

**Calibration: COHO / KING-3****Represents:** Fat content of NQC section, without skin**Species:** Coho / King Salmon (*Oncorhynchus kisutch*)**Sample:** Whole fish, skin on.**1. Selection & Preparation**

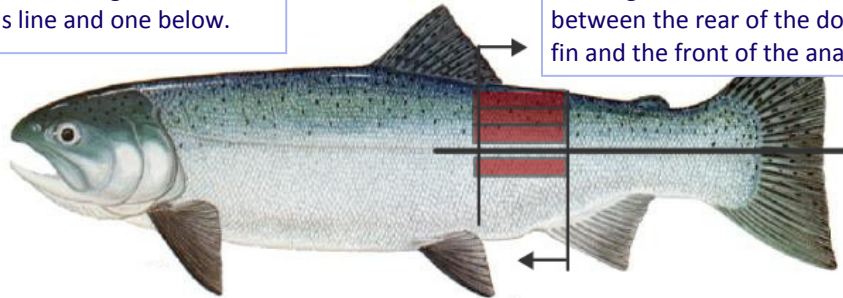
Select one fish. Wipe excess water from the surface of the fish but do not dry.

**2. Take readings**

Place the instrument head firmly on the fish at the positions shown below and take four readings:

Three readings above the axis line and one below.

Readings should be mid-way between the rear of the dorsal fin and the front of the anal fin



- To ensure accurate measurements keep the 'read' button pressed until the reading is stable. Once the reading is stable, release the 'read' button. It is important that you release the 'read' button *before* removing the sensor from the fish.
- When four readings have been taken, turn the fish over and repeat on the other side.

**3. What do these results represent?**

After eight readings the readout shows the average fat content of the NQC section of the fish, subject to the NQC standard trimming techniques.

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It is very important that the laboratory analysis is done correctly, and truly represents ALL of the NQC section, as represented by the Fatmeter measurements.

Please prepare the samples for analysis, as follows:

- Cut a cross section of the fish from behind the dorsal fin to the front of the anal fin. This should be the whole cross-section of the fish.
- Remove the backbone, skin, fins, etc. This is described in more detail in the technical manual. Ensure no flesh is removed.
- Mince the section in a blender for 2 minutes.
- Always ensure that the mince is thoroughly mixed. This is especially important if the mince has been allowed to stand for some time.
- Analyse with the method of your choice. Please note the Fatmeter has been calibrated against Fosslet Chemical Analysis, an AOAC recognised method, and will give the best correlation with the Fatmeter results.

