

LactiWhey™

WHEY ANALYZER

Optimizing outcomes Today ...and Tomorrow!

Testing of whey composition at various key points in the cheese-making process facilitates effective and efficient process control. A critical control point, monitoring of whey composition maximizes efficiency in cutting, minimizes fat and protein losses, ensures greater consistency in quality and assists in optimizing yields. Offering three separate channels which can be custom-calibrated to various types of cheese or whey cream, a complete composition profile of sweet or acid whey is provided in < one minute!

The newest member of the **LactiCheck** family provides results that can be automatically captured by a computer. Gain real-time feed-back to gauge the effectiveness of curd cutting on a batch by batch basis! Know what whey cream can be harvested. Get insight into yield potential for comparison with actual yields to make corrections that will optimize outcomes and profitability.

Multi-parameter

- ✓ Fat
- ✓ Protein
- ✓ SNF & Total Solids
- ✓ Density
- ✓ Salts & Minerals
- ✓ Lactose
- ✓ pH

Rapid Method

- ✓ 60 seconds

Versatile

- ✓ Cow, Goat & Sheep
- ✓ Lab, Quality Control or Production
- ✓ 3 channels for whey from various cheeses



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Specifications

Measuring Parameters:

Fat	0.05 - 3% ($\pm 0.1\%$)
Solids Not Fat (SNF)	3 - 10% ($\pm 0.15\%$)
Density	1.015 - 1.075 g/cm ³ (± 0.001)
Protein	0.25 - 5% ($\pm 0.15\%$)
Lactose	0.25 - 15% ($\pm 0.2\%$)
Solids (Salts & Minerals)	0.25 - 20% ($\pm 0.25\%$)
Total Solids	3 - 20% ($\pm 0.25\%$)
pH	0.1 - 14 pH ($\pm 0.01\%$)
Measuring Cycle	~ 60 seconds
Cleaning Cycle	< 30 seconds (automatic mode)

Electrical Parameters:

AC Power Supply Voltage 110/220V +10/-15%
Power Consumption <30 W

Environmental:

Ambient Air Temperature 10 to +35° C
Sample Temperature 15 to +30° C
Humidity 30 - 80% Relative Humidity

Technical Data:

Dimensions (W x H x D) 11x24x26cm (4.3x9.5x10.2 Inches)
Shipping Dimensions 35x43x43cm (14x17x17 Inches)
Net Weight. 3.0Kg (6.6 Lb)
Gross Weight 6.0Kg (13.3 Lb)
Sample Volume. <15 ml
Start-Up Time <5 minutes

Three Channels: Whey 1, Whey 2, Whey 3

The LactiWhey Start-Up Kit contains:

1 x LactiWhey Analyzer
6 x Sample Cups
2 x Pkgs. Cleaning Solvent Concentrate
1 x Power Cord
1 x Waste Bottle, 1 x Waste Hose
1 x pH Sensor
2 each pH buffers (4.0, 7.0, 10.0 pH)
1 x User's Manual

Options:

Not delivered with the standard Unit:

LactiPrint™ Thermal RS-232 Portable Printer
LactiLog™ Data Collection Package
LactiPrep™ Automated Sample Rocker

Advantages/Benefits:

Process Monitoring:



See what impact temperature and curd-cutting techniques are having on the cheese. Real-time information opens opportunities to make subtle processing changes more efficiently.

Quality Control:

Confirm that consistent composition binding is occurring during the cheese making process. Improved transparency in production allows implementation of changes in process and/or formulation that reduce losses of fat/protein in whey and optimize yields.

Whey Cream:

Access the fat and protein content of whey from cheese-making to assist in making further processing decisions (including centrifugation for incorporation in other cheeses, ice cream or onward sale).

Whey Protein:

Assay the protein content to confirm what volumes and quality of whey protein concentrate can be harvested.



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