

List of meat samples and calibration names

The calibration names given in this table are used in our meat fatmeters. To determine the correct calibration for your needs, first find the type of meat product in the left column then use the calibration that is based on the sample preparation that you are using.

Meat species	Sample preparation	Calibration name	Measurement method	Range
Beef 100% Natural beef calibration	Minced 3-8 mm	BEEF-1	Directly on meat	1 – 60%
Beef 100% Natural beef calibration	Homogenised, blended	BEEF-2	Directly on meat	1 – 60%
Beef 100% Natural Beef calibration : Specialist calibration	Minced 3-8 mm	BEEF-3	Directly on meat	1 – 60%
Beef 100% Natural Beef calibration : 1 - 10% range	Minced 3-8 mm	BEEF-4	Directly on meat	1 – 10%
Beef MRM Beef : Baader M/c + 8% Water	Mechanically recovered meat emulsion	BEEF-5	Directly on meat	1 – 60%
Pork / Beef 100% Natural Meat 50% Pork + 50% Beef	Minced 3-8 mm	PORK / BEEF-1	Directly on meat	1 – 60%
Pork / Beef 100% Natural Meat 70% Pork + 30% Beef	Minced 3-8 mm	PORK / BEEF-2	Directly on meat	1 – 60%
Pork 100% Natural pork calibration	Minced 3-8 mm	PORK-1	Directly on meat	1 – 80%
Pork Bellies 100% Natural pork calibration	Minced 3-8 mm	PORK-2	Directly on meat	1 – 80%
Pork 100% Natural Pork + Additives : Specialist calibration	Minced 3-8 mm	PORK-3	Directly on meat	1 – 80%
Pork 100% Natural Pork + 10% Water : Specialist calibration	Minced 3-8 mm	PORK-4	Directly on meat	1 – 80%

Meat species	Sample preparation	Calibration name	Measurement method	Range
Pork Trims 100% Natural pork calibration	Minced 3-8 mm	PORK-5	Directly on meat	1 – 80%
Chicken 100% Natural Chicken calibration	Minced 3-8 mm	CHICKEN-1	Directly on meat	1 – 50%
Chicken A general Chicken calibration	Mechanically deboned, homogenised, blended	CHICKEN-2	Directly on meat	1 – 50%
Chicken 100% Lean Chicken : Specialist calibration	Mechanically recovered meat using Baader M/c	CHICKEN-3	Directly on meat	1 – 50%
Chicken 100% Natural Chicken + 10% Water	Mechanically deboned, homogenised, blended	CHICKEN-4	Directly on meat	1 – 50%
Horse / Pony 100% Natural Pony / Horse Meat calibration	Minced 3-8 mm	HORSE-1	Directly on meat	1 – 50%
Lamb 100% Natural Lamb / Sheep Meat calibration	Minced 3-8 mm	LAMB-1	Directly on meat	1 – 50%
Deer 100% Natural Deer / Venison Meat calibration	Minced 3-8 mm	VENISON-1	Directly on meat	1 – 50%
Reindeer 100% Natural Reindeer Meat calibration	Minced 3-8 mm	REINDEER-1	Directly on meat	1 – 50%
Beefburger A general beefburger calibration	Minced 3-8 mm	BURGER-1	Directly on meat	1 – 60%
Hamburger A general hamburger calibration	Minced 3-8 mm	BURGER-2	Directly on meat	1 – 60%
Smoked Ham Specialist calibration	Minced 3-8 mm	HAM-1	Directly on meat	1 – 40%
Luncheon Meat Specialist calibration	Minced 3-8 mm	LUNCHEON-1	Directly on meat	1 – 30%

Meat species	Sample preparation	Calibration name	Measurement method	Range
Beef Sausage A general calibration	Minced 3-8 mm	SAUSAGE-1	Directly on meat	1 – 50%
Pork Sausage A general calibration	Minced 3-8 mm	SAUSAGE-2	Directly on meat	1 – 60%
Lamb Sausage A general calibration	Minced 3-8 mm	SAUSAGE-3	Directly on meat	1 – 50%
Icelandic Sausage Specialist calibration	Minced 3-8 mm	SAUSAGE-4	Directly on meat	1 – 50%
General Sausage A general sausage calibration : Skin OFF	Minced 3-8 mm	SAUSAGE-5	Directly on meat	1 – 50%
General Sausage A general sausage calibration : Skin ON	Minced 3-8 mm	SAUSAGE-6	Through skin	1 – 50%
Salami Specialist calibration	Minced 3-8 mm	SALAMI-1	Directly on meat	1 – 60%
Salami Specialist calibration	Minced 3-8 mm	SALAMI-2	Directly on meat	1 – 60%

Please Note

In order to obtain accurate results, it is recommended that a 250 - 300g sample is used. Eight readings are taken from around the sample and the meter will then display the average fat content, representing the entire sample.

1. **Directly on meat** Most measurements are taken by placing the meter directly in contact with a piece of whole meat
2. **Through skin** Means that the meter is placed directly against the skin of small animals in order to take the measurements, e.g. Chicken, Rabbit, etc. Measurements through the skin are not possible for larger animals.