



## 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 <sup>3</sup>	±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