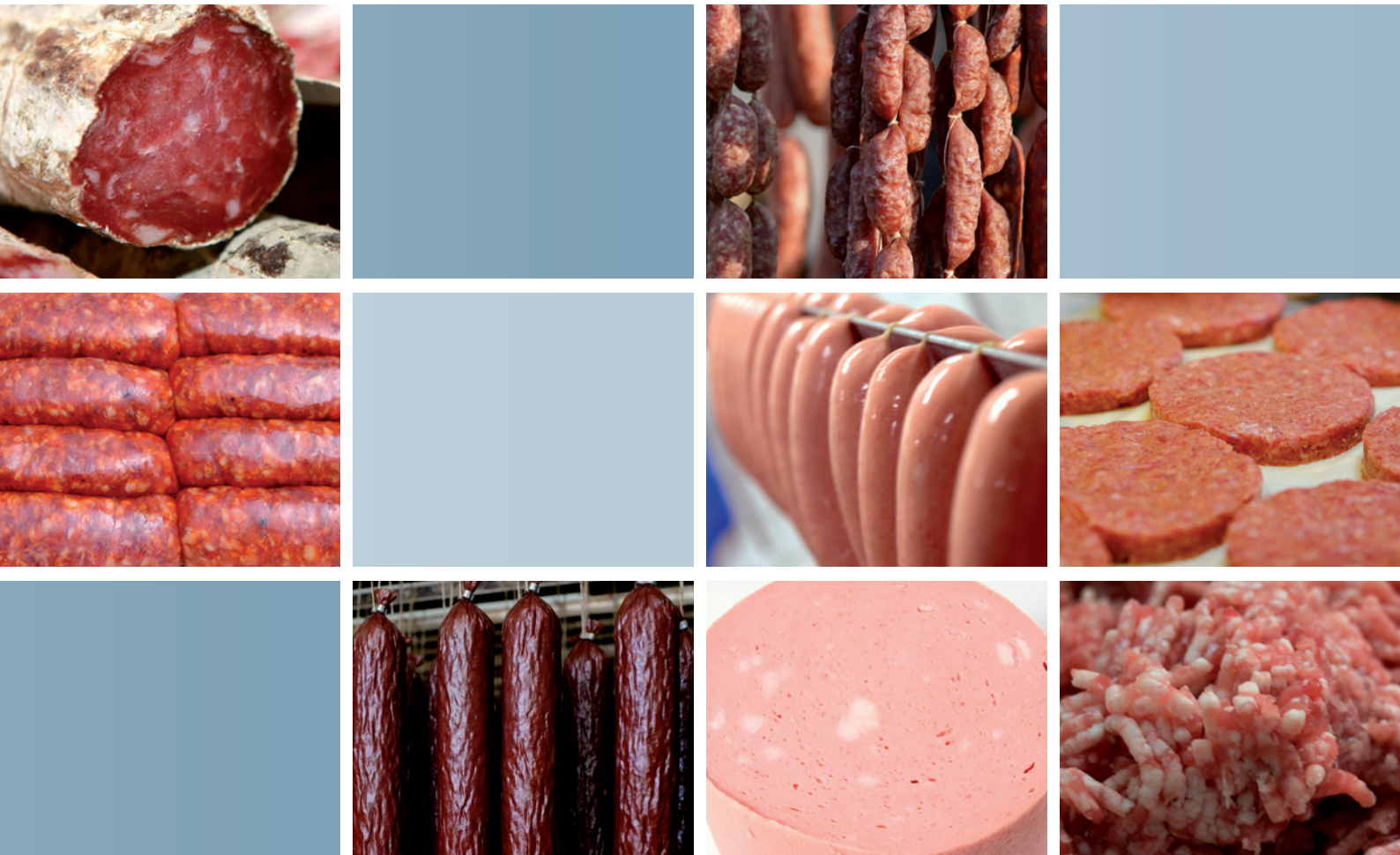


FOSS

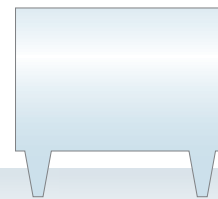
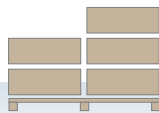
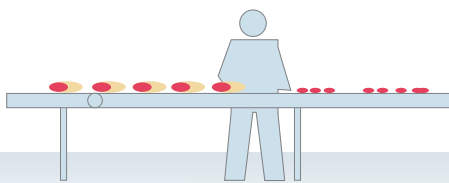


FOSS MeatScan™
Rapid fat analysis for smarter business

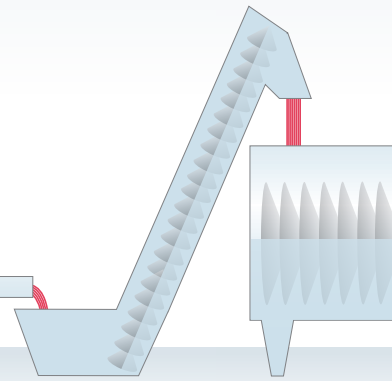


Dedicated Analytical Solutions

Raw material control



Coarse grinder



Mixer

Cutting and deboning

Manufacturing of processed meat products

More profitable production of quality products

MeatScan™ is a compact and robust fat analyser for routine use around the plant. With the MeatScan you can:

- Cut costs by making the best use of raw material (reduced risk of lean meat giveaway)
- Produce your products on-spec more consistently and control your target in production – safeguard against surprises for you or your customers
- Control your recipe more closely, for example, by mincing a sample for rapid testing in the MeatScan

MeatScan is an easy, flexible and cost effective solution for routine fat analysis for any meat producer. MeatScan is now an obvious choice as a way of reducing costs and improving consistency of end products.

Team-up with FOSS

For decades, FOSS has helped meat producers to improve production through rapid routine analysis of fat with accurate and reliable analytical instruments.

Now, the MeatScan makes this power available to any size of operation. With MeatScan you are ready to begin routine analysis immediately and to carry on testing, trouble-free.

All you need

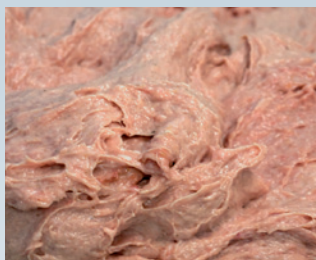
The MeatScan™ solution consists of:

- Analyser and sample cups
- Ready to use ANN calibration
- Remote surveillance and support by FOSS
- Preventative maintenance programme

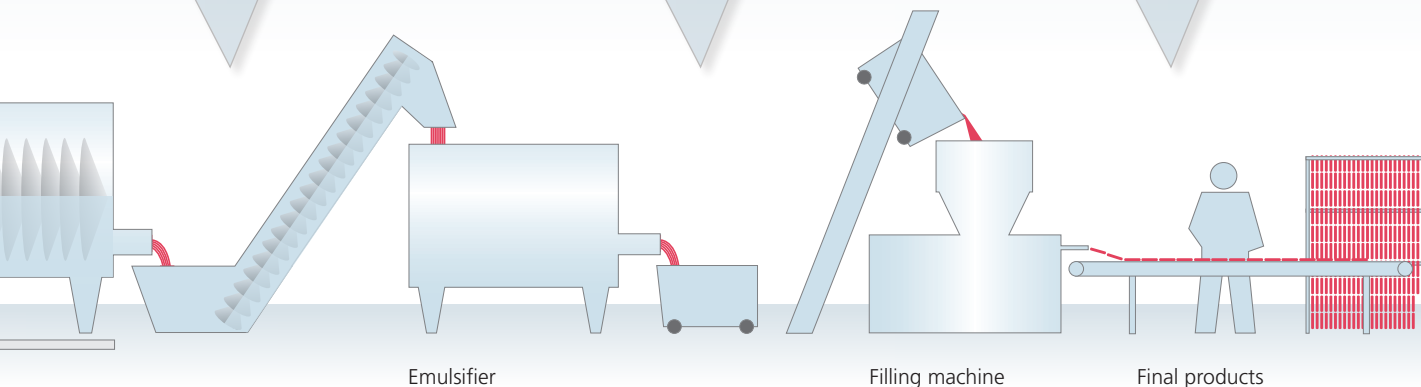
Batch standardisation and process control



Process control



Final product control



Savings for any size of production Perfect products every time

MeatScan™ can help you standardise batches and avoid over use of expensive raw material. At the same time, you can control supplies by assessing fat content of incoming raw material.

The financial benefits are well proven in large and mid-size production plants that have been using rapid analysis solutions for years. Let the MeatScan help you take your share of the profits achievable through tighter production control.

With MeatScan it is easier to keep fat content on spec and build consistency of finished products around your ideal. Your customers will be delighted and regular testing of incoming raw material keeps suppliers on their toes too, leading to a reliable, high quality intake.

Reliable results

Because it is so easy to make a reliable measurement, anyone working in the plant can contribute to improved product consistency. A test takes less than two minutes. You can test as often as you like with no additional cost.

Measurements are based on a database of over 20,000 reference meat samples securing high accuracy and performance. The samples have been accumulated by FOSS through decades of experience in supplying routine analysis solutions to the meat industry.



MeatScan™ measures fat in raw meat and meat products.

Just how easy is it?



1. Place prepared sample in sample holder



2. Select sample type



3. Press start



4. Await result

The convenient solution

- *On-the-spot fat analysis whenever you want it*
- *Results in less than two minutes*
- *No chemicals or costs for consumables*
- *Can be operated by anyone in production*
- *No waiting for results from an external laboratory*
- *Low maintenance*



With a logical, user-friendly software interface, everyone can undertake the operation making high quality fat analysis a matter of routine.

Rapid analysis in action

The analysis operation is easy for anyone working in production to do. No chemicals are involved. The compact and robust analyser can be placed close to the production line.

MeatScan is supported by FOSS remote instrument surveillance software. This allows FOSS experts to monitor and maintain the instrument online so that you can focus on testing and using the results.

The MeatScan is delivered ready to use.

A FOSS expert always on hand

Using FOSS Mosaic software, your MeatScan can be connected to the internet allowing a FOSS expert to monitor and manage instruments remotely. This reduces the dependency on local specialists and avoids any concerns about adjustments, diagnostics and calibrations.

Process control solutions from FOSS



MeatScan™

MeatScan™ measures fat in raw meat and meat products. It can be used by anyone and placed anywhere in the production for checking incoming raw material, control standardisation of batches etc. The analyser is particular relevant and dedicated for small and medium sized plants.

For more advanced requirements, the FoodScan™ is an ideal upgrade option.

Parameters:

Fat



FoodScan™

FoodScan™ is the “gold standard” in meat analysis and is AOAC approved. It is a versatile analyser, which can be used for many purposes: checking incoming raw material, support process control of more production lines, final product control etc. FoodScan is typically relevant for medium and large size plants.

Parameters:

Fat, Protein, Moisture, Collagen, Salt



ProFoss™

ProFoss™ is installed in-line for measuring fat content in ground meat from coarse grinder; the results can be used for “real time” batch standardisation. ProFoss is particular relevant for producers of ground meat based products (burgers, sausages, consumer packs of minced meat etc.).

Parameters:

Fat (Protein and Moisture)



MeatMaster™

Using X-ray technology, MeatMaster™ gives continuous “real time” results based on scanning 100% of the meat passing through the MeatMaster. Any type of raw meat can be scanned by the solution. Automatic standardisation of a batch is possible. MeatMaster is the optimal solution for medium and large size operations producing raw meat or processed meat products.

Parameters:

Fat, Weight, Foreign objects (Metal and Bone)

FOSS your partner in production of quality meat products

FOSS is the world's leading provider of analytical instruments for the food, agricultural, chemical and pharmaceutical industries

With over 30 years of experience in the meat industry, FOSS is known as the leading global provider of a versatile range of meat analysis solutions, from laboratory to at-line and in-line solutions that use everything from traditional wet chemistry reference methods to the most advanced analytical methods, such as near infrared (NIR) and X-ray.

More than 2000 FOSS meat analysis instruments are in operation at plants and laboratories worldwide. Over 90 of the world's top 100 companies use FOSS solutions

FOSS is a privately-owned company employing over 1100 worldwide. FOSS has manufacturing and research and development facilities in Denmark, Sweden, China and USA. Solutions are sold and supported through FOSS sales and service companies in 26 countries and by more than 75 dedicated distributors.

Visit www.foss.dk for more information about how FOSS dedicated analytical solutions can help you to produce meat products effectively and with optimal profit.



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