

MeatScan™

The best low-cost, portable analyser for process control



ANALYTICS BEYOND MEASURE

MeatScan™ offers leading accuracy for fat analysis and is ideal for meat plants wanting to ensure consistent quality products.

Leading performance

MeatScan comes pre-calibrated with a powerful ANN calibration that secures high accuracy for all types of meat products. Due to the NIR transmission method where light is transmitted through the sample, MeatScan offers a high accuracy, even for in-homogeneous meat samples.

Ease of use & low cost

Avoid costly calibration work and consumables with this plug and play solution that ensures low cost of ownership. Low weight (12 kg) makes it easy to move around and use throughout the plant.

Full control with instrument surveillance

With FossManager™ you can configure, manage and monitor your instrument network from one central place. With standardised instruments you know that all MeatScans always measure exactly the same.

Sample type

Any type of ground or homogenized meat sample

Parameters

Fat and moisture

Technology

NIR transmission technology

The MeatScan calibration is based on the AOAC approved FoodScan calibration

Specifications

Technical specifications	
Analysis time	45 seconds for 15 sub-samples
Self test	Approximately 10 minutes at room temperature
Sample weight	200 g
Measurement mode	Transmittance
Wavelength range	850 - 1050 nm
Detector	Silicon linear array
IP Class	42
Network connection	FossManager™

Installation requirements	
Power supply	100-240 V AC, 100 VA *), 50-60 Hz, Class 1, with protective earth
Ambient temperature	5-35°C
Storage temperature	-20 °C to 70 °C
Ambient humidity	< 93% RH, cyclic up to 100% RH
Weight	11.4 kg
Dimensions (w × d × h)	230 x 390 x 420 mm
Environment	Stationary, light industry

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