

**Calibration:** **SALMON-5**

**Represents:** Fat content of the whole minced sample

**Species:** Atlantic Salmon (*Salmo salar*)

**Sample:** Minced / ground smoked fillet

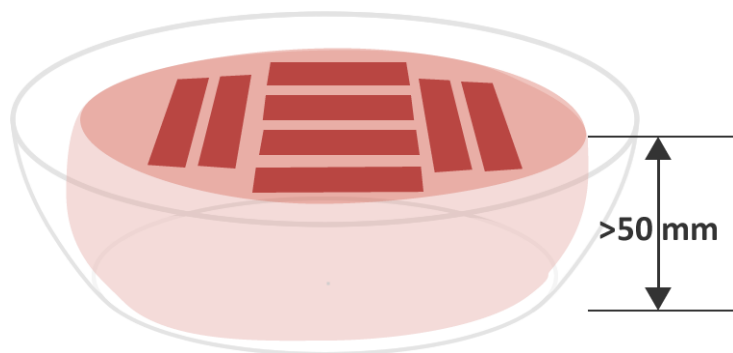
---

### 1. Selection & Preparation

Mince / grind a whole smoked salmon fillet, mix well then randomly select approximately 300g from the batch.

### 2. Take readings

Compress the mix by hand into a solid mass at least 50mm thick then place it in a suitable container. Take eight readings from around the surface of the mix, keeping the sensor head firmly in contact with 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 mix.

### 3. What do these results represent?

After eight readings the readout shows the average fat content of the whole minced / ground sample.

**Calibration:** **SALMON-5**

**Represents:** Fat content of the whole minced sample

**Species:** Atlantic Salmon (*Salmo salar*)

---

### Preparation of samples

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

Please prepare the samples for analysis, as follows:

- Blend / macerate the entire sample measured by the Fatmeter for two minutes to ensure that the sample is thoroughly homogeneous.
- Take sufficient quantities from the sample to allow for duplicate measurements, e.g. 100g should be taken for the Fosslet laboratory method.
- 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.