FOSS

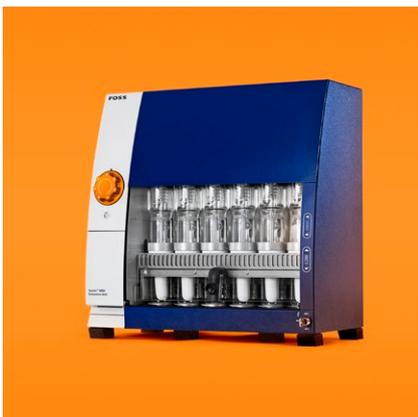# MEAT INDUSTRY SOLUTIONS
THE COMPLETE PRODUCT RANGE

PRODUCT RANGE

MeatScan™

MeatScan™ measures fat in raw meat and meat products. It can be used by anyone and placed anywhere in the production for checking incoming raw material, control standardisation of batches, check fat content in final products etc. The analyser is particularly relevant and dedicated for small and medium sized plants. The analyser can be networked for remote access and support. For more advanced requirements, the FoodScan™ 2 is an ideal upgrade option.

Sample types
Any type of ground or homogenised meat sample

Parameters
Fat and moisture

FoodScan™ 2

FoodScan™ 2 is the gold standard in meat analysis and used by all types of meat plants globally. It is a versatile analyser which can be used for many purposes: checking incoming raw material, supporting process control of more production lines, final product control etc. FoodScan 2 is typically relevant for medium and large size plants. The analyser can be networked. AOAC approved.

Sample types
Any type of ground and homogenised meat samples and plant-based meat alternatives

Parameters & Functionalities
Fat, moisture, protein, collagen, saturated fat, carbohydrates, energy, salt, sodium, water activity and ash, plus colour measurement and batch standardisation functionality.

MeatMaster™ II

Using X-ray technology, MeatMaster™ II gives continuous, real-time results based on scanning 100% of the meat passing through the analyser. Any type of raw meat can be scanned by the solution. Automatic standardisation of a batch is possible. MeatMaster II is the optimal solution for medium and large size operations producing raw meat or processed meat products. The accuracy of MeatMaster II is outstanding.

Sample types
Any type of raw meat, chilled or frozen. Packed meat or loose on the conveyor

Parameters
Fat, weight and foreign object detection (metal, bone)

MeatMaster™ Flex

The MeatMaster™ Flex is a "first of its kind" solution, developed to fit directly into any production process. The movable analyzer secures optimal flexibility during production and cleaning hours. The in-line X-ray analysis with MeatMaster Flex gives continuous, real-time results based on scanning. 100% of the meat passing through the analyser.

Sample types
All types of raw ground meat, chilled or frozen

Parameters
Fat, moisture*, protein*, weight and foreign objects (bone, metal)

by calculation

MeatMaster™ II AG

MeatMaster™ II AG is specially designed for ground meat analysis. Continuous, real-time results based on scanning 100% of the meat passing through the X-ray analyser. Automatic standardisation of a batch is possible. MeatMaster II AG is the optimal solution for medium and large size ground meat manufacturers and provides outstanding accuracy.

Sample types
Any type of raw meat, chilled or frozen, loose on the conveyor

Parameters
Fat, weight and foreign object detection (metal, bone)

MeatMaster™ II C

MeatMaster™ II C is specially designed for boxed meat and large meat cuts. Continuous, real-time results based on scanning 100% of the meat passing through the X-rays analyser. Any type of boxed raw meat and large cuts can be scanned by the solution. MeatMaster II C is the optimal solution for medium and large size operations and provides outstanding accuracy.

Sample types
Any type of raw meat, chilled or frozen. Packed meat and large cuts on the conveyor

Parameters
Fat, weight and foreign object detection (metal, bone)

ProFoss™ 2

ProFoss™ 2 is installed in-line for measuring content of fat, protein and moisture. The results can be used for real-time monitoring and possible adjustment of the production process. Applications for ProFoss 2 include poultry MDM, meat and bone meal etc

Sample types
Poultry MDM, meat and bone meal etc.

Parameters
Fat, protein and moisture etc.

NIRS™ DA1650

NIRS™ DA1650 is a robust, easy to use and IP65 certified analyser suitable for measuring meat by-products. It withstands humidity and temperature fluctuations. In addition, the NIRS™ DA1650 does not use any moving parts. The analyser can be used by meat plants doing rendering – like to monitor and control the protein content when producing meat and bone meal. The analyser can be networked for remote access and support.

Sample types
Ground or un-ground samples of powder and meal products

Parameters
Fat, protein, moisture, ash

NIRS™ DS3

The NIRS™ DS3 provides NIR analysis of meat and meat by-products with exceptional accuracy. Designed for use in the laboratory, the NIRS DS3 is ideal for routine control. Due to its wide scanning range (400-2500 nm) this monochromator based, NIR reflectance analyser can be used to analyse a wide range of parameters.

Sample types
Dry samples like meat and bone meal.
Liquid samples like fats for pet food or energy production

Parameters
Animal by-products: Fat, moisture, protein and ash
Fats and oils: Free fatty acids, iodine value, peroxide value, moisture and colour

REFERENCE ANALYSIS

Kjeltec™ 9 series

The Kjeltec™ 9 series consists of two models, the Kjeltec 9 Analyser and the Kjeltec 9 Distillator, for safe and accurate distillation with different levels of automation. In combination with a Kjeltec 9 AutoSampler, the Kjeltec 9 Analyser provides fully automated Kjeldahl analysis with advanced digital capabilities. Kjeltec 9 is verified against official standards such as AOAC and ISO.

Sample types
Any type of meat or meat product

Sample types
Nitrogen, protein and volatiles (TVBN and more)

Soxtec™ Systems

FOSS Soxtec™ systems offer fast and safe fat analysis with varying levels of automation. The new Soxtec™ 8000 range, consisting of an extraction unit, a hydrolysis unit, and a single filter that is common to both units, allows you to perform acid hydrolysis and Soxhlet analysis in one integrated action.

Sample types
Any type of meat or meat product

Sample types
Crude fat, total fat and extractable matter

Tecator™ Digestion Systems

Tecator™ Digestion systems, with integrated programmable controllers, provide economical and efficient digestion for Kjeldahl analysis. A digestion system is based on a digestion block and tube rack with capacity for either eight, twenty or forty tubes.

Sample types
Any type of meat or meat product

Sample types
Kjeldahl digestions, Chemical Oxygen Demand and other reflux chemistries and Trace metal analysis by AAS or ICP instruments

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