N-SENS **MILK** Analyzer

FAT · PROTEIN · LACTOSE · TS · SNF

NANOSENS®

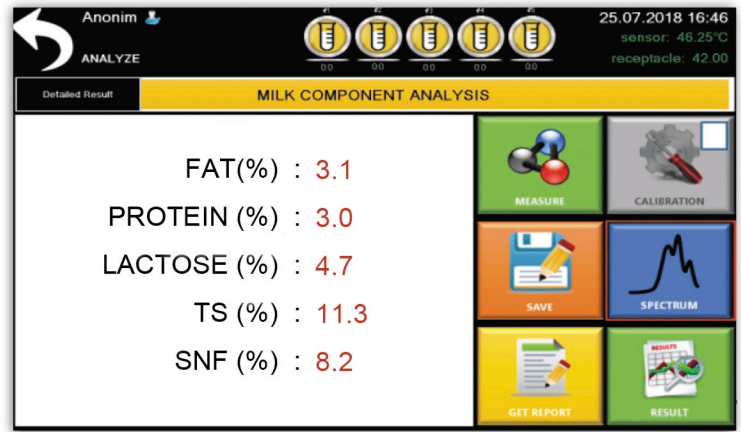Spectroscopic Solutions for Industries

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N-SENS MILK
Analyzer

N-SENS MILK Analyzer that allows quick and practical analysis in milk collection centers and gathering phase, provides the determination of the basic quality parameters of milk. N-SENS MILK Analyzer is a system based on Near Infrared (NIR) spectroscopy that allows analysis of fat, protein, lactose, total solids (TS) and solids-non-fat (SNF) parameters in seconds in milk collection vehicles.

Simple Measurement

• Milk samples are placed in the temperature control unit with dispossible tubes.
• After waiting for the sample to reach a constant temperature (40°C) within 3 min, it is taken into the reservoir in front of the sensor and analysis is started with a single click.

Anonim
ANALYZE
Detailed Result
25.07.2018 16:46
sensor: 46.25°C
receptacle: 42.00

MILK COMPONENT ANALYSIS

FAT(%) : 3.1
PROTEIN (%) : 3.0
LACTOSE (%) : 4.7
TS (%) : 11.3
SNF (%) : 8.2

MEASURE | CALIBRATION
SAVE | SPECTRUM
GET REPORT | RESULT

Device Component

• Heating Unit (6 reservoirs)
• Analysis Unit
• 7 inch touchscreen PC
• Internal battery and power supply
• External 2.0 USB Port x 2
• NFC/ GPS/ (optional)
• Barcode reader (optional)

Technical Specifications*

Sample Volume	1.3 mL
Sample Temperature	2-40°C
Start up Time	15 min
Sample Type	Raw Milk
Analysis Time	24 sec
Included Calibration	Fat, Protein, Lactose, TS, SNF
Accuracy**	CV<0.8% (Fat), CV<0.9% (Protein), CV<0.9% (Lactose), CV<0.9% (TS), CV<0.9% (SNF)
Repeatability	CV<0.6% (Fat), CV<0.7% (Protein) CV<0.7% (Lactose), CV<0.7% (TS) CV<0.7% (SNF)
Adapter	DC 12V/10A
Dimensions	242x301x210 mm
Weight	6.5 kg

*Specifications may be subjected to change withoutany prior notice.
**CV: Coefficient of Variation