

Press release: IPPE Meat Processing**FOSS: Proven solutions for today's analytical challenges**

At this year's IPPE in Atlanta (US), FOSS will be presenting analytical solutions accommodating today's challenges in meat production. The solutions will be on display at FOSS's booth located in C HALL – C13407.

Highlights at this year's exhibition will be a fully set up MeatMaster™ II. The smart-enabled MeatMaster™ II is the leading in-line fat analyzer offering you unmatched accuracy for higher value creation than any other solution, scanning up to approx. 50 tons per hour.

At the Booth, you can also take a closer look at the offerings of NIRS™ DS3, ProFoss™ 2, FoodScan™ 2 and the MeatScan™. Speaking with Poul Erik Simonsen, Head of Meat Segment at FOSS, he explains: "Today, the availability of reliable analytical data is increasingly essential in ensuring sustainable use of valuable raw materials and consistent end quality of both meat and meat-alternative products. We will have our latest analytical technology on show at the FOSS booth at IPPE, demonstrating solutions for testing the many diverse raw materials and for controlling the production process for consistency end quality."

FOSS is a world leading provider of analytical solutions for the food and agricultural industry. Founded in 1956, FOSS helps producers maximize the value of their production while making the best possible use of valuable natural resources. Always at the forefront of analytical technology development, FOSS will be here to help with any questions or requests you may have and will also be present with a booth for Feed in B Hall – B5313.

We look forward to seeing you there.

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