

# LactoScape™ FT-B

Milk Analyzer

AOAC and IDF  
compliant



Fat, Protein, Lactose & Total Solids



Milk, Cream & Whey



Accurate & User Friendly



Efficient Use of Laboratory Space

Small-Medium Dairies & Milk Collection Points

# LactoScope™ FT-B Mid-IR Milk Analyzer



The LactoScope™ FT-B milk analyzer *has been designed to answer the needs of the small - medium dairies and milk collection points. Thanks to its modern FTIR optics and intuitive software, it can test raw, standardized and processed milks, whey, and cream with up to 40% fat. It has a quick measuring time of 45 seconds per sample with a typical accuracy under 1% CV.*

The DeltaLactoScope™ FT-B incorporates the latest technology based on Fourier transform infrared principles. The instrument's modular construction minimizes the vibration of the FTIR bench and its integrated design provides efficient use of laboratory space. The LactoScope FT-B has a low cost of ownership, minimum downtime, ensured accuracy, and worldwide support for all its users.

## Providing Industry-Leading Capabilities for Milk Component Analysis

### Lactoscope FT-B features and benefits

**The automatic clean cycles and zeros** maintain the sample pumping unit and the measuring cell in optimal conditions, therefore improving the overall reliability and accuracy of the instrument.

**Sample pre-heat** and homogenization standardize the temperature and particle size of the fat globules before measurement.

**Full-spectrum** analysis enables quantification of all components.

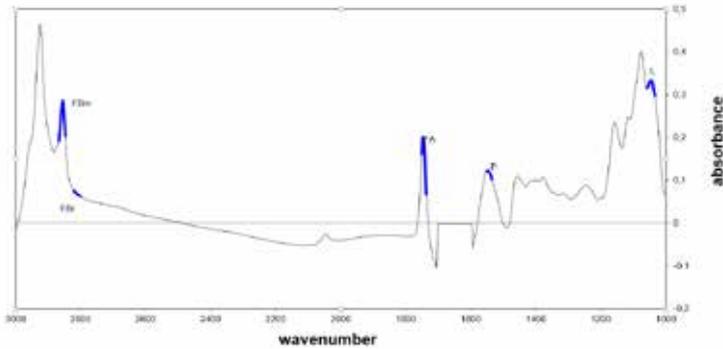
**The Intuitive software** provides a rapid implementation with minimal training, is compatible with LIMS systems and has the option of protecting the calibrations and data with a password.

**The LactoScope FT-B includes the calibrations** to analyzed raw, standardized and processed milks, whey, and cream with up to 40% fat.





Complete milk spectrum



**Products**

- Raw, standardized and processed milks
- Cream with up to 40% fat
- Whey



**Components**

**Standard:** Fat, protein, lactose, total solids, solids non-fat.

**Additional:** Added water, true protein, casein, NPN-CU, free fatty acids, citric acid, density and pH.



The LactoScope FT-B milk analyzer complies with ISO 9622/IDF 141, and uses AOAC approved methodology for the analysis of fat, protein, lactose and total solids in milk.

**Patented Dynascan™ interferometer in the FTIR Spectrophotometer**

The LactoScope FT-B spectrometer incorporates the PerkinElmer's Dynascan™ interferometer, the OpticsGuard™ technology and molecular sieve as optic compartment desiccant.



## Accessories

We offer a full line of consumables and accessories to ensure optimal system performance.

## Specifications

**Standard component<sup>1</sup>:** Fat, protein, lactose, totals solids, solids non fat

**Additional component:** Added water, true protein, casein, NPN-CU, free fatty acids, citric acid, density and pH.

**Measuring speed:** 60–80 samples per hour

**Measuring range (%m/m) for undiluted samples:** Fat 0–40%, protein 0–10%, carbohydrates 0–15%, total solids 0–45%

**Repeatability (typical):**  $CV^2 \leq 0.25\%$

**Accuracy (typical):**  $CV^2 \leq 1\%$  (on cow milk bulk tank samples)

**Typical sample intake volume:** 10 ml

**Sample intake temperature:** 4°C–42°C (35.5°F–107.5°F)

**System dimensions (D x W x H):** 49 x 70 x 49 cm, (19.5" x 27.5" x 19.5")

**Weight:** 60 kg, 132 lbs

**Power supply:** 100–120 V, 60 Hz; 220–240 V, 50 Hz; 400 VA

**Standards & approvals:** **CE**, EMC Directive 2014/30/EU; Low Voltage Directive: 2014/35/EU; IDF 141/ISO 9622 compliant; AOAC 972.16 compliant; ICAR certified.

<sup>1</sup> Rose–Gottlieb for fat, Kjeldahl for protein, HPLC for lactose, and oven method for solids

<sup>2</sup> CV is the standard deviation divided by the average of the sample tested, multiplied by 100

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