

LactiCyte™ HD

Somatic Cell Counter

Key Benefits OF REAL-TIME SCC



1. Benefits to Cultured Dairy Product Processors (Cheese & Yogurt)

✓ Optimizing Cheese Yield

- Elevated levels of SCC have been linked to significant reduction in overall yields in cheese, due primarily to proteolysis.
- Monitor incoming milk to optimize yields and profits.



✓ Maintaining Consistent Quality

- Milk sourced for your cheese must retain consistent quality to build and maintain a brand name.
- Elevated levels of SCC cause issues with organoleptic qualities (taste, odor, color, feel) in cheeses and yogurt due to lipolysis and/or proteolysis.

2. Fluid Milk Processors Benefits

✓ Ensuring Proper Shelf Life

- Elevated SCC has been linked to reduction in expected shelf-life.
- Especially relevant for UHT and extended shelf-life products.

✓ Integrity and Consistency in Quality

- Factors such as off-flavors are attributed to high SCC milk especially as the product ages and have a negative impact on the marketability of the milk.



3. Research, Field Extension Support Services, Consultants, Etc.

✓ Codifying Optimal SCC Levels for New Products

- When new products are formulated, it is critical that methodology be codified to ensure consistency in reproducing a winning recipe.
- By objectively qualifying acceptable SCC levels, some realistic variation can be included, enhancing the economic viability of certain products while ensuring optimal outcomes.

✓ Support of Clients throughout the Dairy Supply Chain

- Consultants and field extension supporters are faced with "puzzles" caused by certain variables that are difficult and costly to qualify.
- The LactiCyte's cost-effective approach allows you to obtain real-time, objective data that can be used to effectively sort out issues and make any necessary corrections in a timely manner.

✓ Tool for University Studies

- Research of udder health, milk quality and other related subjects in bovine, ovine, caprine & buffalo milk.
- Facilitate pursuit of worthy projects that have been hindered by lack of funding due to expensive equipment frequently required for these studies.



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LactiCyte™ HD Somatic Cell Counter



PRECISE SOMATIC CELL COUNT

- ✓ Rapid method (Test time < 1 minute)
- ✓ Accommodates raw & preserved milk
- ✓ Cow, Goat, Sheep & Buffalo
- ✓ Wide range (0.1 to 10,000,000 SCC/mL.)
- ✓ Wide screen, printout and USB Interface
- ✓ Customer defined thresholds
 - Warning Level
 - Critical Level



LactiCheck™ 02 RapiRead MILK ANALYZER

- A streamlined ultrasonic spectroscopic method for rapid, reliable milk composition results
- Real-Time Tests for fat, solids, density, added water, lactose and protein



Just 40 Seconds



QuickCheck™ QC-IV/GR CRYOSCOPE

Simple, Rapid and Reliable Results for added water in milk.

- ✓ In compliance with AOAC, ISO and IDF reviewed and recommended methods



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