



Consumer Guidance Society of India

The Societies Registration Act XXI of 1860 (Ref. No. Bom 33/1966 GBBSD 04/04/1966) &

The Bombay Public Trusts Act XXIX of 1950 (Reg. No. F – 1381 (Bom) 20/05/1966)

India's First NGO in the Consumer Sector: Established in 1966

Value for Price, People and the Environment

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MILK ANALYZER (LACTO-SCAN) REPORT

Consumer Name: _____

Address: _____

Class of Milk Sample: _____ Branded or loose: _____

PARAMETERS	LACTO-SCAN VALUES
Fat %	
Solid Not Fat (SNF) %	
*Density	
Proteins %	
Lactose %	
Water content % (Added)	
Temperature of milk °C	
**Freezing point (- ve)°C	
Salts %	

* Density data value is in an abbreviated form. To determine the milk density, write down the result from the display and add 1000. Unit is kg/m³. For example, understand density of 27.3 as 1027.3 kg/m³.

** Association of Official Analytical Chemists recommends an upper limit freezing point, value – **0.525°C**. “If the freezing point is – **0.525°C** or below, milk may be presumed to be free of water or may be confirmed as water free by other officially specified tests. If the freezing point is above value – **0.525°C**, milk we can designate it as “presumptive added water” and will be confirmed as added water or added water free by other officially specified tests.

WE DETERMINE THE QUALITY OF MILK FROM FAT AND SNF PERCENTAGE (%).

The minimum standards as per FSSAI (Food Safety and Standards Authority of India) are as given below. We are mentioning the other parameter and values only for your reference and better understanding.

To identify chemical adulteration, it is necessary to carry out qualitative milk adulteration chemical tests. For details of these tests, please visit our CGSI website, www.cgsiindia.org

For Basic information on ‘Milk Chemistry’, please visit our CGSI website, www.cgsiindia.org.

Email mah.helpline@gmail.com or CALL CGSI TOLL FREE HELPLINE 1800-222262 for any clarifications.

FSSAI – MILK STANDARDS - MAHARASHTRA		MINIMUM %	
CLASS OF MILK	DESIGNATION	Milk Fat	Milk Solids Not Fat (S. N. F)
Cow Milk	Raw, Pasteurized, boiled, flavored and sterilized	3.2	8.3
Buffalo Milk	Raw, Pasteurized, boiled, flavored sterilized	6.0	9.0
Goat or Sheep Milk	Raw, Pasteurized, boiled, flavored and sterilized	3.5	9.0
Camel	Raw, Pasteurized, boiled, flavored and sterilized	2.0	6.0
Mixed Milk	Raw, Pasteurized, boiled, flavored and sterilized	4.5	8.5
Standardized Milk	Pasteurized, flavored and sterilized	4.5	8.5
Recombined Milk	Pasteurized, flavored and sterilized	3.0	8.5
Toned	Pasteurized, flavored and sterilized	3.0	8.5
Double Toned	Pasteurized, flavored and sterilized	1.5	9.0
Skimmed	Raw, Pasteurized, boiled, flavored and sterilized	Not more than 0.5	8.7
Full Cream Milk	Pasteurized and sterilized	6.0	9.0

IF CLASS OF MILK IS NOT INDICATED THEN THE STANDARDS OF MIXED MILK SHALL APPLY