FOSS

# MilkoScan™ FT1

## Milk standardisation with in-built abnormality screening

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<br>Up to 7% protein<br>Up to 7% lactose<br>Up to 55% total solids |
| **Included calibrations**<br>• Milk<br><br>• Cream<br>• Whey and permeate<br>• Yoghurt | <br>Fat, protein, lactose, total solids, SnF, FPD, total acidity, density, FFA, citric acids, urea, casein, glucose, galactose<br>Fat, protein, lactose, total solids, SnF, FPD<br>Fat, protein, lactose, total solids, total acidity<br>Fat, protein, total solids, SnF |
| **Optional calibrations**<br>**Fortified milk and whey**<br>• Concentrated milk<br>• Concentrated whey<br><br>**Yoghurt & fermented**<br>• Yoghurt/fermented products<br><br>**Dessert and ice cream**<br>• Dessert and ice cream | <br><br>Fat, total solids, SnF, protein, lactose<br>Fat, total solids, lactose, protein, SnF<br><br><br>Fat, protein, lactose, glucose, sucrose, total sugars, total solids, SnF, fructose, lactic acid<br><br>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