

# MILK ANALYZER ANA56-25M



# MILK ANALYZER ANA56-25M

The milk analyzer is based on ultrasonic technology that helps it to measure very accurately and fast all the main parameters of milk.

Used in To check total quality, composition of milk, Measuring for Fat, Density, Proteins, pH level, Lactose, Solid non-fat (SNF), Temperature (°C), Water content percentage used in dairy farms.

Also known as Milk Testing Instrument, Ultrasonic Milk Analyzer..

## ANA56-25M MILK ANALYZER



### SPECIFICATIONS

Model	ANA56-25M
Measuring Range	
Fat	0.01%-25%
SNF	3%-15%
Density	1015-1040 kg/m <sup>3</sup>
Proteins	2%-7%
Lactose	0.01%-6%
Water Content	0%-70%
Temperature	1°C-40°C
Freezing Point	-0.4°C- -0.7°C
Salt	0.4%- 1.5%
Accuracy	
Fat	± 0.10%
SNF	± 0.15%
Density	± 0.3 kg/m <sup>3</sup>
Proteins	± 0.15%
Lactose	± 0.20%
Water Content	± 3.0%
Temperature	±1°C
Freezing Point	±0.001°C
Salts	± 0.05%
Interface	RS232
Standard Accessory	Printer

Display	LCD Display – 4 lines x 16 characters
Power	100-240 V , 50/60 Hz
Gross Weight	6.5 kg
Package Size (WxDXH)	30x30x45 cm



**Labstac LLC**

82 Wendell Avenue, STE 100, Pittsfield, MA, 01201, USA  
Email: [contact@labstac.com](mailto:contact@labstac.com) | Website: [labstac.com](http://labstac.com)