

Square Ungraduated Milk Dilution Bottles

These Type 1 borosilicate glass bottles are designed from the requirements for milk dilution bottles given in the "Standard Methods for the Examination of Dairy Products," published by the American Public Health Association.

- Ungraduated
- Bottles have a square cross-section
- 14250 has a wide appeal for general use, especially water sampling, milk dilutions and tissue culture work
- 14915 has a smooth marking spot
- Autoclavable to 121 °C without preconditioning
- Replacement cap is 14255-28
- Black phenolic screw cap, supplied unattached, has a cemented-in rubber liner and is suitable for autoclaving
- Manufactured from USP Type 1 borosilicate molded glass



Part Number	Capacity (mL)	GPI Finish	Case Qty
14915-160	160	28-400	48
14250-200	200	28-400	48

Square Graduated Milk Dilution Bottles

These Type 1 borosilicate glass bottles are designed from the requirements for milk dilution bottles given in the "Standard Methods for the Examination of Dairy Products," published by the American Public Health Association.

- Graduated at 99 mL
- Bottles have a square cross-section and a smooth marking spot
- Autoclavable to 121°C without preconditioning
- Replacement cap is 14255-28
- Black phenolic screw cap, supplied unattached, has a cemented-in rubber liner and is suitable for autoclaving
- Manufactured from USP Type 1 borosilicate molded glass



Part Number	Capacity (mL)	GPI Finish	Case Qty
14925-160	160	28-400	48

Babcock Bottle for Ice Cream to 20 Percent

KIMAX® Babcock bottle used for testing butterfat content to 20%.

- Designed for use in APHA test procedures
- KIMAX® bottle without auxiliary filling opening as provided on Paley Bottle 508-20
- Bottle is filled through graduated neck
- Scale is permanent brown stain
- Manufactured from 33 expansion, low extractable borosilicate glass conforming to USP Type I and ASTM E438, Type I, Class A requirements



Part Number	Overall Height (mm)	Sample Size (grams)	Case Qty
516-20	165	9	12

Babcock Bottle for Cream and Cheese to 50 Percent

KIMAX® Babcock bottle used for testing butterfat content to 50%.

- Etched vertical line used to anchor calipers is centered in a contrasting darkened band
- Scale is permanent brown stain
- Marked "Sealed 3" for use in states requiring this special marking
- Designed for use in APHA 15.8 or AOAC 920.111 test procedures
- Manufactured from 33 expansion, low extractable borosilicate glass conforming to USP Type I and ASTM E438, Type I, Class A requirements



Part Number	Overall Height (mm)	Sample Size (grams)	Case Qty
2085S-50	165	9	12

Babcock Bottle for Skim Milk

KIMAX® bottle used for Babcock test of butterfat to 0.5%.

- Designed with an auxiliary filling tube on the side
- Scale is permanent brown stain
- Pipets 580S or 3001 may be used with these bottles
- Manufactured from 33 expansion, low extractable borosilicate glass conforming to USP Type I and ASTM E438, Type I, Class A requirements



Part Number	Overall Height (mm)	Sample Size (grams)	Case Qty
530-50100	165	18	12

Babcock Bottle for Milk to 8 Percent

KIMAX® Babcock bottle used for testing butterfat content to 8%.

- Etched vertical line used to anchor calipers is centered in a contrasting darkened band, which makes visualization easier
- Marked with "Sealed 3" for use in states requiring this marking
- Used with a 3005S pipet
- Designed for use in APHA 15.8 or AOAC 989.04 test procedures
- Manufactured from 33 expansion, low extractable borosilicate glass conforming to USP Type I and ASTM E438, Type I, Class A requirements



Part Number	Overall Height (mm)	Sample Size (grams)	Case Qty
1003S-8	165	18	12

Babcock Bottle for Ice Cream to 10 Percent

KIMAX® Babcock bottle used for testing butterfat content to 10%.

- Scale is permanent brown stain
- Manufactured from 33 expansion, low extractable borosilicate glass conforming to USP Type I and ASTM E438, Type I, Class A requirements



Part Number	Overall Height (mm)	Sample Size (grams)	Case Qty
1025-10	165	18	12

Tall Babcock Bottle for Cream to 50 Percent

KIMAX® Babcock bottle used for testing butterfat content to 50%.

- Long and narrow neck
- Scale is permanent brown stain
- Without "Sealed 3" marking
- Designed for use in AOAC 920.111 test procedures and to meet more restrictive California specifications
- Bottle may also be used in test for unsulfonated residue of petroleum plant spray oils (ASTM D483)
- Manufactured from 33 expansion, low extractable borosilicate glass conforming to USP Type I and ASTM E438, Type I, Class A requirements



Part Number	Overall Height (mm)	Sample Size (grams)	Case Qty
2075C-50	229	9	12

Babcock Bottle for Cream to 50 Percent

KIMAX® Babcock bottle used for testing butterfat content to 50%.

- Scale is permanent brown stain
- Marked "Sealed 3" for use in states requiring this special marking
- Manufactured from 33 expansion, low extractable borosilicate glass conforming to USP Type I and ASTM E438, Type I, Class A requirements



Part Number	Overall Height (mm)	Sample Size (grams)	Case Qty
2015S-50	165	18	12

Babcock Bottle Centrifugation

The glassware contained in this section of the catalog is designed around a single test procedure - The Babcock Test. The variations on this test make the large variety of bottles and pipets necessary. The body of the test bottles is a reaction vessel, while the graduated neck is a measuring device. The graduations read in direct percentage of butter fat of the sample accurately introduced by a pipet in the case of liquids or measured weight of solid dairy product. The volume of the body does not enter into the calculations. The resultant fat column in the neck of the bottle may be read in either of two ways. 1) read the menisci of both top and bottom of the column and subtract the lower from the upper to give percent butter fat, or 2) using a pair of dividers, measure the fat column, then realign to "0" position using the blasting ring as an aid, and read percent butter fat directly off the scale. All Babcock tests involve centrifugation. The maximum recommended speed varies with the diameter of the centrifuge arm (diameter is measured between inside bottoms of opposing cups through axis of rotation with cups horizontally extended).

Diameter	Maximum Recommended RPM
14	934
16	873
18	825
20	784
22	749
24	718

Body O.D. is 36-37 mm for all Babcock bottles

Paley Bottle for Cheese and Sour Cream to 20%

Developed to facilitate the introduction of solid or viscous materials directly into the bottle.

- Calibrated for a 9 gram sample
- Designed for use in APHA 15.8 test procedures
- Scale is permanent brown stain
- Three rubber stoppers are supplied with each bottle
- Manufactured from 33 expansion, low extractable borosilicate glass conforming to USP Type I and ASTM E438, Type I, Class A requirements



Part Number	Overall Height (mm)	Sample Size (grams)	Case Qty
508-20	165	9	3

Paley Bottle for Cheese to 50%

Developed to facilitate the introduction of solid or viscous materials directly into the bottle.

- Etched vertical line used to anchor calipers is centered in a contrasting darkened band, which makes visualization easier
- Scale is permanent brown stain
- Three rubber stoppers are supplied with each bottle
- Manufactured from 33 expansion, low extractable borosilicate glass conforming to USP Type I and ASTM E438, Type I, Class A requirements



Part Number	Overall Height (mm)	Sample Size (grams)	Case Qty
509-50	165	9	3

Mojonnier® Fat Extraction Flasks

Primarily used to determine fat content in dairy products, but may also be used for other food products.

- Settling chamber at the lower portion has a capacity of approximately 25 mL
- Extraction chamber has a diameter of 35 mm
- Top opening has a pouring lip and is tooled for a #0 rubber stopper
- Ref: Method of Analysis-Seventeenth Edition
- Manufactured from 33 expansion, low extractable borosilicate glass conforming to USP Type I and ASTM E438, Type I, Class A requirements



Part Number	Capacity (mL)	Case Qty
617600-0025	25	1

Threaded Mojonnier® Fat Extraction Flasks

Fat extraction flask with a threaded opening.

- The threaded Mojonnier® flask is a modified design of our standard Mojonnier® flask with stopper joint
- This version has a 24-410 GPI thread and is supplied with a black, phenolic cap with PTFE-faced white rubber liner (45066C-24410)
- Ref: Standard Methods for the Examination of Dairy Products, 17th Edition
- Manufactured from 33 expansion, low extractable borosilicate glass conforming to USP Type I and ASTM E438, Type I, Class A requirements



Part Number	Capacity (mL)	GPI Finish	Case Qty
617600-24410	25	24-410	1

9mL Sealed To Contain Skim Milk Pipets

Sealed-to-contain 9mL skim milk pipets are designed to comply with the Pennsylvania modified *Babcock method*, as referenced in APHA 15.8, for testing *skim milk, lowfat milk, buttermilk or whey*.

- Calibrated to contain
- Scale is permanent brown stain
- Specially designed rubber washer is supplied with each pipet and is used to support the pipet in the neck of the test bottle
- Marked with "Sealed 3" for use in states requiring this marking
- Manufactured from 33 expansion, low extractable borosilicate glass conforming to USP Type I and ASTM E438, Type 11, Class A requirements



Part Number	Capacity (mL)	Calibration	Case Qty
580S-9	9	To Contain	1

9 mL Wide Tip Cream Pipets

KIMAX® 9mL wide tip cream pipets calibrated to deliver 9 mL of milk.

- Scale is permanent brown stain
- Specially designed rubber washer is supplied with each pipet and is used to support the pipet in the neck of the test bottle
- Designed from ASTM Specification E1043, Type III (9 mL) and Type III A (18 mL) requirements
- Manufactured from 33 expansion, low extractable borosilicate glass conforming to USP Type I and ASTM E438, Type I, Class A requirements



Part Number	Capacity (mL)	Calibration	Case Qty
570-9	9	To Deliver	12

11mL To Deliver Gerber Milk Test Pipets

KIMAX® pipet calibrated to deliver 11 mL of milk.

- Special rubber washer is supplied with each pipet and is used to support the pipet in the neck of the test bottle
- Scale is permanent brown stain
- Complies with requirements of APHA/Standard Methods for Analysis of Dairy Products, American Public Health Association (APHA)
- Designed from ASTM Specification E1043, Type VI requirements
- Manufactured from 33 expansion, low extractable borosilicate glass conforming to USP Type I and ASTM E438, Type I, Class A requirements



Part Number	Capacity (mL)	Calibration	Case Qty
3010-11	11	To Deliver	12

17.6 mL Sealed To Contain Milk Test Pipets

KIMAX® *Babcock pipets* calibrated to contain 17.6 mL of water (equivalent to an 18 gram milk sample); for use in AOAC/APHA test procedures where blow-out after drainage is specified.

- Grooves on the outer surface of the washer allow the air displaced by the incoming milk to escape freely
- Specially designed rubber washer is supplied with each pipet and is used to support the pipet in the neck of the test bottle
- Scale is permanent brown stain
- Marked "Sealed 3" for use in states requiring this special marking
- Designed from ASTM Specification E1043, Type II A requirements
- Manufactured from 33 expansion, low extractable borosilicate glass conforming to USP Type I and ASTM E438, Type I, Class A requirements



Part Number	Capacity (mL)	Overall Length (mm)	Case Qty
3005S-176	17.6	330	12

17.6 mL To Deliver Milk Test Pipets

KIMAX® *Babcock pipets* calibrated to-deliver 17.6 mL of water (equivalent to an 18 gram milk sample).

- Calibrated for no blow-out
- Specially designed rubber washer is supplied with each pipet and is used to support the pipet in the neck of the test bottle
- Grooves on the outer surface of the washer allow air displaced by incoming milk to escape freely
- Scale is permanent brown stain
- Designed from ASTM Specification E1043, Type II B requirements
- Manufactured from 33 expansion, low extractable borosilicate glass conforming to USP Type I and ASTM E-438, Type I, Class A requirements



Part Number	Capacity (mL)	Overall Length (mm)	Case Qty
3001-176	17.6	330	12

Graduated Dairyware Centrifuge Tube

Used in the determination of the solubility index of dry milk solids or whey products as specified by the American Dairy Products Institute. Also used in pulp determination of citrus products.

- Graduated and calibrated to contain
- All markings are durable black ceramic enamel
- Top is beaded for strength
- Manufactured from 33 expansion, low extractable borosilicate glass conforming to USP Type I and ASTM E438, Type I, Class A requirements



Part Number	Case Qty
45167-50	12

Automatic Zero Acidity Test for Dairyware

KIMAX® acidity test used to determine the acidity of raw milk, cheese, whey and other dairy products.



- Supplied buret has a PTFE stopcock plug and is graduated with a durable white ceramic enamel scale from 0 to 1%, giving readings directly in percentage of acidity
- The stirring rod, a glass tube closed at both ends, contains a paper slip with two bands of different shades of pink to assist in determining when the right amount of neutralizer has been added
- Indicator is 1% phenolphthalein in 70% denatured ethanol
- Neutralizer is 0.1N sodium hydroxide
- Complete kit consists of one each of the buret, filling tube assembly (glass tubes and rubber stoppers), 100 mL beaker (14000-100), rubber bulb, reservoir bottle, stirring rod (609-99), clamp and 9 mL pipet (570-9)
- Replacement PTFE stopcock plug is 41500F-2
- Manufactured from 33 expansion, low extractable borosilicate glass conforming to USP Type I and ASTM E438, Type I, Class A requirements

Replacement Parts

Part Number	Description	Case Qty
A-620F-1	Acid Test Buret	1
609-99	Stir Rod, Dairyware, Acidity Test, 10mL	1



Part Number	Capacity (mL)	Tolerance (mL)	Case Qty
620F-1	10	0.1	1



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