

Calibration: EEL-2

Represents: Fat content of carcass including skin, head, tail, fins, etc.

Species: European Eel (*Anguilla anguilla*)

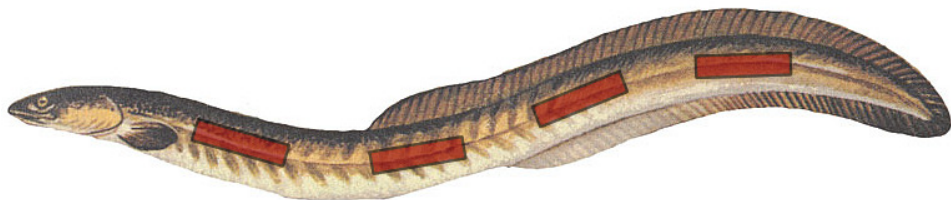
Sample: Whole fish, skin on.

1. Selection & Preparation

Select one fish. For batch assessment, grade the batch into separate weight / length categories and measure each grade separately. 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. These positions are based on a fish up to 500mm long; if the sample is longer then take additional readings along the full length of the body.



- 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.
- Up to 500mm: take four measurements from each side.
- Over 500mm: take eight measurements from each side.

3. What do these results represent?

After eight readings the readout shows the average fat content of the carcass of this fish *including* head, tail, fins and belly cavity.

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Preparation of samples

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

Please prepare the samples for analysis, as follows:

- Use the entire sample, i.e. head, tail, skin, flesh, fins and bones, for the analysis.
- Chop the sample into small sections to allow the blender to mix it well. It may be easier to remove the skin first, but remember to include the skin in the blend.
- Mince the sample 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.

