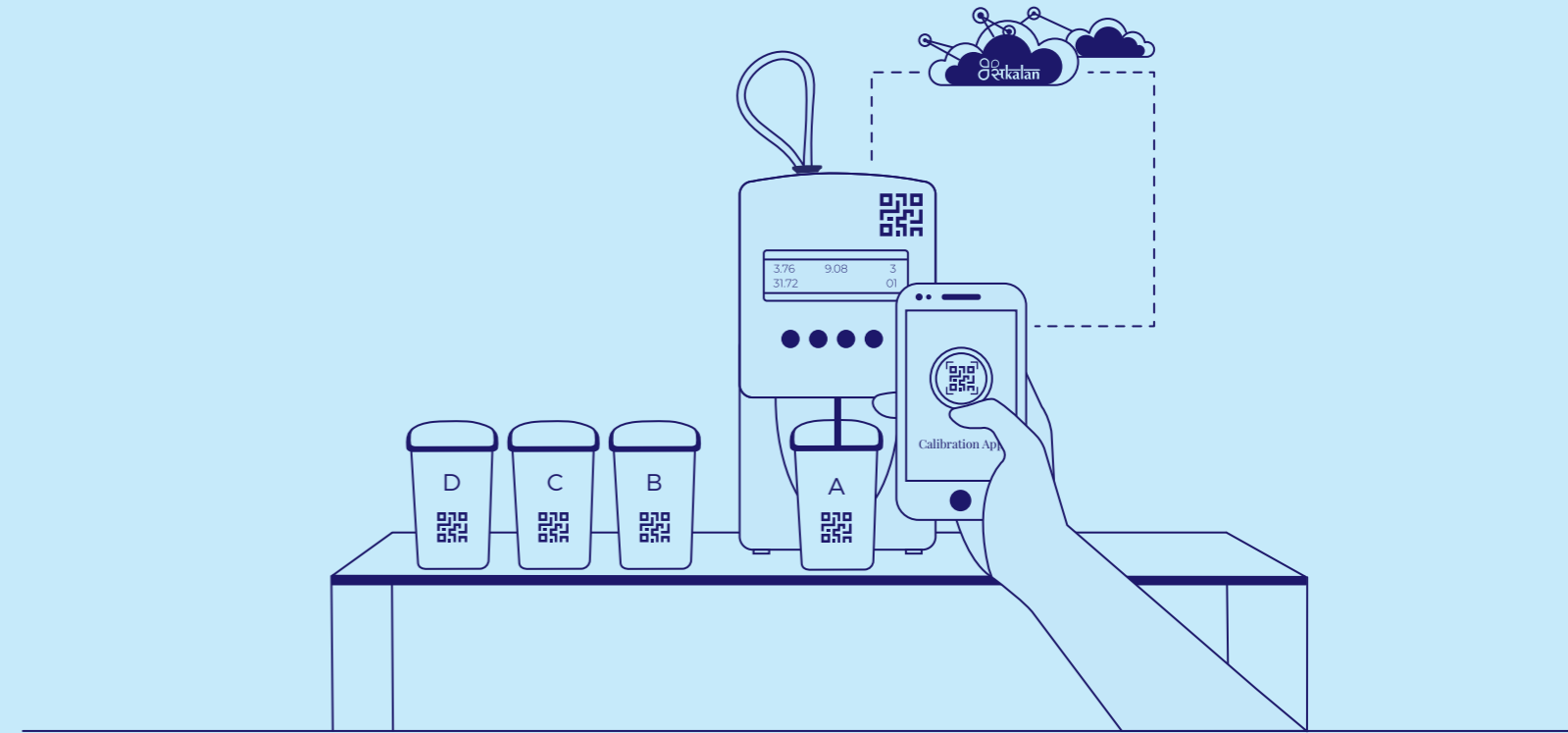
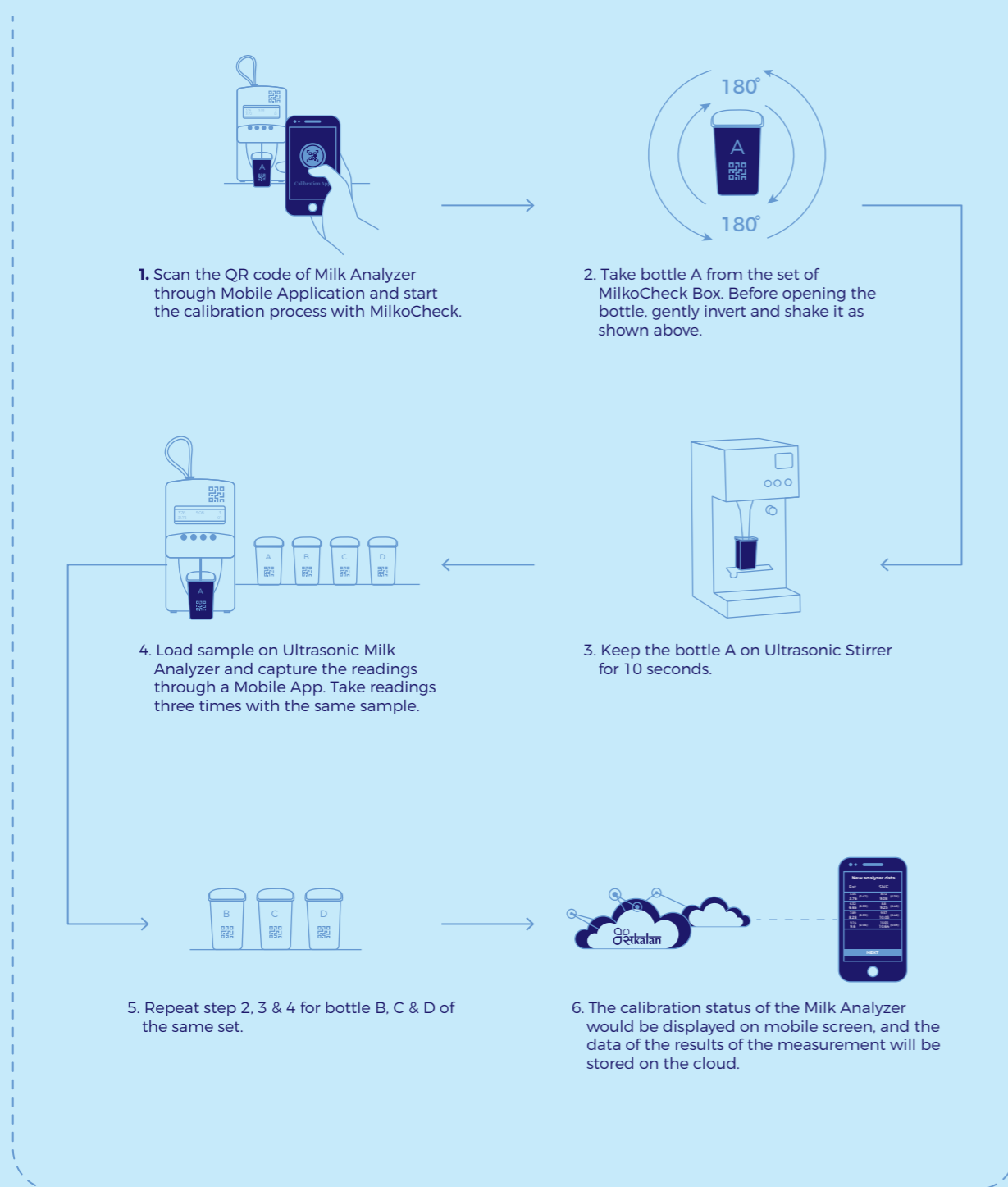


STEPS FOR USING:



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

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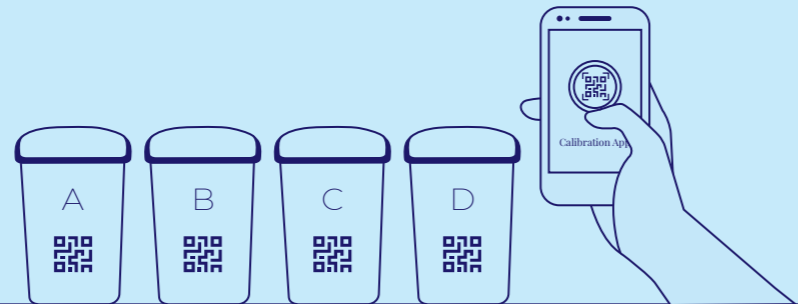
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prompt[®]
The pursuit of purity

MilkQcheck

PRESENTING PROMPT

MilkQcheck
(Patent No. 388610)



Our robust, reliable, tamper-proof system for checking calibration status of any make of Ultrasonic Milk Analyzer.

The system uses a specialized liquid, which mimicks the properties of raw milk

The liquid comes in four transparent sample bottles, with various range of FAT/SNF, which checks the status of calibration. The Bluetooth enabled Android Mobile App extracts these test results through image processing and declares result of status of calibration. This data integrates with the central web-application for reporting.

CURRENT SCENARIO	OUR INNOVATIVE SOLUTION
<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, 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 colored solution to prevent mixing with milk and add a layer of security.

Samples are discarded after single use.

Can be stored at room temperature for longer periods, making it suitable for village conditions.

Calibration test results are available on central portal and accessible only to authorized persons.

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

WHAT ARE ITS BENEFITS?

Checks calibration status of Ultrasonic Milk Analyzer without using milk samples

Control milk sample not required, thus removing the bottleneck of managing milk samples of various range of FAT/ SNF

Tamper-proof solution with built-in control and duplications checks - ensuring authenticity

Calibration result logs are stored on cloud, and can be used for analysis and decision making by Dairy/ Milk Unions

Enables transparency between farmer and milk collection centers