

N-SENS Milk Analyzer



NANOSENS[®]

Spectroscopic Solutions for Industries

www.nanosens.com.tr

N-SENS Milk Analyzer



N-SENS Milk Analyzer allows rapid 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 disposable tubes.
- After waiting for the sample to reach a constant temperature within 3 min, it is taken into the measurement reservoir. Analysis can be started with a single click.



Device Components

- Heating Unit (6 chamber)
- Measurement Unit
- 7 inç touchscreen PC
- Internal battery and power supply
- External 2.0 USB Port x 2
- NFC/ GPS/ (optional)
- Barcode reader (optional)

Technical Specifications*

Sample Volume	1,4 mL
Sample Temperature	2-40°C
Start-up Time	15 min
Sample Type	Raw Milk
Analysis Time	24 sec
Included Calibrations	Protein, Fat, Lactose, Solid-non-fat, Total Solids
Adapter	DC 12V/10A
Dimension	242x301x210 mm
Weight	6,5 kg

*Specifications may be subjected to change without prior notice.