

LactiCheck™ 3X

3 CHANNEL MILK COMPOSITION ANALYZER



Tech Tool that Delivers Real Time Results!

Providing real time results for a comprehensive composition profile, from milk reception to final Quality Testing, the LC-3X is a robust, reliable and affordable dairy analyzer! Developed in response to market demand for testing a wide range of products, this LactiCheck delivers results for raw milk, various drinking milks, cheese and yogurt recipes and even cream!

Three channels can be calibrated to measure raw milk, skim milk and various processed milks! No reagents are required, making for exceptionally affordable results in just one minute! Integrate this analytical tool into your chain of supply to optimize outcomes including quality and profitability! Ensure you have the data you need, when you need it and where you need it!



Page & Pedersen International, Ltd.

158 West Main Street, Hopkinton, MA 01748 U.S.A.

☎ (508) 435 5966, 📠 (508) 435 8198

✉ info@pagepedersen.com 🌐 www.pagepedersen.com

LactiCheck™ 3X 3 CHANNEL MILK COMPOSITION ANALYZER

Specifications

Measuring Parameters:

	Channel 1: Raw Milk	Channel 2: Full Fat Processed Milk	Channel 3: Low Fat Processed Milk
Fat:	2.0 to 8% (+/- 0.08%)	4.0 – 12% (+/- 0.08%)	0.2 – 4.0% (+/- 0.06%)
SNF	3.0 to 15% (+/- 0.15%)	3.0 to 15% (+/- 0.15%)	3.0 to 15% (+/- 0.15%)
Protein	2.0 to 7% (+/- 0.15%)	2.0 to 7% (+/- 0.15%)	2.0 to 7% (+/- 0.15%)
Lactose	2.0 to 7% (+/- 0.15%)	2.0 to 7% (+/- 0.15%)	2.0 to 7% (+/- 0.15%)
Total Solids	2.0 to 25% (+/- 0.18%)	2.0 to 25% (+/- 0.18%)	2.0 to 25% (+/- 0.18%)
Density	1.0150 to 1.0400 (+/- 0.0005%)	1.0150 to 1.0400 (+/- 0.0005%)	1.0150 to 1.0400 (+/- 0.0005%)
Added Water	0 to 70% (+/-3%)	0 to 70% (+/-3%)	0 to 70% (+/-3%)
Salts	0.4 - 4.0% (+/- 0.05%)	0.4 – 4.0% (+/- 0.05%)	0.4 – 4.0% (+/- 0.05%)

Electrical Parameters:

AC Power Supply Voltage 90 - 265VAC
Power Consumption <30 W

Environmental:

Ambient Air Temperature 10 to +35° C
Sample Temperature 15 to +30° C
Humidity 30 - 80% Relative Humidity

Technical Data:

Test Time ~1 minute.
Dimensions (W x H x D) 11x24x26cm (4.3x9.5x10.2 Inches)
Shipping Dimensions 35x43x43cm (14x17x17 Inches)
Net Weight. 3.0Kg (6.6 Lb)
Gross Weight 7Kg (15.5Lb)
Sample Volume. <15 ml
Start-Up Time <5 minutes

THREE CHANNELS:

Raw, Full and Low Fat Processed Cow's Milk

The LactiCheck LC-3X Start-up Kit Contains:

1 x LactiCheck LC-3X
6 x Sample Vials
2 x Pkgs. Cleaning Solvent Concentrate
1 x Bottle Protein Cleaning Concentrate
1 x Power Cord
1 x Waste Bottle with Waste Hose
1 x LactiCal-1 and LactiCal-3
1 x User's Guide

Options:

Not delivered with the standard Unit:

LactiPrint™ Thermal RS-232 Portable Printer
LactiLog™ Data Collection Package

Advantages/Benefits:

Milk Reception/Quality Control:

Locate in Milk Reception to access incoming milk for fat, solids, added water, protein, etc. in just 60 seconds! Individual suppliers of raw milk can also be tested to assist in management of your supply chain.



Process Monitoring:

Make sure your skim milk is coming in at targeted levels. Confirm that cream is being properly separated. Accurately check various fat levels (Skim [measure down to 0.2%], 1%, 2%, and whole milk) in bottled milk with confidence. Access you cheese recipes (or yogurt vat) for consistent composition.

Results can be automatically saved to a computer for immediate access for further reporting and trending needs!



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