

Improve quality while optimising the yield





What it does for you

The **SpectraAnalyzer MEAT** is the ideal solution for routine analysis of major quality parameters during meat processing, sausage and pet food production.

In meat processing, the **SpectraAnalyzer MEAT** enables the multi-component analysis of important parameters such as water, fat, protein, collagen and ash content within a few seconds. Thus, the production process can be closely monitored by analysing samples from any stage of the production line – without sample preparation and the use of reagents or other consumables.

Designed as a modular system, the SpectraAnalyzer MEAT solution presents the analytical results of these major quality parameters within 45 seconds:

- **Boiled sausage:** Fat, Moisture, Protein Collagen (BEFFE), Ash
- **Raw (cured) sausage and ham:** Fat, Moisture, Protein, Collagen (BEFFE), Ash
- **Wet pet food:** Fat, Moisture, Protein, Collagen (BEFFE), Ash
- **Raw meat:** Fat, Moisture, Protein, Collagen (BEFFE), Ash

The immediately available, precise quality information enables better process control and thus a higher product yield with consistently good product quality. Whether you want to determine the quality of the delivered raw material, when trimming for fat standardisation or optimising the individual production batches for fat and and water content – the **SpectraAnalyzer MEAT** provides you instantly with the information you need.

As a stand alone system the SpectraAnalyzer MEAT can be operated very easily and intuitively – close to the production line.

The rugged construction and unique optical sample/reference setup ensures reliable operation in environments with fluctuating temperatures, vibrations and dust.

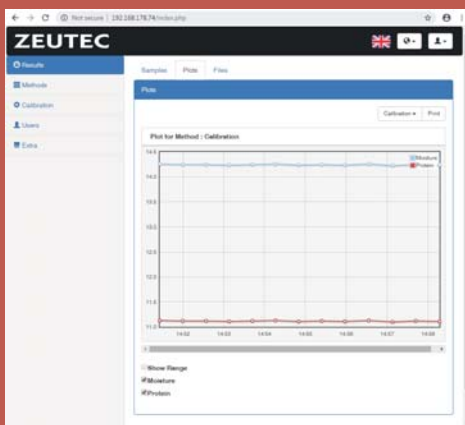
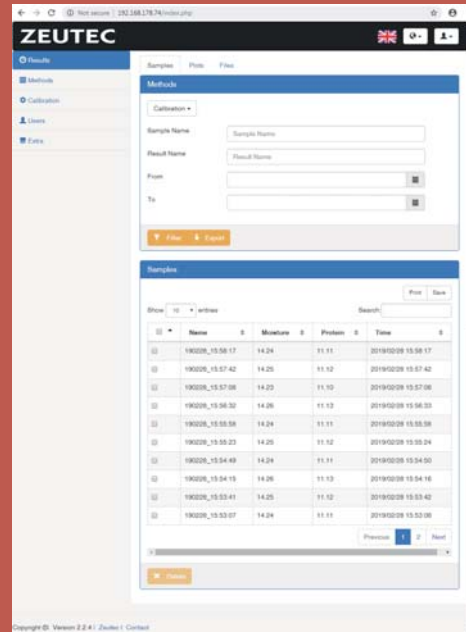
Thanks to the integrated web server, the analytical values, batch protocols and trend charts are immediately available in the company's own network – and, if desired, directly in the cloud or on production servers for further processing or visualisation - a realtime lab logbook.

The SpectraAnalyzer MEAT complies with § 64 LFBG (German Food & Feed ACT)

ASU L 08.00-60 (Determination of the levels of crude protein, water, fat, ash and BEFFE (Collagen free protein) in sausages, meat and meat products, near-infrared spectroscopic Method) and **VA KIN CH 012** (Determination of the content of crude protein, crude fat, moisture and crude ash in feed using NIR method).

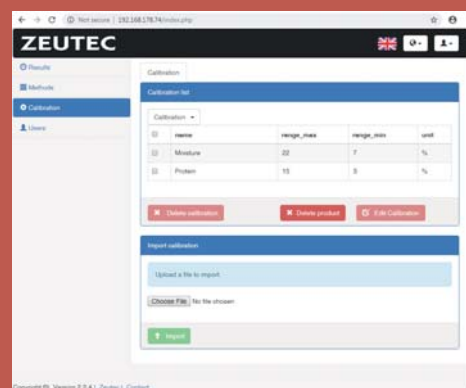
Online Electronic Lab Logbook

- Full sample and analytical results history
- Filter results by time or sample name
- Search for samples
- Export to Application Worx
- Copy, print or save (PDF / Excel) samples



- Plot multiple properties as graph
- Select/deselect different properties

- Calibration management
- Import feature for new/updated calibrations

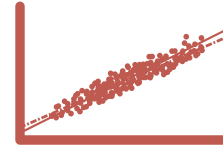


Key features



Versatile sample presentation

with closed, open, viscous, slide and disposable cups for powders, pastes, slurries and liquids.



Many mathematical models

for all kind of products included for quick calibration models installation and start-up.



NIR sample/reference technology

like all SpectraAnalyzer instruments for high sensitive and long term stable measurements.



Touch user interface

and intrinsically mounted glass touch for straight forward hygienic instrument operation.



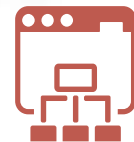
Compact design

optimised for bench top or at-line application.



User friendly

sample presentation and easy to operate.

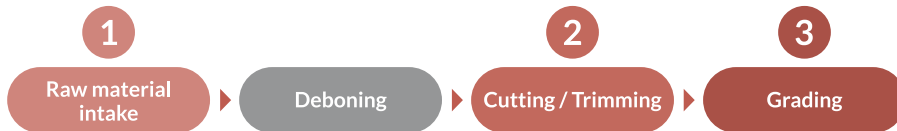


Web server connectivity

for direct instrument access via LAN and internet from anywhere, any time.

Production process flow diagrams

Raw meat production



Assure quality of incoming raw material **1**

Control supplied meat for fat and collagen content

Assure quality of incoming raw material **2**

- Less lean meat give-away
- Consistent final product
- Max. value
- Trimmings within specification
- Top brand quality

Control fat content **3**

Achieve fat content target: • Reduce lean meat give-away • Improved consistency of final product • Top Brand quality

Ground meat production



Assure quality of incoming raw material **1**

Control supplied meat for fat and collagen content

Control fat content during mixing **2**

- Achieve fat content target: • Reduce lean meat give-away • Moisture, protein, fat, collagen, ash
- Top Brand quality

Final product control **3**

- Verification of product specs
- Moisture, protein, fat, collagen, ash
- Top Brand quality

Sausage production



Assure quality of incoming raw material **1**

Control supplied meat for fat and collagen content

Control fat content during mixing **2**

- Achieve fat content target: • Reduce lean meat give-away • Moisture, protein, fat, collagen, ash
- Top Brand quality

Final product control **3**

- Achieve fat content target
- Reduce lean meat give-away
- Optimise water content
- Improved consistency of final product
- Moisture, protein, fat, collagen, ash
- Top Brand quality

Technical data

Design

Spectral range 1400 - 2400 nm

Dual beam system, Sample / reference measurement

High signal to noise ratio > 150.000 : 1

Large expandable internal memory for calibrations, methods and history results

Auto-diagnostics

Graphical user interface, projected capacitive glass touch panel

Optional Accessories

Keyboard, Barcode Reader, Printer, Application worx (AWX)

Analytical Performance

Please refer to commodity specific performance data sheet

Specifications

Screen	TFT 800 x 480 pixel
Power requirements	min. 90 V AC (50 - 60 Hz), max. 260 V AC (50 - 60 Hz), 220 VA
Operating temperature	5 °C - 35 °C non-condensing
Interfaces	1 x front USB 2.0, 3 x USB 2.0, 2 x RS232, Ethernet
Dimensions	Height: 310 mm / Width: 300 mm / Depth: 480 mm
Weight	17 kg

Order information

SpectraAnalyzer MEAT 110-A100-15

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