

ABOUT COMPANY

SIBAGROPRIBOR was founded in 1992 in Novosibirsk. Today the company is the leading developing company and manufacturer of analytical instruments for the product quality control in agriculture, dairy and food industries.

Sibagropribor is a pioneer of ultrasound method of milk analysis.

FACTS AND FIGURES:

- ▶ **30 years** experience in the field of laboratory equipment
- ▶ we produce more than **17 analytical instruments** developed by our own R&D department
- ▶ our team includes more than **75 professionals** with a high level of scientific and technical background
- ▶ we supply our products to more than **40 countries** around the world
- ▶ more than **300 dealers and distributors** in Russia and in other countries
- ▶ more than **10 000 users** of our analyzers as of today only in Russia



Thanks to the use of the latest developments and advanced technologies our products are competitive with foreign analogues and in some characteristics even surpass those.



Geography of our products supplies includes not only all regions of the Russian Federation but many countries of the world.



It is important for us that everyone who contacted us receives professional help, quickly and efficiently solves the existing production issues and commercial problems.

ANALYTICAL SOLUTIONS
FOR AGRICULTURE AND FOOD INDUSTRY



SIBAGROPRIBOR Ltd.

FOREIGN TRADE AND PRODUCTION COMPANY



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Foreign Trade
and Production Company

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LAKTAN 1-4M

ULTRASONIC MILK QUALITY ANALYZER



OUR CLASSICAL WELL-PROVEN MODEL OF MILK QUALITY ANALYZER. THIS MODEL IS AVAILABLE IN THE MARKET /FOR MORE THAN 15 YEARS

Measured parameters: *Fat, Protein, SNF, Density, Added Water*

Time of measurement: *3 minutes*

Types of milk: *factory calibration for whole cow milk, additional calibrations can be included at customer's order*

Milk sample preparation: *milk has to be warm*

Cleaning: *manual*

Connection to PC: *Yes, connection to PC through a Com-port (null-modem cable /RS 232 cable and software for Windows are supplied in the set of the analyzer)*

Connection to a portable printer: *Yes (portable receipt printer MPrint G58 can be ordered additionally)*

Additional features: *the option of operation from the 12V car battery at customer's order*

The product is registered in the State Register of Measuring Instruments of the Russian Federation

LAKTAN 600 ULTRA

ULTRASONIC MILK QUALITY ANALYZER



HIGH-SPEED ANALYSIS OF MILK QUALITY PARAMETERS AND STATE-OF-THE-ART TECHNOLOGY

THE LATEST TECHNOLOGY OF ULTRASOUND MEASUREMENT

Measured parameters (8): *Fat, Protein, SNF (Solids-non-Fat), Total Solids, Lactose, Density, Added Water, Freezing Point, Temperature*

Time of measurement: *40 – 50 seconds*

Types of milk: *factory calibrations for 3 types of milk: whole cow milk, skimmed milk and cream, additional calibrations can be included at customer's order*

Milk sample preparation: *milk sample temperature from 5 °C (option for automatic milk sample preparation)*

Cleaning: *automatic intellectual cleaning*

Connection to PC: *connection to a computer via a USB port (software for Windows is supplied in the set of the analyzer)*

Connection to a portable printer: *Yes (portable receipt printer MPrint G58 can be ordered additionally)*

Additional features: *the option of operation from the 12V car battery*

The product is registered in the State Register of Measuring Instruments of the Russian Federation

THIS MODEL IS IDEAL FOR LABS WITH TESTING OF A SMALL AMOUNT OF MILK SAMPLES

THIS MODEL IS IDEAL FOR PRIVATE FARMS, COLLECTIVE FARMS, BREEDING STATIONS, BREEDING PLANTS, MILK COLLECTION POINTS, MILK PROCESSING PLANTS, STATE AND PRIVATE LABORATORIES

LABORATORY THERMOSTAT REDUCER



THE PROPER MILK SAMPLES PREPARATION
IS THE KEY TO ACCURATE ANALYSIS RESULTS!
SAVING MONEY BY PURCHASING ONE
INSTRUMENT FOR MANY PURPOSES

Water bath with a stand for test tubes or butyrometers (24 pieces)

Our laboratory thermostat reducer can be used as:

- ▶ a **water thermostat** for heating milk samples in flasks up to 17 cm in diameter (it is convenient to use in sample preparation before taking measurements on Laktan 1–4M milk quality analyzers)
- ▶ a **thermostat** reducer for conducting a reductase test in accordance with GOST 32901–2014
- ▶ **water thermostat** for fat analysis according to GOST 5867–90

Operating temperature range: from ambient to 90 °C

Temperature accuracy: ± 1 °C

Bath volume: 6,5 liters

Dimensions (W * D * H): no more than 385 * 235 * 270 mm

Weight (with tripod): not more than 5.5 kg

Material: polished stainless steel

The top of the thermostat is closed with a special cover

The thermostat is equipped with a control unit for setting the required temperature and a screen for displaying the current temperature

THIS PRODUCT IS PERFECT FOR USE AT ANY
PUBLIC AND PRIVATE LABORATORIES

SOMATOS MINI

ANALYZER OF SOMATIC CELLS IN MILK



THE ONLY INSTRUMENT AFFORDABLE
FOR FARMERS BASED ON THE USE
OF A PROVEN AND RECOGNIZED METHOD
THAT ALLOWS CONTROLLING MILK QUALITY
AND MONITORING COW HEALTH ON A DAILY BASIS

APPLICATION: determination of somatic cells quantity in milk when milk is collected and detection of mastitis of cows at the early stage (subclinical mastitis)

Method of analysis: determination of the amount of somatic cells in milk by its conventional viscosity, measured by the time of outflow of the tested sample through the capillary

Analysis time: 2 minutes

Chemical reagent used: Mastoprim (the cost of 1 analysis is US \$ 0.03)

Range of measurement of the amount of somatic cells in 1 cmi / 1 ml of milk:
from 90,000 to 1500,000

Relative error of measurement: $\pm 5\%$

Somatos Mini Somatic Cells Analyzer fully complies with the standards of the Russian Federation (GOST 23453-2014)

The flask and capillary can be easily removed from the clamps for cleaning

The product is registered in the State Register of Measuring Instruments of the Russian Federation

SOMATOS MINI SOMATIC CELLS ANALYZER IS IDEAL
FOR USE ON DAIRY FARMS, AT VETERINARY AND DAIRY
LABORATORIES, DAIRY PLANTS AND MILK PROCESSING
ENTERPRISES

MILTEC-3

DEVICE FOR RAPID DIAGNOSIS
OF SUBCLINICAL MASTITIS



SAVING TIME AND MONEY BY CHECKING COW
HEALTH ON SITE WITHOUT SENDING SAMPLES
TO THE LABORATORY

APPLICATION: determination of somatic cells quantity in milk when milk is collected
and detection of mastitis of cows at the early stage (subclinical mastitis)

Method of analysis: electric conductivity method

Sample temperature: from $+20^{\circ}\text{C}$ to $+39^{\circ}\text{C}$

Analysis time: several seconds

Chemical reagents: not required

The range of measured values: from healthy animals (0%) to animals with subclinical
and clinical mastitis (100%)

Salient features: quick and easy determination of the health condition of each quarter of the udder

The accuracy of the measurement results corresponds to the standard diagnostics with the use
of chemical diagnostic preparations (mastidin, dimastin, etc.)

MILTEC-3 DEVICE FOR RAPID DIAGNOSIS OF SUBCLINICAL MASTITIS
IN COWS IS PERFECT FOR USE DURING TEST MILKINGS ON FARMS
AND CATTLE BREEDING FARMS AS WELL AS FOR DIAGNOSIS
OF MASTITIS AT HOUSEHOLDS AND PRIVATE FARMS

THERMOSCAN MINI

CRYSCOPE



ONLY CONTROLLING THE NATURALNESS/
THE QUALITY OF RAW MILK AT THE INPUT
(WHEN MILK IS RECEIVED FROM MILK
PRODUCERS) CAN GUARANTEE THE HIGH QUALITY
OF THE FINISHED PRODUCT AT THE OUTPUT

APPLICATION: measuring of freezing point of milk

Method of analysis: thermistor cryoscopic method

Types of milk: raw and processed milk

Analysis time: 4 minutes

Volume of milk sample: 2,5 ml

Range of measurement of freezing temperature of milk: from $-0,408^{\circ}\text{C}$ to $-0,600^{\circ}\text{C}$

Limit of basic absolute error of measurement of freezing temperature of milk: $\pm 0,004^{\circ}\text{C}$

**Thermoscan Mini fully complies with the national standards of the Russian Federation
(GOST 25101, GOST 3562-97) and ISO 5787**

Thermoscan Mini Cryscope allows identification of any adulterations of milk:

- ▶ adding water
- ▶ deoxidation
- ▶ adding milk powder
- ▶ adding of other uncharacteristic dry substances

**The product is registered in the State Register of Measuring Instruments
of the Russian Federation**

THERMOSCAN MINI CRYSCOPE IS RECOMMENDED
FOR USE AT LABS, MILK COLLECTION CENTERS AND POINTS

KELTRUN

COMPLETE SYSTEM FOR ANALYSIS OF NITROGEN
AND PROTEIN BASED ON THE KJELDAHL METHOD



SERIOUS COST SAVING WHEN BUYING
FROM A DOMESTIC MANUFACTURER

APPLICATION: determination of nitrogen/ protein
content by the most accurate method!

Method steps:

- 1 step – ignition/ wet combustion
- 2 step – steam distillation
- 3 step – Titration

Types of substances: foodstuffs, fodder, dairy products, meat,
grain crops, water, beverages, soil, medicines, chemicals,
atmospheric precipitation and other substances

Determination of nitrogen content in the following range:
0,02 – 99,00%

Error: $\pm 0,06\%$

ADVANTAGES: allows to reduce losses during analysis,
significantly increases the reproducibility and speed
of analysis

We carry out installation and adjustment
of this equipment and hold training of customer's
personnel on site



THIS MODEL IS IDEAL FOR USE AT ANY PUBLIC AND PRIVATE
TESTING LABORATORIES, IN FOOD PRODUCTION

EVLAS-2M

UNIVERSAL MOISTURE ANALYZER



UNIVERSAL MOISTURE ANALYZER AT
AN OPTIMAL PRICE FOR EXPRESS
CONTROL OF MOISTURE
IN MORE THAN 300 DIFFERENT
PRODUCTS AND OTHER MATERIALS

THE BEST PRICE OFFER FOR MOISTURE
ANALYZER IN THE RUSSIAN MARKET!

APPLICATION: determination of moisture in any food products and materials
(except for explosives)

Method of analysis: thermogravimetric (drying the sample using an infrared lamp, weighing of the
residue on the built-in analytical balance)

The complete set of the analyzer includes: methods of working with more than 300 types
of substances, additional individual calibration for other types of products at customer's order

Two operation modes: "up to constant weight" and "timer"

The range of moisture measurement: 0 – 100%

Range of temperature settings in working conditions: 60 – 160 °C

Absolute error of the weighing device: 0,005 g

The result is indicated in digital form with a readout discreteness: 0,01%

The analyzer's absolute error range: no more than $\pm 0,2\%$

The product is registered in the State Register of Measuring Instruments
of the Russian Federation

THIS MODEL IS IDEAL FOR USE AT ANY PUBLIC AND
PRIVATE TESTING LABORATORIES, IN FOOD PRODUCTION