density, FFA, citric acids, casein, urea, sucrose, glucose, fructose, galactose

Targeted and untargeted adulteration screening

Technology

FTIR technology for milk analysis

Specifications

Feature	Specification
Calibration range	Up to 60% fat Up to 15% protein Up to 7% lactose Up to 55% total solids
Included calibrations <ul style="list-style-type: none"> • Milk • Cream • Whey • Yoghurt 	Fat, protein, lactose, total solids, SnF, FPD, total acidity, density, FFA, citric acids, urea, casein Fat, protein, lactose, total solids, SnF Fat, protein, lactose, total solids Fat, protein, total solids
Optional calibrations Fortified milk and whey <ul style="list-style-type: none"> • Concentrated milk • Infant formula calibration • Concentrated whey calibration 	Fat, total solids, SnF Fat, total solids, SnF Protein, acidity, total solids
Yoghurt and fermented <ul style="list-style-type: none"> • Yoghurt/fermented products • Quark calibration 	Fat, protein, lactose, glucose, sucrose, total sugars, total solids, SnF, fructose Fat, protein, total solids
Dessert and ice cream <ul style="list-style-type: none"> • Dessert and ice cream • Desserts and flavoured milks with vegetable fat 	Fat, protein, lactose, glucose, sucrose, fructose, total sugars, total solids Fat, protein, total solids
ASM module	Screening for abnormal milk
Accuracy	≤ 0,8% CV *on major raw cow milk components (fat, protein, lactose, total solids)
Repeatability	≤ 0.2% CV *on major raw milk components (fat, protein, lactose, total solids)
Analysis time	30 seconds for milk
Sample volume	11 ml.
Sample temperature	5 - 55°C (the sample must be homogeneous)
Cleaning	Automatic and programmable
Purging efficiency	≥ 99%
Calibration routine	Slope / Intercept adjustment
Network connections	LIMS, FossManager™
Optical system	Hermetically sealed, humidity control

*Coefficient of variation