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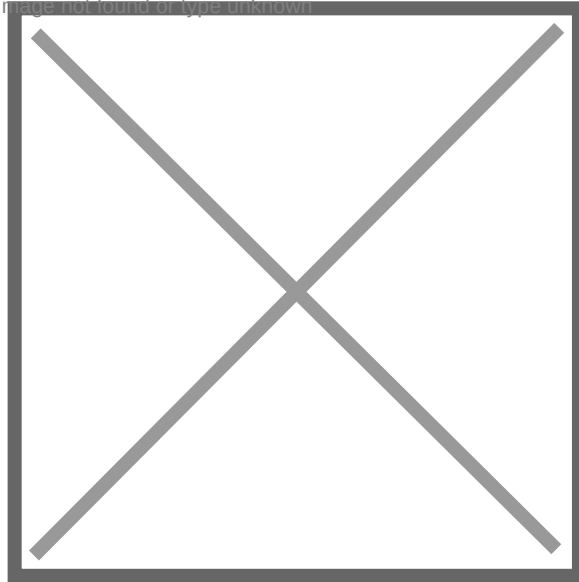
Product Name :

Lactometer (Test of Milk)

Product Code :

"SCL248/040"

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Description :

Lactometer (Test of Milk) (Product Code: SCL248/040) is a glass floating instrument used to check the specific gravity of milk, and so reveal added water, in school, college and dairy-training laboratories. Home-science and food-adulteration lessons use its 0–40 scale, divided into 1.0 degree steps with an accuracy tolerance of ± 0.5 and calibrated at 84°F. It is made by **Jain Scientific Equipments Pvt Ltd (ScienceLab)**, an OEM manufacturer of biology lab equipment in India, at its own factory in Ambala.

Specifications

Parameter	Detail
Material	Glass
Construction	Glass body – lactometer and cylinder
Calibration temperature	84°F
Scale graduation	0–40
Division	1.0 degree
Accuracy tolerance	± 0.5
Product code	SCL248/040
Manufacturer	Jain Scientific Equipments Pvt Ltd (ScienceLab) — OEM
Country of origin	India (made in Ambala, Haryana)

What Is the Lactometer Used For?

Mix the milk sample gently so that the cream is evenly spread, pour it into the cylinder without making froth, and lower the lactometer in slowly until it floats freely without touching the wall. Once it settles, read the scale at the level of the milk surface. Pure milk gives a reading within its normal band, while added water makes the lactometer sink deeper and show a lower figure. Students can compare fresh milk with samples diluted in known proportions to see the trend for themselves, which makes the instrument a practical biology teaching aid in India for lessons on food adulteration.

Because the scale is calibrated at 84°F, milk that is much colder or warmer will give readings that need correcting. Check the sample temperature with a thermometer first, then either bring the milk close to 84°F or apply the correction your syllabus or dairy method specifies. Rinse the lactometer and cylinder with water straight after use so that milk solids do not dry on the stem and blur the scale.

OEM Manufacturer

The Lactometer (Test of Milk) is made by **Jain Scientific Equipments Private Limited**, which trades as **ScienceLab** and is the OEM (original equipment manufacturer) of this instrument.

Production location: Science Lab Pvt Ltd, Ambala, India,

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