

# YZ5800 Milk Analyzer

ACCURATE DETECTION CREATE HEALTHY FUTURE



## YZ5800

Controlling and improving product quality to assure consumer health is of foremost importance to the milk and dairy producers, in all phases of the production chain.

YILI-BIO offers an easy, **reliable and cost-effective solutions** for milk testing and analysis—YZ5800.



## What is Milk Analyzer?

- The milk analyzer is based on ultrasonic technology and is the advanced analytical instrument for rapid detection of the chemical components of milk and dairy products.
- **YZ5800** is a dedicated high-end instrument for the dairy industry, mainly used in the quality control and product development of various dairy products (including high-viscosity yogurt).
- **Mainly detect:** raw milk, fermented yogurt, fancy milk beverages, UHT, pasteurized milk, etc.

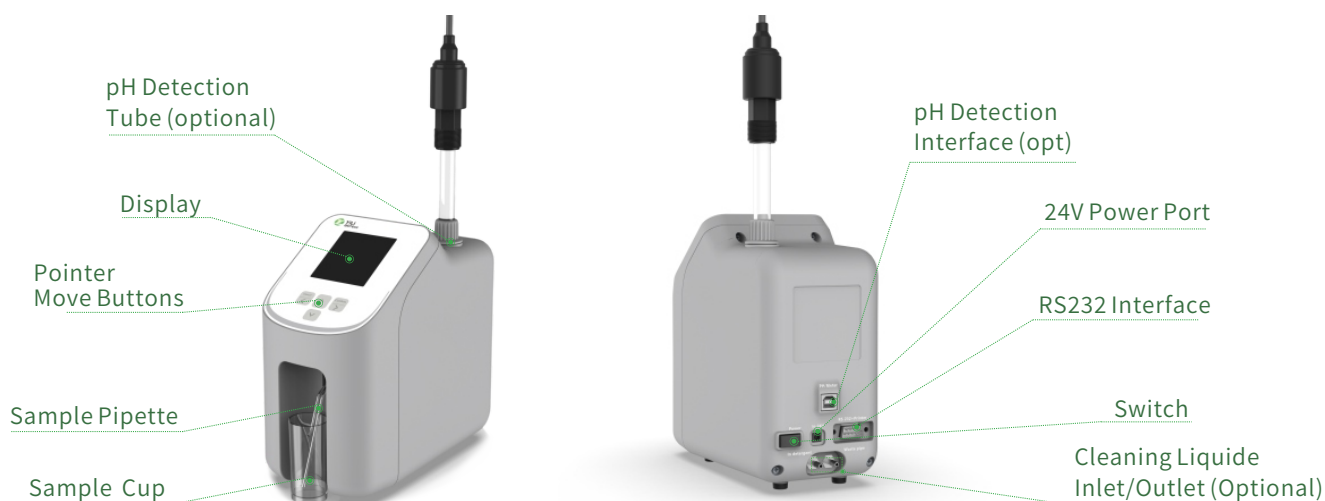


## Basic Principles

Conducting a comprehensive analysis on the propagation characteristics of ultrasonic waves in different media, as well as the structure and composition of milk. Analyze the effects of fat, non-fat milk solids, proteins, temperature, and other factors on the attenuation and velocity of ultrasonic waves.

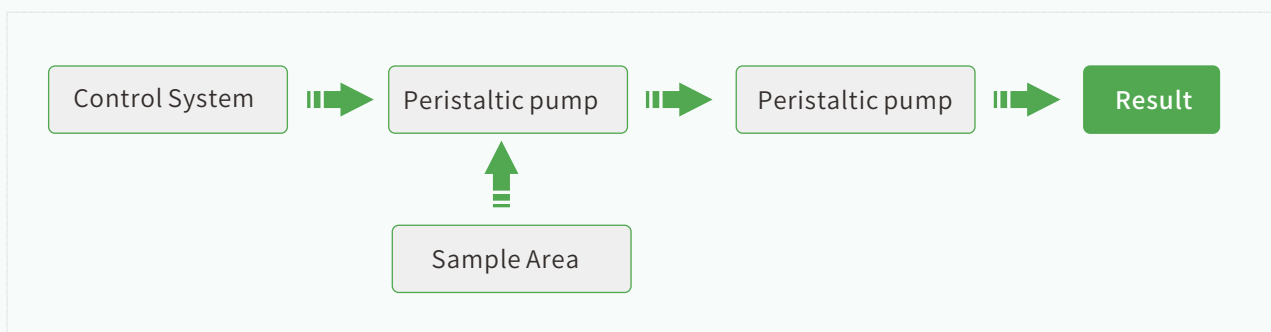
By organizing the data into curves, a relationship diagram was obtained that illustrates the correlation between different components in milk and ultrasonic wave properties.

## Main Structure



**YZ5800**

## Analyzer Module Diagram



- As shown in the flow chart, the control system controls the peristaltic pump to draw samples into the detection tube (detection system), the countdown is **60 seconds**, and the detection system analyzes the milk components through ultrasonic reflection reception, obtains the results and displays them.

## Basic Performance

Volume of the sample to be tested	20 mL
Dimensions	(Width 88mm X Depth 194mm X Height 188mm)
Weight	1.1 KG
Power Supply	Input: 100~240V_2A, 50/60Hz Output: 24V_3A
Power	<72W
Communication interface	RS232-USB interface
Printer interface	RS232-USB miniB interface
pH interface (optional)	USB Type-B interface

## Detection Performance

Fat	0-6%	±0.1%
	6-10%	±0.18%
	10-20%	±0.6%
Cream fat	20-45%	无
Non-fat solids	5-10%	±0.4%
Protein	2-4%	±0.12%
Density	1015-1040 kg/m <sup>3</sup>	±0.4 kg/m <sup>3</sup>
Water content	0-70%	±3%
Lactose	0-15%	±0.2%
Minerals	0-1%	±0.05%
Freezing point	(-0.45) ~ (-0.60) °C	±0.005°C
pH (optional)	0-14pH	±0.05%



## Advantages

- One touch analysis, elegant design
- Robust and easy to operate
- Fast and accurate result
- Low operating and maintenance cost
- Durable in all weather conditions
- Better repeatability and accuracy

