

Calibration: **YELLOWFIN-2**

Represents: Fat content of flesh section

Species: Yellowfin Tuna (*Thunnus albacares*)

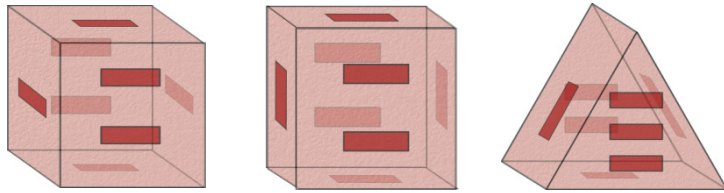
Sample: Flesh section

1. Selection & Preparation

The section being measured should be fresh or defrosted. Ideally the section should be around 300-400g in weight.

2. Take readings

Place the instrument head firmly on the section such that the measurements are taken from each surface. The following are examples of this procedure:



- Take 8 readings from around the sample, ensuring good coverage of the whole block (rather than focusing on a small area).
- More measurements should be taken on larger samples to ensure accuracy.
- 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.

3. What do these results represent?

After eight readings the readout shows the average fat content of the whole of the sample section.

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Preparation of samples

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

Please prepare the samples for analysis, as follows:

- Ensure that all of the flesh section measured by the Fatmeter is sent for analysis. Take care to retain all flesh from the sample, but to remove any skin or bone.
- Slice and mince the section, then mix 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.

