



Miris Sonicator



We make the invisible
visible!

Preparation for optimum milk sample quality

- » Pretreatment of frozen and/or deteriorated milk samples
- » Improved milk quality
- » Improved test result
- » Computer calculated time setting based on sample volume input
- » Portable



When milk has been stored for a long time or thawed, the milk tends to degenerate resulting in fat separation and protein aggregation. Such milk is for analytical purposes of little use. The test result will depend on what part of the milk is sampled.

Using Miris Sonicator before testing the milk ensures the very best sample quality and thereby the highest test accuracy representing the true composition of the milk.

