



Julie C3

Julie C3 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 C3 Automatic has an innovative design and integrated Mars sensor which contributes to high accuracy and ease of use. In order to initiate an analysis it is enough to place the sample cup under the tilted pipette – the analysis starts automatically. After the analysis the measured sample is not returned to the sample cup but it is flushed out into a waste container. This contributes for good results consistency and repeatability.

Julie C3 Automatic – Calibrations

Julie C3 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 can be done upon request by the customer as a paid option.

Julie C3 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 | 0.02% | 0.00% - 10.00% | ±0.02 |
| SNF | 0.02% | 0.00% - 10.00% | ±0.02 |
| Protein | 0.02% | 0.00% - 10.00% | ±0.02 |
| Lactose | 0.02% | 0.00% - 10.00% | ±0.02 |
| Density | 0.005% | 1.0150-1.0400 g/Sm ³ | ±0.02 |
| Solids | 0.02% | 0.00% - 5.00% | ±0.02 |
| Freezing Point | 0.001% | -0.45 °C to 0.55 °C | ± 0.001 °C |
| Added water | 0.02% | 0.00%- 70% | 0.05% |

MORE INFORMATION

| Info | Data |
|------------------------|-----------------|
| PH | optional |
| Conductivity | optional |
| 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) | 31 x 27 x 27 cm |
| Weight | 3 kg |
| Power supply | 12V = 6A, 40W |