

X-ray on wheels brings fat analysis to all corners of the meat plant

Learn more at booth C28143

Among the latest analytical solutions on display at FOSS is a new take on the well proven concept of measuring fat in entire batches of meat using X-ray technology in-line in the process.

FOSS launched its first X-ray solution in the form of the MeatMaster™ instrument in 2003. It was a big success in more ways than one. Users of the equipment soon discovered significant gains by being able to control fat in products such as burgers and sausages with greater precision. However, the first solution measured over 5m in length and often required a mini crane to get it in place in the production line.

Successive generations of the MeatMaster™ have slimmed down considerably, but for some locations around the meat plant, the size of instruments has remained a barrier to implementation. The new MeatMaster™ Flex now offers a new approach.



Flexible fat analysis

MeatMaster™ Flex is a compact in-line solution designed to fit immediately after the grinder. Moveable with wheels, it makes the power of X-ray fat analysis more accessible throughout the plant while still delivering the industry leading X-ray accuracy of its larger predecessors. A tilting function makes it possible to tilt the conveyor up to ten degrees and the main unit can be installed in two different heights.

The MeatMaster™ Flex will be on display in booth C28143 to demonstrate its mobility in fitting into the production line. Complementing the in-line MeatMaster™, will be the MeatScan™ and FoodScan™ 2 benchtop near infrared solutions. These provide rapid

multi-parameter analysis of a wide range of meat samples with documented performance, for instance with AOAC approval of the FoodScan™ 2 for analysis of fat, moisture, and protein.

Continuing the gains in the rendering process

The analysis of fat, moisture, protein, and other parameters such as ash is also of growing interest in the dynamic rendering business. The demand for quality rendering products has grown in recent years with customers placing strict demands on meal and hydrolyzed fat products, for example, in pet food production where material with consistent quality characteristics is required to slot into predefined pet food formulas.

Visit the FOSS booth and discover how rapid and easy-to-use near infrared solutions can deliver key control data, both in the laboratory and in-line in the rendering process.