



Julie Z10

Julie Z10 Fulmatic™ 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 Z10 is capable of analyzing a wide variety of milk and dairy products with exceptional accuracy and unprecedented repeatability of the measured results.

Thanks to its innovative Nano-Optics measuring system, built-in printer, 8" touch screen, and the SE Data Collection software it is the best milk analyzer that we can offer.

Julie Z10 – Calibrations

Julie Z10 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/Sm ³	±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%
PH	0.01%	0.00 - 14 PH	±0.01
Conductivity	0.01%	0.00 - 10Ms/sm	±0.01

MORE INFORMATION

Info	Data
Built-in printer	
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)	48 X 45 X 38 CM
Weight	18 kg
Power supply	12V = 6A, 85W