

LACTOSCAN COMBO

Smart Milk Analyzer for Better Dairy Decisions

Accurate | Fast | Reliable



Complete Milk Analysis in One Machine

LACTOSCAN COMBO is a high-performance milk analyzer designed for dairy farmers, milk collection centers, processing units and laboratories. It delivers fast and accurate results for multiple parameters with ease of use and low maintenance.

-  Fat
-  SNF (Solid Not Fat)
-  Protein
-  Lactose
-  Water
-  Temperature
-  Added Water
-  Density

*Pure Milk
Better Value*



Key Features



Multi-Parameter Analysis

Fat, SNF, Protein, Lactose, Water, Temperature, Added Water & Density



Fast & Accurate Results

Get precise results in seconds with advanced technology.



Large Touch Screen Display

User-friendly interface with easy navigation and graph view.



Robust & Durable Design

Stainless steel body for long-lasting performance.



Built-in Thermal Printer

Instant printout of results and reports.



Low Maintenance

Designed for hassle-free operation and cleaning.



Multiple Sample Modes

Cow, Buffalo, Goat, Sheep and more.



Power Efficient

Runs on standard power supply with low energy consumption.

Technical Specifications

Parameters Measured	Fat, SNF, Protein, Lactose, Water, Temperature, Added Water, Density
Analysis Time	< 60 seconds (per sample)
Sample Volume	10 ml
Measurement Range	Fat: 0.1 – 15% SNF: 3 – 15% Protein: 2 – 6% Lactose: 3 – 6% Water: 0 – 80% Density: 1.010 – 1.040
Display	Color Touch Screen (with Graph)
Printer	Built-in Thermal Printer
Data Storage	Up to 1000 samples
Power Supply	AC 100 – 240V, 50/60Hz
Dimensions (H x W x D)	Approx. 430 x 360 x 360 mm
Weight	Approx. 18 kg

Applications



Milk Collection
Centers



Dairy Farms



Processing
Units



Quality Control
Labs



Research &
Development