



Milk & Dairy Analysis

Automated reference analysis. Fast and reliable results.





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



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



Julie Z9

Julie Z9 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

The new system implemented in Julie Z9 Fulmatic allows for analyses of a wide variety of milk and milk products. Cleaning and resetting of the unit is fully automated, without any human involvement. Julie Z9 offers high precision and repeatability of the measured results. The built-in printer can print the measured parameters if the operator chooses to do so. The software of Julie Z9 allows for recording of details regarding the analyzed milk such as measured parameters, supplier, etc. Another specialized software provided by Scope Electric makes computer connection possible as well.

Julie Z9 Fulmatic – Calibrations

Julie Z9 Fulmatic 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 Z9 Fulmatic can be calibrated for:

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

MEASURED PARAMETERS

Parameter	Accuracy (Resolution)	Range	Consistency (Repeatability)
Fat	0.01%	0.00% - 20.00%	±0.01
SNF	0.01%	0.00% - 20.00%	±0.01
Protein	0.01%	0.00% - 15.00%	±0.01
Lactose	0.01%	0.00% - 15.00%	±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%

MORE INFORMATION

Info	Data
PH	optional
Conductivity	optional
Built-in printer	
Sample volume	10 ml
Sample temperature	2 to 45 °C
Humidity	0 TO 80 °C
Database Processing	USB (SEDataCollection)
Dimensions (W x D x H)	48x 45 x 38 cm
Weight	10 kg
Power supply	12V = 6A, 72W



Julie C5

Julie C5 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 C5 Automatic is a compact milk analyzer, suitable for laboratory use in large milk processing facilities, as well as certified laboratories. It is ideal for analyzing all types of animal milk, plant-extracted milk, and some additional products. The analyses are automatic through the fully automated pipette, not requiring any buttons to be pushed. After analysis the measured sample is not returned in the sample cup but it is flushed into a waste container. This contributes for good results consistency and repeatability. After the unit has been used continuously for some time, Julie C5 signals for the need of cleaning by displaying a message and producing a beep sound. Julie C5 is also equipped with a printer for printing out the measured results.

Julie C5 Automatic – Calibrations

Julie C5 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 C5 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% - 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	0.001%	-0.45 °C to 0.55 °C	± 0.001 °C
Added water	0.02%	0.00%- 70%	0.02%

MORE INFORMATION

Info	Data
PH	optional
Conductivity	optional
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)	31 x 27 x 27 cm
Weight	5 kg
Power supply	12V = 6A, 50W



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



Julie Expert

Julie Expert 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

MilkoScope Expert is our best-selling milk analyzer due to its portability and capability to address issues that may occur on location. MilkoScope Expert Automatic has proven its capabilities with time. It is the best-selling analyzer in our catalog due to its compact size, integrated Mars sensor, accurate results, and low price. It is equipped with an automated pipette which allows automatic start of analysis, without the press of a button. Upon customer request it can be equipped with a cable to be powered from a car lighter socket. The instrument's software signals with a display message and a beep sound when there is a need of washing, which is also fully automated. The unit can be connected to a computer via the included in the kit cable and software.

MilkoScope Expert Automatic – Calibrations

MilkoScope Expert 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.

MilkoScope Expert 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	0.05%	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)	27 x 27 x 13 cm
Weight	3 kg
Power supply	12V = 6A, 40W



Julie C8

Julie C8 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 C8 has it all – excellent measuring system, built-in pH meter, and built-in printer. Working with this instrument is a pleasure! Julie C8 Automatic features a highly advanced, proprietary measuring sensor which guarantees the reliability and precision of the milk analyzer. The analyses are automatic through the fully automated pipette, not requiring any buttons to be pushed. Julie C8 Automatic has a built-in printer for printing of all measured data. It is also equipped with a high-precision, professional pH meter. The unit features automated cleaning as well.

Julie C8 Automatic is a perfect solution for analyses of all types of animal milk as well as plant-extracted milk which can be done through special calibrations.

Julie C8 Automatic – Calibrations

Julie C8 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 C8 Automatic can be calibrated for:

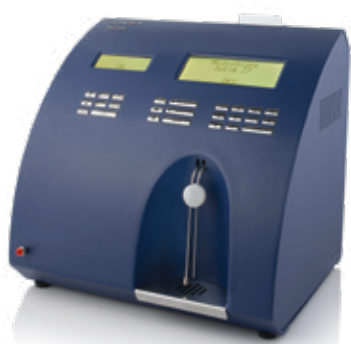
- Cow milk
- Sheep milk
- Goat milk
- Buffalo milk
- Pasteurized milk
- UHT milk
- Whey

MEASURED PARAMETERS

Parameter	Accuracy (Resolution)	Range	Consistency (Repeatability)
Fat	0.02%	0.00% - 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	0.001%	-0.45 °C to 0.55 °C	± 0.002 °C
Added water	0.05%	0.00%- 70%	0.02%
Built-in PH	0.01%	0.00 - 14PH	± 0.01

MORE INFORMATION

Info	Data
Conductivity	optional
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)	31 x 27 x 22 cm
Weight	5.5 kg
Power supply	12V = 6A, 60W



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



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



Julie Farmer

Julie Farmer 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

MilkoScope Farmer – the little guy with big muscles and attractive price! This makes it the preferred milk analyzer of farmers and milk collection stations. MilkoScope Farmer is our smallest milk analyzer. It can work on 220V, 110V, and portable 12V power coming from a car battery or similar source. After analysis the milk sample is disposed in a waste container provided in the kit. This contributes to the outstanding consistency of the measured results. MilkoScope farmer can be connected to a computer via cable and a software that is also included in the kit.

MilkoScope Farmer – Calibrations

MilkoScope Farmer 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.

MilkoScope Farmer 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	0.05%	0.00% - 10.00%	±0.05
SNF	0.05%	0.00% - 10.00%	±0.05
Protein	0.05%	0.00% - 10.00%	±0.05
Lactose	0.05%	0.00% - 10.00%	±0.05
Density	0.005%	1.0150-1.0400 g/Sm ³	±0.05
Solids	0.05%	0.00% - 5.00%	±0.05
Freezing Point	0.005%	-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)	23 x 22 x 11 cm
Weight	2 kg
Power supply	12V = 6A, 30W

Scope Electric[®]

INSTRUMENTS



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