

MilkoScan™ Mars

The MilkoScan for everyone



ANALYTICS BEYOND MEASURE

MilkoScan™ Mars puts powerful FTIR analytical technology within the reach of small to mid-size dairies, helping them to avoid slow and labour-intensive traditional testing methods and improving their ability to spot deliberate or accidental adulteration of the milk supply.

Easy to run and cost-effective

MilkoScan Mars is supplied with ready-to-use calibrations allowing you to control and standardise milk or cream products for optimal use of raw material and consistent quality products. Plug it in and you are ready to start testing immediately.

The simple way to analyse milk and get instant quality control

Simply place the sample under the pipette and press start to get analysis results of up to six parameters in just one minute. Keep cost down with robust flow system and no need for chemicals or disposables.

Unique ability to screen for adulterants with FTIR technology

Check milk for known adulterants and anything that looks abnormal at the same time as performing other quality checks. MilkoScan Mars allows you to start screening from day one with ready-to-use screening models.

Sample type

Milk, cream and whey

Parameters

Global calibrations: Fat, protein, lactose, total solids, solids non-fat, freezing point (milk only)

Targeted and untargeted adulteration screening

Technology

FTIR technology for milk analysis - used by more than 5.000 major dairy users worldwide

Specifications

Feature	Specification
Dimensions (w x h x d)	345 x 285 x 280 mm
Weight	10.5 kg
Power supply	(100 to 240V) V - 50/60 Hz
Power consumption	12V, 5A, - 60 W
Ambient temperature	5 - 35 °C
Ambient humidity	< 80 RH
Environment	For best performance place the instrument on a stable surface away from excessive and continuous vibration
Noise level	< 70 db (A)

Measuring range	0-48 % fat 0-6 % protein 0-50 % total solids	0-12 % SNF 0-6 % lactose
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Accuracy	≤ 1.2 % CV* on major raw cow's milk components (fat, protein, lactose, total solids, solids non fat)	
Repeatability	≤ 0.5 % CV* on major raw cow's milk components (fat, protein, lactose, total solids, solids non fat)	
Analysis time	1 min. for milk	
Sample volume	6 ml.	
Sample temperature	5 – 40 °C (the sample must be homogeneous)	
Cleaning	Automatic and programmable	
Calibration routine	Slope / Intercept adjustment	
Network connection	FossManager™	

*Coefficient of variation

Included calibrations	
Milk	Fat, protein, lactose, total solids, solids non fat, freezing point
Cream	Fat, protein, lactose, total solids, solids non fat
Whey	Fat, protein, lactose, total solids, solid non fat
Untargeted model for adulteration screening	Ready to use model for screening for abnormal raw cow's milk
Targeted models for adulteration	Ready to use screening models for urea, sucrose, formaldehyde, sodium bicarbonate, potassium nitrate in cow's milk

MilkoScan™ Mars is CE labelled and in compliance with AOAC (Association of Analytical Chemists) and IDF (International Dairy Federation).