# **N-SENS** Milk Analyzer



NANO

Nanosens

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 dispossible tubes.

• After waiting for the sample to reach a constant temperature within 3 min, it is taken into the measurement reservior. 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)



Nanosens

### **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
Dimention	242x301x210 mm
Weight	6,5 kg

\*Specifications may be subjected to change without prior notice.



Mutlukent Mah. <mark>2016/1</mark> Sk. No:21 Cankaya, Ankara-TURKEY Phone: +90 (312) 911 27 52 www.nanosens.com.tr - info@nanosens.com.tr