



Julie X

Julie X 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 X is the best we are capable of!

Julie X is a milk analyzer featuring a modern Nano-Optics measuring system and powerful software which allows him to analyze raw, standardized, and processed milk, whey, cream with up to 50% fat content, and other milk products.

It features an 8" touch screen which makes working with the instrument very easy and convenient. With the help of the SE Data Collection software Julie X can be easily connected to a computer.

Julie X – Calibrations

Julie X 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 Z10 can be calibrated for:

- Cow milk
- Sheep milk
- Goat milk
- Buffalo milk
- Human milk
- Pasteurized milk
- UHT milk
- Cream with up to 50% fat content
- Yogurt with freshly added culture
- Coconut milk
- Fruit milk
- Yakult
- Skimmed milk
- Powdered milk
- Soy milk
- Whey
- Ice cream mixtures

MEASURED PARAMETERS

Parameter	Accuracy (Resolution)	Range	Consistency (Repeatability)
Fat	0.01%	0.00% - 60.00%	±0.01
SNF	0.01%	0.00% - 60.00%	±0.01
Protein	0.01%	0.00% - 25.00%	±0.01
Lactose	0.01%	0.00% - 25.00%	±0.01
Density	0.001%	1.0150-1.0400 g/Sm3	±0.01
Solids	0.01%	0.00% - 5.00%	±0.01
Freezing Point	0.001%	-0.45 °C to 0.55 °C	± 0.001 °C
Added water	0.01%	0.00%- 80%	0.01%

MORE INFORMATION

Info	Data
PH	optional
Conductivity	optional
External printer	optional
Sample volume	10 ml /5 ml for human calibration/
Sample temperature	2 to 45 °C
Humidity	0 TO 80 °C
Database Processing	USB (SEDataCollection)
Dimensions (W x D x H)	42x 40 x 38 cm
Weight	16 kg
Power supply	12V = 6A, 80W