Express NIR analysis of meat and meat products within 1 minute

using InfraLUM FT-12 Industrial FT-NIR analyzer

Meat Product:

- Beef
- Pork
- Poultry meat
- Minced meat
- Sausages
- Offal

Parameters:

- Fat
- Moisture
- Protein

InfraLUM FT-12 Industrial FT-NIR analyzer is a perfect solution for improving efficiency of meat processing industry. It helps you:
- control the raw ingredients,
- optimize the production process,
- control the final product quality,
- as a result, maximize the profit.

MAIN PARAMETERS MEASURED

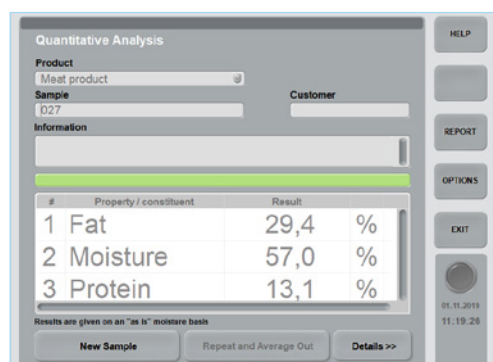| Parameters	Measurement range, %
Protein	4–32
Moisture	10–80
Fat	0.5–90
Ash	0.5–3.3
Salt (NaCl)	0.9–2.9
Carrageenan	0–6
Soy	0–38
Wheat flour	0–15
Dry milk / Milk powder	0–7,5

EXTREMELY SIMPLE ANALYSIS PROCEDURE
- No reagents or consumables required
- No special requirements for personnel qualification
- The instrument comes with basic calibrations
- Open calibration models (extending of existing calibrations is possible)
- Automatic instrument testing is performed

ANALYSIS STEPS

1. Fill the sample cell with the ground sample or fill the special disposable (plastic) bag and put it in the dedicated cell.

2. Insert the cell into the instrument, choose the analyzed product in the menu, and start the measurement.

Quantitative Analysis
Product: Meat product
Sample: D27
Customer:
Information

#	Property / constituent	Result	
1	Fat	29,4	%
2	Moisture	57,0	%
3	Protein	13,1	%

Results are given on an "as is" moisture basis

New Sample | Repeat and Average Out | Details >>

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HELP | REPORT | OPTIONS | EXIT

3. Results for all parameters simultaneously obtained in 1 minute.