

MilkoScan™ FT1

Milk standardisation with in-built abnormality screening



ANALYTICS BEYOND MEASURE

MilkoScan™ FT1 is dedicated to liquid dairy production. It allows you to control and standardise liquid dairy products while simultaneously screening for abnormalities.

Standardise for profit and consistent quality

Milk standardisation is key as a means to improve economy in dairy production. Beyond the financial gains of standardisation, the improved consistency of end products builds and protects your brand.

Protect against adulteration

Raw milk containing abnormalities remains a challenge in the dairy industry. Abnormalities can be caused by either deliberate or accidental adulteration. With MilkoScan FT1 you can screen incoming raw milk samples to identify a suspect raw milk sample quickly and as a normal part of everyday testing.

FOSS your global partner in profitable dairying

For decades FOSS has helped dairies and milk testing laboratories to keep pace with their analysis demands. Support is provided by certified support engineers stationed close to our customers across the globe.

Sample types

Liquid and semi-solid dairy products such as milk, cream, whey and others

Parameters

Global calibrations: Fat, protein, lactose, total solids, SnF, FPD, total acidity, density, FFA, citric acids, casein, urea, sucrose, glucose, fructose, galactose

Targeted and untargeted adulteration screening

Technology

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

Specifications

Feature	Specification
Calibration range	Up to 50% fat Up to 7% protein Up to 7% lactose Up to 55% total solids
Included calibrations <ul style="list-style-type: none"> • Milk • Cream • Whey and permeate • Yoghurt 	Fat, protein, lactose, total solids, SnF, FPD, total acidity, density, FFA, citric acids, urea, casein, glucose, galactose Fat, protein, lactose, total solids, SnF, FPD Fat, protein, lactose, total solids, total acidity Fat, protein, total solids, SnF
Optional calibrations Fortified milk and whey <ul style="list-style-type: none"> • Concentrated milk • Concentrated whey 	Fat, total solids, SnF, protein, lactose Fat, total solids, lactose, protein, SnF
Yoghurt & fermented <ul style="list-style-type: none"> • Yoghurt/fermented products 	Fat, protein, lactose, glucose, sucrose, total sugars, total solids, SnF, fructose, lactic acid
Dessert and ice cream <ul style="list-style-type: none"> • Dessert and ice cream 	Fat, protein, lactose, glucose, sucrose, fructose, total sugars, total solids, SnF
ASM module	Calibration tool and ready to use model for screening for abnormal milk
Targeted models for adulteration	Hydroxyproline, sodium nitrite, melamine, maltodextrine, cyanuric acid, formaldehyde, bicarbonate, sucrose
Accuracy	≤1% CV* on major raw cow milk components (fat, protein, lactose, total solids)
Repeatability	≤ 0.25% CV* on major raw cow milk components (fat, protein, lactose, total solids)
Analysis time	30 seconds for milk
Sample volume	8 ml.
Sample temperature	5 - 55°C (the sample must be homogeneous)
Cleaning	Automatic and programmable
Purging efficiency	≥ 99%
Calibration routine	Slope / Intercept adjustment
Network connections	LIMS, FossManager™
Optical system	Hermetically sealed, humidity control

*Coefficient of variation