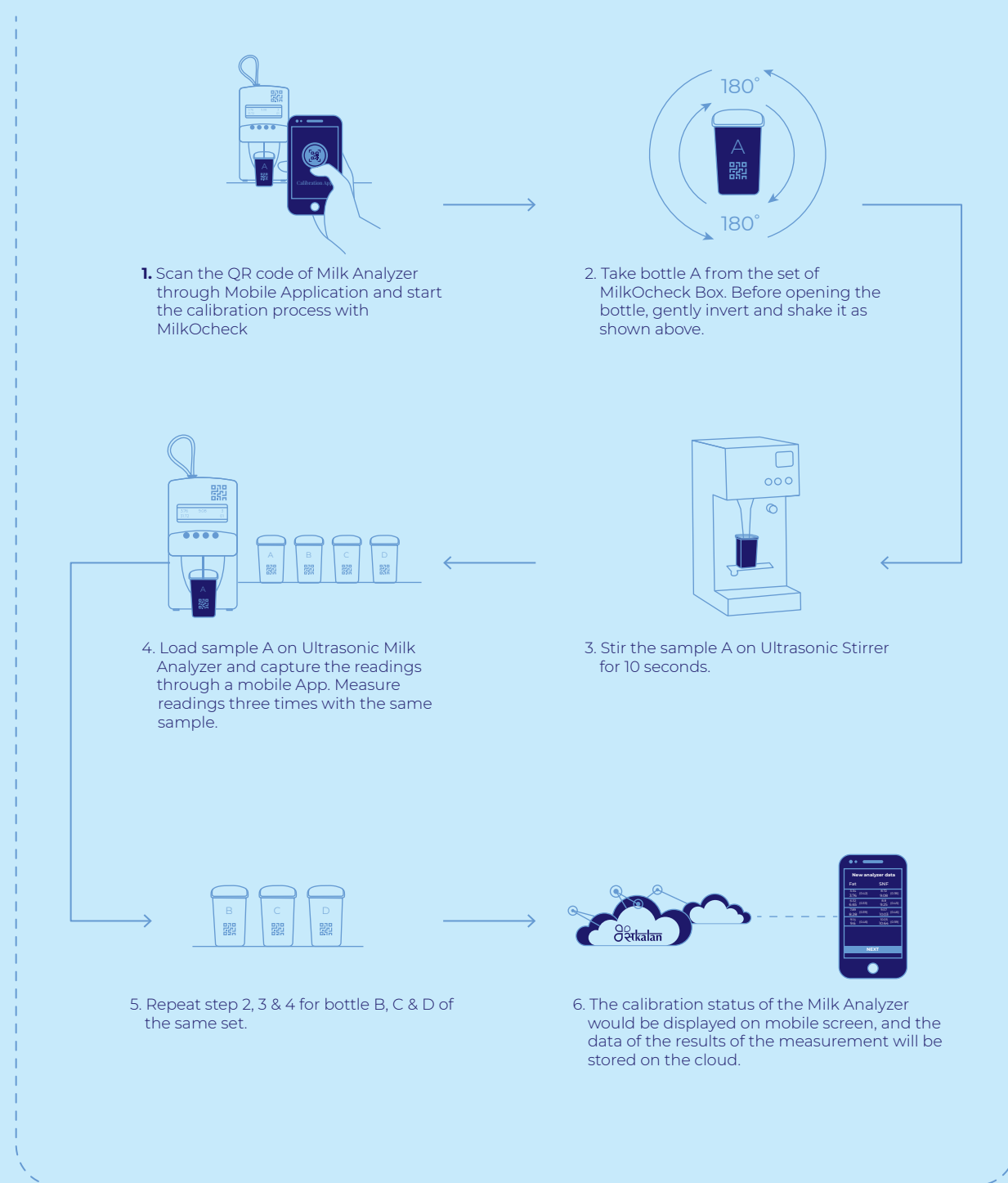


STEPS FOR USING:



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

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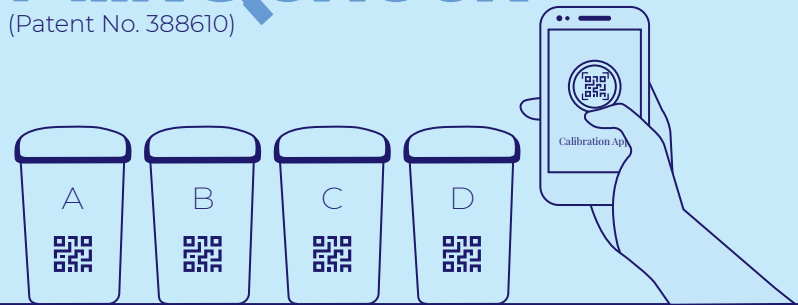
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The pursuit of purity

MilkQcheck

PRESENTING PROMPT

MilkQcheck
(Patent No. 388610)



India's first digital, tamper-proof, patented solution to check on-site calibration status of any make of Ultrasonic Milk Analyzer.

Prompt's advanced MilkOcheck –is a combination of specialized liquid along with a secured mobile application. The liquid mimics the properties of raw milk, comes in four transparent sample bottles, with various range of FAT/SNF, to check the status of calibration. The Bluetooth enabled Android Mobile App uses image processing technology and declares the status of calibration. This data integrates with the central web-portal on cloud. Through MilkOcheck, dairies from a central location can check the calibration status of Milk Analyzers installed at various village locations in real-time.

CURRENT SCENARIO	OUR INNOVATIVE SOLUTION
<ul style="list-style-type: none"> Milk Analyzer is taken to a central location for calibration which causes inconvenience, disrupts functioning for a few days and leads to operational and financial costs. 	<ul style="list-style-type: none"> Prompt's MilkOcheck allows real-time, on-premise assessment of calibration status of any brand of Ultrasonic Milk Analyzer at remote location, saving downtime cost.
<ul style="list-style-type: none"> Involves challenging and tiresome task of creating or identifying control 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"> Milk samples need to be stored at temperature as low as 4 degrees C and before checking calibration, need to be heated at 40 degree C in water bath. 	<ul style="list-style-type: none"> MilkOcheck can be stored at ambient room temperature, so heating is not required.
<ul style="list-style-type: none"> Calibration is done manually, which is prone to human errors and can lead to malpractices. 	<ul style="list-style-type: none"> Comes with mobile app that reads the data of the calibration of Milk Analyzer and syncs it with the cloud. Thus, the process of checking calibration is completely digital and secured, eliminating any chances of manual intervention.
<ul style="list-style-type: none"> No data log of calibration status is maintained. 	<ul style="list-style-type: none"> Log of calibration status is maintained on the cloud and can be viewed in real-time, for further business analysis

FEATURES:

Stable liquid, similar to raw milk, with shelf life of 30 days

Supports all different makes and models of Ultrasonic Milk Analyzers

Every sample bottle of MilkOcheck carries a unique code that is verified by mobile app before use. Unique code maintains integrity of the sample

Randomized, different coloured solution in all four bottles to prevent mixing with milk

Samples are discarded after single use

Records of calibration status of machines is maintained on cloud, accessible only to authorized persons

WHAT ARE ITS BENEFITS?

Enables on-site calibration, which saves downtime cost for dairy

Calibration can be checked without using actual raw milk samples of various range of Fat & SNF

Eliminates practical problems associated with using actual raw milk samples for checking calibration

Dairy, from a central location, can check the status of calibration of machines installed at remote locations

Correct calibration ensures right payment to farmers

Enables transparency between farmers, milk collection centers and Dairy

Data of calibration log on cloud gives insights for business decisions

