



Julie C2

Julie C2 automatic™ is calibrated according to established standard methods for milk analysis:

Roesse Gottlieb – for fat
 Kieldahl – for protein
 HPCL – for lactose
 Oven drying – for total solids
 Cryoscopy – for freezing point

Julie C2 Automatic is intended to be used by farms and milk processing facilities. Julie C2 Automatic is a small, portable milk analyzer. The analysis requires only 10 ml of milk sample and starts automatically. Julie C2 Automatic is suitable for analyzing all types of animal milk. It can be connected to a computer via the included in the kit cable and software.

Julie C2 Automatic – Calibrations

Julie C2 Automatic has three calibration banks. It can be calibrated for three products. One of the calibrations is factory-made free of charge and the other two are offered as paid add-ons upon customer's request.

Julie C2 Automatic can be calibrated for:

- Cow milk
- Sheep milk
- Goat milk
- Buffalo milk
- Pasteurized milk
- UHT milk
- Whey

MEASURED PARAMETERS

Parameter	Accuracy (Resolution)	Range	Consistency (Repeatability)
Fat	0.03%	0.00% - 20.00%	±0.03
SNF	0.03%	0.00% - 15.00%	±0.03
Protein	0.03%	0.00% - 10.00%	±0.03
Lactose	0.03%	0.00% - 15.00%	±0.03
Density	0.005%	1.0150-1.0400 g/Sm ³	±0.03
Solids	0.02%	0.00% - 5.00%	±0.03
Freezing Point	0.001%	-0.45 °C to 0.55 °C	± 0.001 °C
Added water	0.05%	0.00%- 70%	0.05%

MORE INFORMATION

Info	Data
External printer	optional
Sample volume	10 ml
Sample temperature	2 to 45 °C
Humidity	0 TO 80 °C
Database Processing	RS 232 port
Dimensions (W x D x H)	28 x 25 x 14 cm
Weight	27 kg
Power supply	12V = 6A, 35W