

**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



**SIBAGROPRIBOR LTD**  
Foreign Trade  
and Production Company

Address:  
Vostochnaya str., 22, Krasnoobsk,  
Novosibirsk region, 630501, Russia

☎ (007-383) 308-77-36, 308-79-72

✉ nikabussines@sibagropribor.ru  
sibagrodevice@gmail.com

☏ +7-913-456-1036  
+7-961-217-40-04

[www.sibagropribor.ru/en](http://www.sibagropribor.ru/en)

## 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

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

## 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 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:**  $\pm 1$  °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 °C to +39 °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

CRYOSCOPE

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 °C to -0,600 °C

**Limit of basic absolute error of measurement of freezing temperature of milk:** ± 0,004 °C

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

Thermoscan Mini Cryoscope 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 CRYOSCOPE 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