

LactiCheck™ LC-03 CM

Three channel composition analyzer for Cheesemaking

Critical Composition Results -REAL TIME!

Testing RAW MILK, WHEY and processed milks [whole cream with dilution], the LC-03 CM delivers accurate, reliable results in ~ one minute! Easy to use with no pipetting required AND no reagents.

Easy to integrate at any point in the Plant!

Featuring a small bench print to operate, the compact LactiCheck-03 CM can easily be integrated into anywhere from milk reception (raw milk), process control (Cheese recipes, processed milk mixtures) and final quality control. This instrument provides composition results for cheese 'recipes' or yogurt formulations to ensure consistency, compliance with quality requirements and traceability.



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LactiCheck™ LC-03 CM

Three channel composition analyzer for Cultured Products

Artisanal, Boutique and Specialty Cheese Makers:

Test raw milk, cheese recipes and whey to ensure consistent quality. Optimize Fat/Protein Ratios as appropriate. Spot hidden losses in whey output.

Farmstead Processing:

Confirm compliance with regulatory requirements for soft cheeses (FDA Traceability) in milk. Check correct separation functionality of cream separators. Optimize cutting settings. Enhance herd management on improved feed formulations, calf replacement formulae and herd health. Check cheese recipes for consistency and whey outputs for hidden losses (if it's in the Whey it's not in the Cheese!)



Technical Information

Measuring Parameters:

| | Channel 1: Raw Milk | Channel 2: Processed Milk | Channel 3: Whey |
|----------------|--------------------------------|--------------------------------|-------------------------------|
| Fat | 0.5 to 8.0% (+/- 0.08%) | 0.5 to 12% (+/- 0.08%) | 0.1 to 2.0% (+/- 0.04%) |
| SNF | 3.0 to 15% (+/- 0.15%) | 3.0 to 15% (+/- 0.15%) | 3.0 to 10% (+/- 0.15%) |
| Protein | 2.0 to 7% (+/- 0.15%) | 2.0 to 7% (+/- 0.15%) | 0.25 to 4% (+/- 0.15%) |
| Lactose | 2.0 to 7% (+/- 0.15%) | 2.0 to 7% (+/- 0.15%) | 2.0 to 7% (+/- 0.15%) |
| Total Solids | 2.0 to 25% (+/- 0.2%) | 2.0 to 25% (+/- 0.2%) | 2.0 to 20% (+/- 0.25%) |
| Density | 1.0150 to 1.0400 (+/- 0.0005%) | 1.0150 to 1.0400 (+/- 0.0005%) | 1.0150 to 1.0350 (+/- 0.001%) |
| Added Water | 0 to 70% (+/- 3%) | 0 to 70% (+/- 3%) | Not Applicable |
| Salts/Minerals | 0.4 to 4.0% (+/- 0.05%) | 0.4 to 4.0% (+/- 0.05%) | 0.25 to 2.0% (+/- 0.05%) |

Electrical Parameters:

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

Environmental:

Ambient Air Temperature 7 to 40°
Sample Temperature 15 to 30°
Humidity 30 to 80% Relative Humidity

Yogurt Makers:

Know that the milk coming in meets your standards. Check yogurt 'recipes' to ensure that the mixture is consistent and meets your quality parameters. Check whey for losses that can negatively impact organoleptic qualities and yields.

Specialty Cheesemakers:

Use at satellite locations like a room near to the processing floor to take pressure off the central lab. Integrate into your system to improve Quality and Control as a back-up to more automated composition analyzers, reduce down-time during regular maintenance, re-calibration or training on your MIR, FTIR or NIR instrument. Support & assist with R&D in developing new products (codifying recipes and production standards).

The LactiCheck LC-03 is shipped complete with:

- Sample Vials
- Cleaning Solvent Concentrate and Protein Cleaner
- Cleaning Sheet with SOP (Laminated) and Manual Pump
- LactiCAL-1 and LactiCAL-3 Calibration Controls
- Power Cord, Waste Hose and Waste Container
- Comprehensive Illustrated User's Guide

Technical Data:

Test Time ~70 Seconds
Dimensions (W x H x D) 9.5 x 23 x 25 cm
(3.75 x 9.5 x 10.2 inches)
Shipping Dimensions 35 x 43 x 43 cm
14 x 14 x 15 inches
Net Weight 3.0 kg (6.6 lb)
Gross Weight 7 kg (15.5 lb)
Sample Volume < 10ml
Start-Up Time < 5 minutes



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