



Julie Z7

Julie Z7 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 Z7 Automatic is a high-class milk analyzer which can meet the requirements of any laboratory. The unit is equipped with a large display which makes much easier to read the analyzed results. The built-in keyboard allows the user to enter data about each milk supplier such as characteristics of the sample, quantity of milk supplied, etc. Then this information will be printed out by the built-in thermal printer. Julie Z7 Automatic also features a built-in pH meter. This milk analyzer can be calibrated to analyze all types of animal milk, plant-extracted milk, and other specific products.

Julie Z7 Automatic – Calibrations

Julie Z7 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 Z7 Automatic can be calibrated for:

- Cow milk
- Sheep milk
- Goat milk
- Buffalo milk
- Pasteurized milk
- UHT milk
- Skimmed milk
- Powdered milk
- Soy milk
- Whey

MEASURED PARAMETERS

Parameter	Accuracy (Resolution)	Range	Consistency (Repeatability)
Fat	0.02%	0.00% - 20.00%	±0.02
SNF	0.02%	0.00% - 15.00%	±0.02
Protein	0.02%	0.00% - 10.00%	±0.02
Lactose	0.02%	0.00% - 15.00%	±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	0.002%	-0.45 °C to 0.55 °C	± 0.002 °C
Added water	0.02%	0.00%- 70%	0.02%
Built-in PH	0.01%	0.00 - 14PH	± 0.01

MORE INFORMATION

Info	Data
Conductivity	
Built-in printer	
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)	35 x 22 x 27 cm
Weight	7 kg
Power supply	12V = 6A, 70W