

York Dairy Analyzer



**Full Featured Milk
Component Analysis**

**Rapid Sample
Analysis for
Increased Quality
and Yield**

**User-Friendly
Calibration
Software**

**Mid-Infrared
Spectroscopy
The Industry
Payment Standard**



www.metroninstruments.com

York Dairy Analyzer

The Right Choice for Your Laboratory Needs

The York Dairy Analyzer is a multi-component mid-infrared analyzer for dairy products. It provides stable, consistent measurement of milk components including fat, protein, lactose, SNF and total solids. Liquid samples of milk, cream, ice cream mix, and whey can be tested by the York.

Three Easy Steps to Use

Your interface with the York is a standard Windows PC. The analyzer utilizes familiar systems, so your operators learn to run the York quickly.

1. Sample is aspirated through the front pipette.
2. Sample is heated, homogenized, and analyzed with results displayed in less than one minute.
3. Rinse is performed to clear the sample from the analyzer.

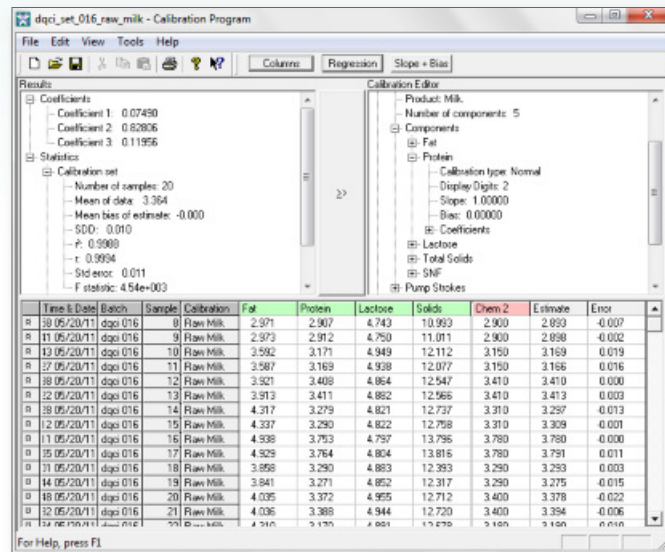
Choose the System Best for Your Lab

Two system options are available. Using the **Standard system**, an operator presents room temperature rinse and zero solutions to the sample pipette. The **Automatic Rinse and Zero system** is programmed to perform automatic cleaning and zeroing. The 5-liter rinse and zero reservoirs are incorporated to supply the solutions to the analyzer as these functions are needed.



ProCal Calibration Software

Product calibrations are performed using the ProCal software included with every system. An unlimited number of calibrations may be generated. Standard MLR (Multiple Linear Regression) and Slope and/or Bias correction options can be utilized.



Key Features and Benefits

- **6-Channel Output Including Fat C and Solids Filters** – These filters allow the York to accurately predict high fat content in cream, and solids in sugar-added products.
- **User-Friendly Interface** – Training required to operate the York is provided at the time of installation. Remote support is available via standard network connectivity.
- **Sample Analysis in Less Than 60 Seconds** – Rapid analysis and low cost per test. Fast response to products-in-process improves quality, standardization, and yields.
- **Easy to Clean** – A common cleaning solution is all that is required for maintenance. This maintains a low cost of analysis and eliminates hazardous waste disposal.
- **Results Database Provides Reporting Capability** – Look up past results, create spreadsheets, and print reports of prior sample analysis for quality assurance reporting.
- **AOAC/IDF/ISO Documented Analysis Test Methods** – Reliable results and compatibility with ISO quality system certification. Follows the guidelines of internationally-known test methods.

Mid-Infrared Spectroscopy

The York Dairy Analyzer uses internationally accepted mid-infrared spectroscopy technology. This technology and robust process has been documented as an AOAC/IDF/ISO* test method and is the milk payment standard for the dairy industry.

*AOAC International Dairy Federation, International Organization for Standardization

Analytical Range:

Fat	0% – 60% against Rose Gottlieb
Protein	0% – 10% against Kjeldahl
Lactose	0% – 15% against Polarimetry
Sugar	0% – 15% against Polarimetry
Solids Non Fat	0% – 15% against Drying Oven
Total Solids	0% – 60% against Gravimetric

Typical Performance	
Repeatability (%CV)	< 0.50% (raw milk)
Accuracy (%CV)	< 1% (raw milk)
Purging Efficiency	> 99% (raw milk)

Technical:

Sample Volume	15 ml single analysis, 8 ml each additional same-sample analysis
Sample Time	< 60 second analysis time
Sample Temperature	5 – 40°C
Dimensions	50 x 31 x 45 cm (19.7 x 12.2 x 17.7 in) (D x W x H)
Weight	30 kg (64.5 lbs)
Data Handling	RS 232 serial port
Power Supply	110/220 volts, 50/60 Hz
Power Consumption	0.5 k watts (maximum)
Computer Interface	Microsoft Windows

MAIL: METRON INSTRUMENTS
P.O. Box 39325
Solon, Ohio 44139
USA
Phone: (216) 332-0592
Fax: (216) 274-9262

DELIVERIES: METRON INSTRUMENTS
23103 Miles Road
Dock 3 or 4
Cleveland, Ohio 44128
USA



www.metroninstruments.com