

DEPARTMENT OF TECHNOLOGY OF FOOD PRODUCTS, PROCESSING INDUSTRIES AND BIOTECHNOLOGY



the milk quality analyzer "laktan 1-4 M" is designed to measure the mass fraction of fat, protein, pure, canned, pasteurized, normalized, reduced, skimmed milk and the remainder (SOMO) in long-term storage milk, added water and density, skimmed milk powder.



the CLM-1 milk centrifuge is designed for separating homogeneous liquid systems with a density of up to $2\text{G} / \text{cm}^3$ ($2-103 \text{ kg/m}^3$) in the force field of the centrifuge in laboratories for the control and study of milk and dairy products, determining the fat content in milk and the mass fraction of protein in the tests under study, the practice of clinical laboratory diagnostics and in the study of veterinary, medicine, biology, etc.



humidity analyzer the ml-50 moisture Meter is a modern device that meets all standards for humidity analysis, has a graphic display and a number of drying programs. Moisture analyzer or moisture meter a device for measuring the amount of moisture in a product using the thermogravimetric method-an accurate measurement of a product sample during the drying process. This method is based on continuous recording of changes in the mass of the product as a function of temperature and time.



Thermostat TSO-1/80 SPU purpose: BOD (biological oxygen consumption), used for analysis of bacteriological and other studies. Application: in hydraulic engineering laboratories, laboratories of water utility companies, Breweries and distilleries, canneries, as well as in food industry enterprises, including baby food enterprises, medical institutions, centers of state sanitary and epidemiological supervision and certification centers, laboratories of state veterinary Inspection, veterinary institutions.



The FILIN LUMINOSCOPE is designed to determine the quality of food products by luminescent analysis. It is used in laboratories of veterinary and sanitary examination, at SES and processing enterprises



The IRF-454 B2M Refractometer has a wavelength of 584 NM and allows you to measure the refractive index in a transparent and weakly absorbing medium, as well as the average dispersion index (nF-NC) in non-aggressive liquid and solid media.



AqualineAL12L and brand water bath (Fig. 3, table. 2) used for heating the liquid at the request of the consumer. This is used to prevent hazards that occur when using fire or electricity due to the danger of the construction of highly heated elements.



Analytical scales XA 220 / y-Scales are designed for accurate weighing in the laboratory. It is designed for automatic measurement, the product must be properly packaged manually or placed in the center of the measuring container.



The drying Cabinet is used for determining the humidity of bakery products and drying after washing chemical dishes



Photoelectrocolorimeter apparatus for testing drinking water samples