

Subject: Homogenised Meat

Represents: Fat content of a 300g sample

Use on: Natural or processed meat, e.g. beef, pork, poultry, lamb, sausage, burger, ham, salami, etc.

1. Selection & Preparation

Randomly select 300g of processed meat from a batch of homogenised meat. The blending process can introduce air into the sample, so the sample should be compressed before measuring for the most accurate readings.

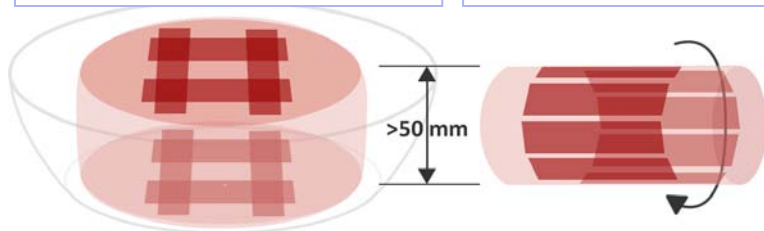
2. Take readings

Squeeze and mould the sample to remove any air cavities, then form it into a burger or sausage shape. Ensure the sample is at least 50mm thick.

Place the instrument head on the sample at the positions shown below. **Apply firm pressure** to ensure there are no air cavities below the sensor and take readings as shown:

For a burger shape, take four readings from the top then turn it over and take four from the bottom.

For a sausage shape, take eight readings from around the surface of the sample.



- 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 sample.

3. What do these results represent?

After eight readings the readout shows the average fat content of the 300g sample. Calibrations using this process are BEEF-2, BEEF-5, CHICKEN-2, CHICKEN-3 and CHICKEN-4.

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Preparation of samples

It is very important that the laboratory analysis is done correctly, and truly represents ALL of the sample, as represented by the Fatmeter measurements. Please prepare the samples for analysis, as follows:

- Always ensure that the entire sample that was measured by the Fatmeter is sent to the laboratory for analysis. Where a rigorous comparison is required then it is necessary to ensure that the laboratory is fully aware of these preparation requirements.
- Blend the entire 300g sample for two minutes to ensure that the sample is thoroughly mixed and homogeneous.
- Take the analysis portions from different parts of the blended sample. For example, 3 x 15g portions should be taken for triplicate Foss-Let chemical analysis)

Note: The Fatmeter has been calibrated against the AOAC-approved Foss-Let chemical extraction method. This method will give the best correlation with Fatmeter measurements.

The Fatmeter results can be checked against other methods, but please ensure that the methodology gives a fair comparison and that it does represent the whole 300g sample.