

## Infrared Milk fat Analyser



### System Capabilities:

The system is capable of measuring butterfat contents in raw milk, skimmed milk and cream.

### System Specifications:

- Portable and user friendly
- Non-contact Measurement
- Green Technology (No reagent)
- Auto calibration at field
- Low cost (BOM<Rs. 10K)
- Measurement time: 25-30 Sec.
- Accuracy: Butterfat  $\pm 0.1\%$ ;
- Fat Range: 0-14%

### Targeted Technology Application Areas:

- Milk collection Centers at villages
- Sweet makers

### Technology Status:

The technology of has been tested at laboratory and ready for field trials.

### Contact Details:

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