

MeatScan™



Rapid fat analysis for smarter business

Features & Benefits

- Accurate, reliable meat analysis
- No chemicals or costs for consumables
- On-the-spot fat analysis whenever you want it
- Rapid and easy-to-use providing results in two minutes
- No waiting for results from an external lab
- Unique internet connection facility ensures that the system is always up to date
- Ready-made global calibration for fat in meat and meat products

Description

MeatScan™ is a robust, simple-to-use and accurate meat analyser that allows meat processors and slaughterhouses to make informed decisions based upon an objective determination of the fat content in their raw materials. In addition it is a powerful tool for standardising production batches and controlling the fat content of final products. Measurements are simple to perform and results are delivered in two minutes. The analyser is easy to move around and can be placed close to the production line. The sample handling is easy, making high quality fat analysis a matter of routine.

MeatScan is ready to use with a global fat ANN calibration based on 20.000 samples of different meat products.

System description

The MeatScan is based on diode array technology. The instrument can be remotely monitored and updated via Mosaic internet networking software. The software can be installed on a standard office PC. Mosaic will automatically check and notify the user when updates are available for download to the instrument.

Technical specifications

Analysis time:	2 minutes for 15 sub-samples
Self test:	Approximately 10 minutes at room temperature
Sample weight:	200 g
Measurement mode:	Transmittance
Wavelength range:	850 - 1050 nm
Detector:	Silicon Linear Array
IP Class:	42
Software package:	Mosaic software

Standards and approvals

MeatScan™ is CE labeled and complies with the following directives:

- EMC (ElectroMagnetic Compatibility) Directive 2004/108/EC
- LVD (Low Voltage Directive) 2006/95/EC
- Packing and Waste Directive 94/62/EC
- RoHS (Restriction of Hazardous Substances) Directive 2002/95/EC

Installation requirements

Power supply:	100-240 V AC, 100 VA *, 50-60 Hz, Class 1, with protective earth
Ambient temperature:	5 - 35 °C
Storage temperature:	-20 °C to 70 °C
Ambient humidity:	< 93% RH, cyclic up to 100% RH
Weight:	11.4 kg
Dimensions (W × D × H):	230 x 390 x 420 mm
Environment:	Stationary, light industry

PC requirements for Mosaic software

- Windows XP SP3 or Windows 7
- Internet Explorer 7 or 8
- 2 GHz CPU speed (minimum)
- 1 GB RAM
- 4 GB free disk space
- SVGA at 1024*768, min. 16-bit colors. 1280x1024 recommended
- Internet connection
- USB connection (data link between MeatScan™ and PC if MeatScan is not connected to Internet)

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