

ProFat™

Moisture, Fat & Protein Meat Analyzer





A rapid and affordable fat analyzer for raw and pre-blended meat.

Obtaining an accurate and fast fat determination in raw meat and poultry products is of critical importance for maximizing profitability. This allows manufacturers to more precisely control their raw material and blending costs by minimizing use of more expensive lean meat.

Our ProFat system provides an extremely powerful method for fat determination. In contrast to NIR based methods, the ProFat analyzes an entire sample up to 5 grams. The system features a rapid 2 minute test, and can be easily placed at-line.

Its use of an extremely accurate AOAC based drying process, and its ability to analyze an entire sample, allows it to produce results with significantly better accuracy than any NIR based process. The testing process is as simple as spreading the sample on a pad and pressing “START”.

Features

- Direct method that analyzes the entire sample
- Compact at-line solution with results in 2 minutes
- Provides easy verification of in-line X-ray or NIR systems
- Does not drift, and requires no recalibration
- Implements least cost formulation
- Based on the application of AOAC 985.14

Sample	Fat			Protein			Moisture		
	Reference Method	ProFat	Error	Reference Method	ProFat	Error	Reference Method	ProFat	Error
Beef	43.4	43.5	-0.1	12.5	12.3	0.2	43.8	43.9	-0.1
Pork	26.3	26.2	0.1	15.3	15.5	-0.2	57.7	57.6	0.1
Chicken (MSP)	20.9	20.7	0.2	12.5	12.6	-0.1	63.5	63.7	-0.2
Turkey (MSP)	19.6	19.5	0.1	13.5	13.6	-0.1	63.1	63.2	-0.1

*Moisture/solids analysis with ProFat in 2 – 3 minutes