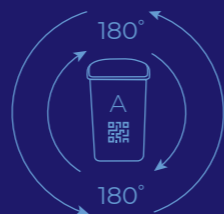


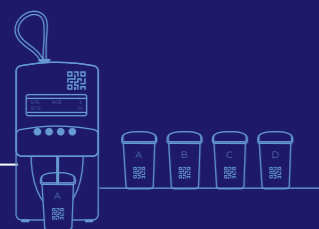
STEPS FOR USING:



1. Scan the QR code of Milk Analyzer through Mobile Application and start the calibration process with MilkoCheck.



2. Take bottle A from the set of MilkoCheck Box. Before opening the bottle, gently invert and shake it as shown above.



4. Load sample on Ultrasonic Milk Analyzer and capture the readings through a mobile App. Take readings three times with the same sample.



3. Keep the bottle A on Ultrasonic Stirrer for 10 seconds.



5. Repeat step 2, 3 & 4 for bottle B, C & D of the same set.



6. The calibration status of the Milk Analyzer would be displayed on mobile screen, and the data of the results of the measurement will be stored on the cloud.



THE SIMPLEST WAY TO CHECK THE CALIBRATION OF AN ULTRASONIC MILK ANALYZER

MilkQcheck

Prompt Equipments Pvt. Ltd.

3-B, Vardan Exclusive, Nr. Stadium Petrol Pump, Navrangpura,

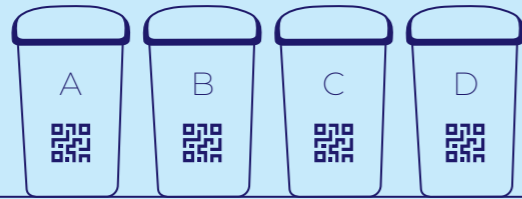
Ahmedabad – 380014, Gujarat, India

+91 7926565981/2/3 | info@promptdairytech.com | www.promptdairytech.com

Follow us on    

prompt[®]
The pursuit of purity

PRESENTING PROMPT MilkQcheck



A calibration checking service that provides a set of four samples that imitates the milk properties in order to check the calibration of any make of Ultrasonic Milk Analyzers.

The set of four bottles have liquid samples similar to milk with various FAT and SNF levels.

The calibration checking service has a unique mobile application that extracts the results of actual testing done through image processing, validates the genuineness of a sample and declares the status of calibration.

CALIBRATION CHECKING WITH RAW MILK	CALIBRATION CHECKING WITH MILKOCHECK
<ul style="list-style-type: none"> Involves a challenging and tiresome task of creating or identifying milk samples with various range of FAT and SNF 	<ul style="list-style-type: none"> Available in large range of FAT (2.2% to 9%) & SNF (7% to 10.5%) with different combination
<ul style="list-style-type: none"> Low shelf life 	<ul style="list-style-type: none"> Shelf life - 30 days
<ul style="list-style-type: none"> Checking and recording has manual intervention. Hence there are chances of errors 	<ul style="list-style-type: none"> Comes with an application that reads the data of the Analyzer and syncs it with the cloud. This data can be further analysed for an informed decision making
<ul style="list-style-type: none"> Data cannot be accessed in real-time 	<ul style="list-style-type: none"> Data can be accessed in real-time and thus, allows remote supervision



FEATURES:

Stable liquid that is similar to the quality of milk with a shelf-life of 30 days

Test results are available on the portal and accessible only to authorized persons

Supports all different makes and models of Ultrasonic Milk Analyzers

Four different samples covering the entire testing range of Ultrasonic Milk Analyzers to correctly check the status of calibration

Every bottle of MilkoCheck carries a unique code that is verified by a mobile application before being used. Unique code maintains the integrity of the sample

Samples are discarded after single use

Randomized coloured solution to prevent mixing with milk and adds a layer of security

Complete data security and protection. The actual calibration readings are not known to field persons

WHAT ARE ITS BENEFITS?

- The system is able to check the calibration of Ultrasonic Milk Analyzer without using milk samples
- MilkoCheck provides status of calibration without using control milk samples, thereby removing the bottleneck and easing the pain of managing various range of milk samples
- No need for multiple control milk samples of varying FAT/SNF content
- Tamper proof solution built in control for authenticity and duplication checks
- MilkoCheck can be stored at ambient temperature for longer period, which is suitable for village conditions
- Maintaining records of calibration check to meet ISO requirements
- Regular calibration check at societies to bring transparency and trust between Farmers and Milk Societies
- The data is stored on cloud and thus can be used for analysis by the Milk Unions