

FOSS



MilkoScan™ FT+
Stay ahead in milk analysis



Dedicated Analytical Solutions

The future of milk testing and herd improvement



The word is spreading among your customer base – your laboratory is the place to send samples for fast, reliable service. And then there are the new analysis options you can offer like healthy milk profiling through saturated and unsaturated fatty acid analysis, free fatty acid analysis or casein analysis, all of which will help your customers to obtain an optimal price for their milk deliveries.

This vision is now a reality with the MilkoScan™ FT+. Whether you work with central milk testing or with dairy herd improvement, the new options provided by the MilkoScan FT+ will give you the analysis performance you need to meet new demands for analysis efficiency while offering exciting new business opportunities at the leading edge of milk analysis.

	per Serving	Calories	% Daily
Total Fat	7 g		
Saturated Fat	4 g		
Trans Fat	0 g		
Polyunsaturated Fat			
Monounsaturated Fat			
Cholesterol	15 mg		



More efficiency

The samples are coming in faster than ever, but they are also flowing out at new levels with the world's fastest milk analyser (up to 600 samples an hour). And your operators seem pretty happy about the situation as well. Daily operations have never been so trouble-free and straightforward with new features such as the self cleaning pipette making it easy to measure even the most difficult samples with speed and efficiency.

Worries about sample-tracing are taken care of with the powerful Foss Integrator software platform and automatic sample temperature control at intake ensures optimal analysis conditions for accurate results.



More business opportunities

Unique analysis capabilities provided by the MilkoScan™ FT+ allow you to offer advanced services that will delight your customers. For instance, the ability to profile milk according to levels of healthy fats is one new opportunity provided by saturated and unsaturated fatty acid measurements, including poly unsaturated and monounsaturated fatty acids. The groundbreaking casein calibration developed for the MilkoScan FT6000 is another important facility as is the calibration for free fatty acid analysis that is enhanced for the MilkoScan FT+.

These are just some examples of how MilkoScan FT+ will keep you at the forefront of analysis. And you can rely on discovering many more through the constant and ongoing product development that is always at the core of any business relationship with FOSS. Contact your FOSS representative to hear more.



More analysis flexibility

For herd improvement and payment analysis

Whether you need to analyse milk from cows, buffalo, sheep or goats, MilkoScan™ FT+ naturally provides the capability. WinISI™ software also lets you develop your own calibrations and your FT+ analyser can be configured to your specific business requirements.

Features such as the automatic job control help to reduce the load on operators. A perfect complement to this is the RFID reader that prepares you for the future by making it simple to trace samples back to their source.



Typical calibration configurations

Payment analysis:

Fatty Acids profile
Casein
FPD
Fat
Protein
Solids
and many more...

Herd improvement analysis:

Urea
Fat
Protein
Fatty Acids profile
Ketosis (contact your local rep.)

MilkoScan™ FT+

continuing a tradition of being ahead

Generations of MilkoScan™ instruments have kept laboratories like yours ahead in a competitive world. Now the story is repeating itself. Innovative technology developed with your future demands in mind allows you to stay ahead in milk analysis. Just a few examples include:

- Opportunity to profile milk samples according to fatty acid content
- Enhanced performance on free fatty acid analysis
- Efficient flow system and self-cleaning pipette handle even the most difficult samples - trouble free
- Intake sample temperature monitoring ensures data credibility on critical components
- Calibration development opportunities
- Unique performance – up to 600 samples an hour
- Automatic traceability of results



MilkoScan™ FT+ in a CombiFoss™ FT+ configuration

MilkoScan™ FT+

The MilkoScan™ FT+ is a high capacity, fully automatic IDF and AOAC compliant FTIR (Fourier Transform InfraRed) spectrophotometer. The FTIR technology provides potential for analysis of virtually any parameter in milk.

The following parameters can be measured with accuracy: Fat, Protein (Crude and True), Casein, Lactose, Solids-non-Fat, Total Solids, Urea, Free Fatty Acids, Freezing Point Depression, Citric Acid, pH and Homogeniser Efficiency, Mono- and Poly Unsaturated Fatty Acids as well as Total Unsaturated and Saturated Fatty Acids, and sample intake temperature.

Measuring capacity is 200, 300, 400, 500 or 600 samples per hour, subject to choice of model.

MilkoScan FT+ employs a patented standardisation principle that enables transfer of calibrations between instruments, reducing the need and cost of calibration work considerably.

The MilkoScan FT+ can be integrated with a Fossomatic™ FC somatic cell counter to form a CombiFoss™ FT+.

About FOSS and the dairy industry

For decades FOSS has helped dairies and milk testing laboratories to keep pace with their analysis demands. For instance, FOSS dedicated analytical solutions have proven significant for dairy-herd-improvement, raw milk testing, standardisation in dairy production and verification of end-product quality.

Today, trends such as increasingly sophisticated consumer tastes and the relentless pressure for profit improvement make FOSS dedicated analytical solutions more relevant than ever. They provide convenience, speed and labour savings, while delivering high analytical capacity and low cost per sample.

Common issues such as the need for analytical results with minimal operational concerns about calibration, usability and instrument uptime are constantly kept in mind in the design of any FOSS solution. Results for key measurement parameters are delivered in a simple, reliable and timely way – helping dairies to improve both quality and profit in virtually every aspect of dairy production.

Solutions include compositional analysis, somatic cell count, hygienic quality of raw milk and compositional and microbiological testing of finished products such as cheese and yoghurt. Instruments are specifically designed for use in the laboratory, at the production line or for continuous process monitoring, for example, with some instruments available either as a laboratory model or as an at-line production model designed to withstand the production environments.



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