

### Calibration: **SOCKEYE-2**

**Represents:** Fat content of Mowi section, without skin

**Species:** Sockeye Salmon (*Oncorhynchus nerka*)

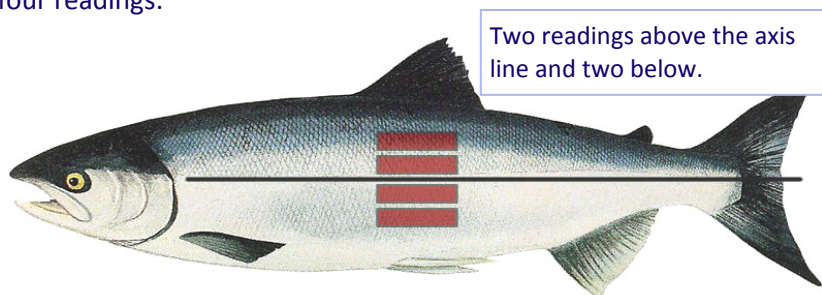
**Sample:** Whole fish, skin on.

## 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:



- 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 Mowi section of the fish, subject to the Mowi standard trimming techniques.

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## Preparation of samples

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

Please prepare the samples for analysis, as follows:

- Cut a section from beneath the dorsal fin at the position shown. This should be the whole cross-section through the fish.
- Remove the belly cavity and backbone.
- Cut the section parallel to the axis line, 5cm above and 5cm below. This is the standard section recommended by A.S. Mowi, Norway.
- Skin the section, ensuring 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.

