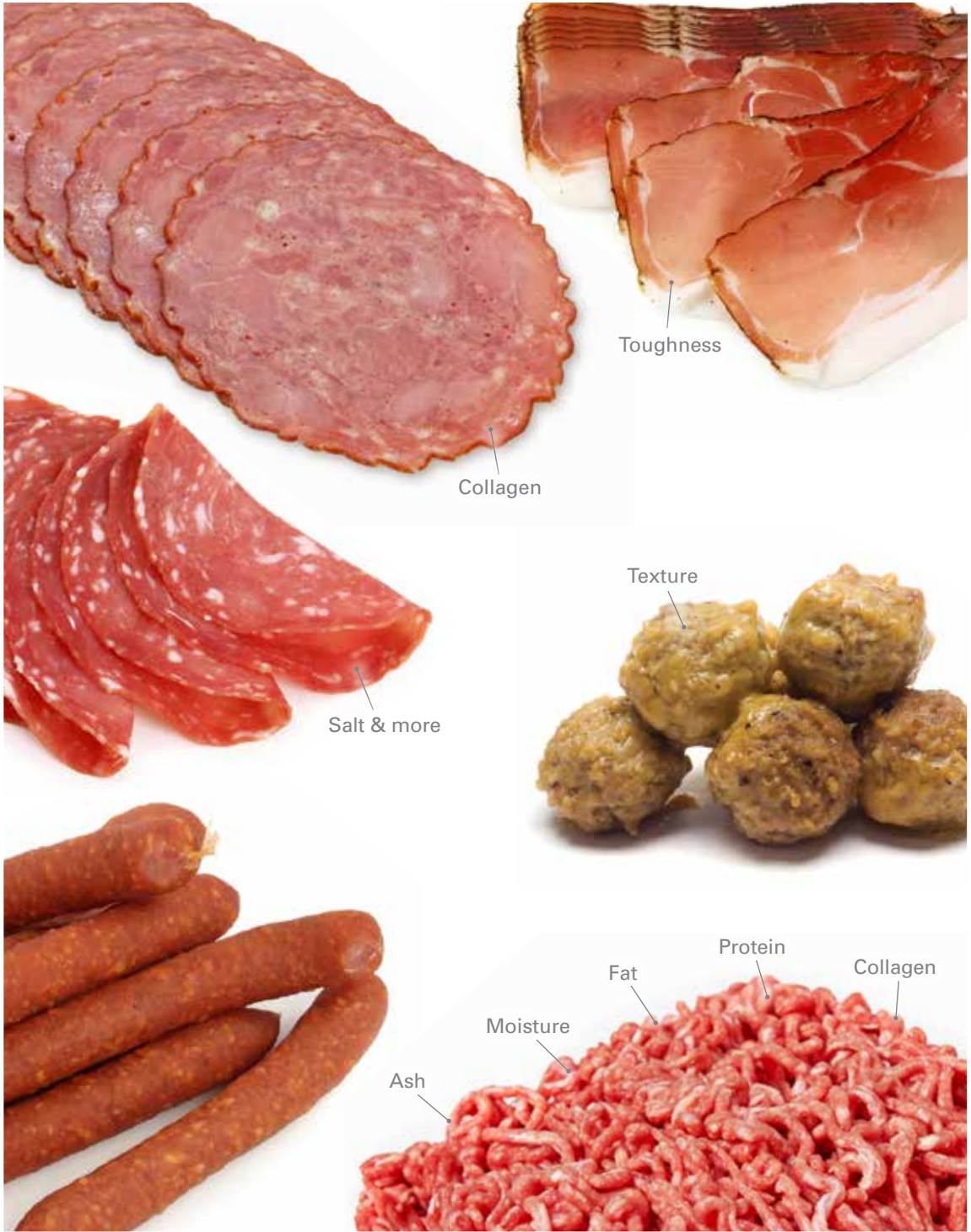


# Meat Analysis

Instrumentation and Analyzers



Laboratory and Process Instruments and Support

# Meat Products Analysis

**Perten Instruments** provides analytical instruments for testing and analysis of raw meats, process optimization, and verification of finished meat products. Our solutions are based on proven technologies, powerful yet user friendly software, and come ready to use. Whether you produce ground meats, sausages, mechanically separated poultry, or other meat products, our solutions will help you reduce costs while improving quality. We have served the food industry for 50 years and are ready to support you.



## Screen ingredients

Meat raw materials are prone to variation in composition. Fast and accurate measurements are the key to optimizing use of raw materials. Measure fat, moisture, protein, collagen and more, simultaneously, and in seconds using NIR analysis. Test binders and fillers on the RVA performance analyzer to ensure they meet product needs.



## Monitor & optimize production

Fluctuations in fat content can lead to out-of-spec products and unnecessary lean meat give away. Use our NIR analyzers, at-line and in-line, to measure in-production samples and control the process. With fast and accurate results available, adjustments can be made in real-time to better meet target values. Reduce safety margins, optimize mixing, reduce re-work, and improve efficiency.



## Verify finished product quality

Use NIR analyzers to ensure finished products are in quality compliance and meet nutritional requirements. Use texture analysis to confirm functional properties such as firmness, toughness, and bite force are met. Store results from product runs, reduce needs for costly wet chemistry all while improving product quality, consistency, and customer satisfaction.

Composition



**DA 7250**

Fast, accurate, and easy-to-use NIR Meat Analyzer



**The DA 7250** determines fat, moisture, protein, collagen, salt, ash, water activity and more in raw meat, in-process samples, and finished meat products in less than 10 seconds. It is pre-calibrated, offers top performance, and is often used by non-technical personnel. It is operated using a touch screen and samples are analyzed in open cups or disposable petri dishes – little or no cleaning of cups required. The DA 7250 is designed for use in food production environments and is easy to clean. It is IP65 certified and its sanitary design limits surfaces, crevices, and other areas where food material can adhere.



Access and visualize measurement results from anywhere at any time using **NetPlus Reports** web based software. Using **NetPlus Remote** instruments can be remotely accessed and configured thereby simplifying instrument maintenance and improving efficiency.

Composition



**DA 7300**

USDA approved Food In-line NIR instrument



**The DA 7300** instrument is installed on pipes or chutes for accurate, real-time monitoring of fat, moisture, and protein content. Use the measurements to improve mixing steps, margin, and to produce product closer to specifications. Measurement results are available on web-based interface, presented in dedicated, at-line display, or can be readily integrated into control systems through various protocols. The DA 7300 is USDA approved for use in food production, designed for 24/7 operation, is simple to clean, and easy to install.

*Operator Interface – 12" Touch Screen*



Running Meat	
Fat (%)	Moisture (%)
36,2	
Protein (%)	Collagen fre
27,3	





### DA 7440

Advanced and versatile over-the-belt NIR instrument



**The DA 7440** is installed over conveyor belts and measures fat, moisture and protein of meat products. Measure coarsely ground raw meats or in-process samples. The instrument continuously measures and stores results which can then be used to characterize and summarize an entire batch. Use the measurements to reduce fluctuations in fat in real-time and improve end product quality.



### RVA

Ingredient performance analyzer

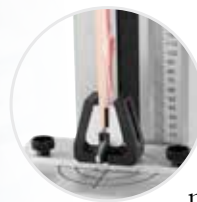


**The Rapid Visco Analyzer™** measures performance of ingredients. Test the binding and texture enhancing characteristics of starches, binders, gels, and stabilizers used in meat products. Verify all incoming materials meet performance specifications before they enter production. This helps reduce line shut downs, re-work, scrap, and optimize their use.



### TVT

Texture analysis



**The TVT 6700** Texture Analyzer performs objective testing of meat product's physical characteristics. It measures firmness, toughness, cutting strength, stiffness, tensile strength, and more of sausages, ham, hamburgers, and other meat products. Use standard analysis methods included with the instrument or develop your own to meet your specific needs. A large number of probes, holders, and other accessories are available enabling you to test virtually any textural property of your meat products.



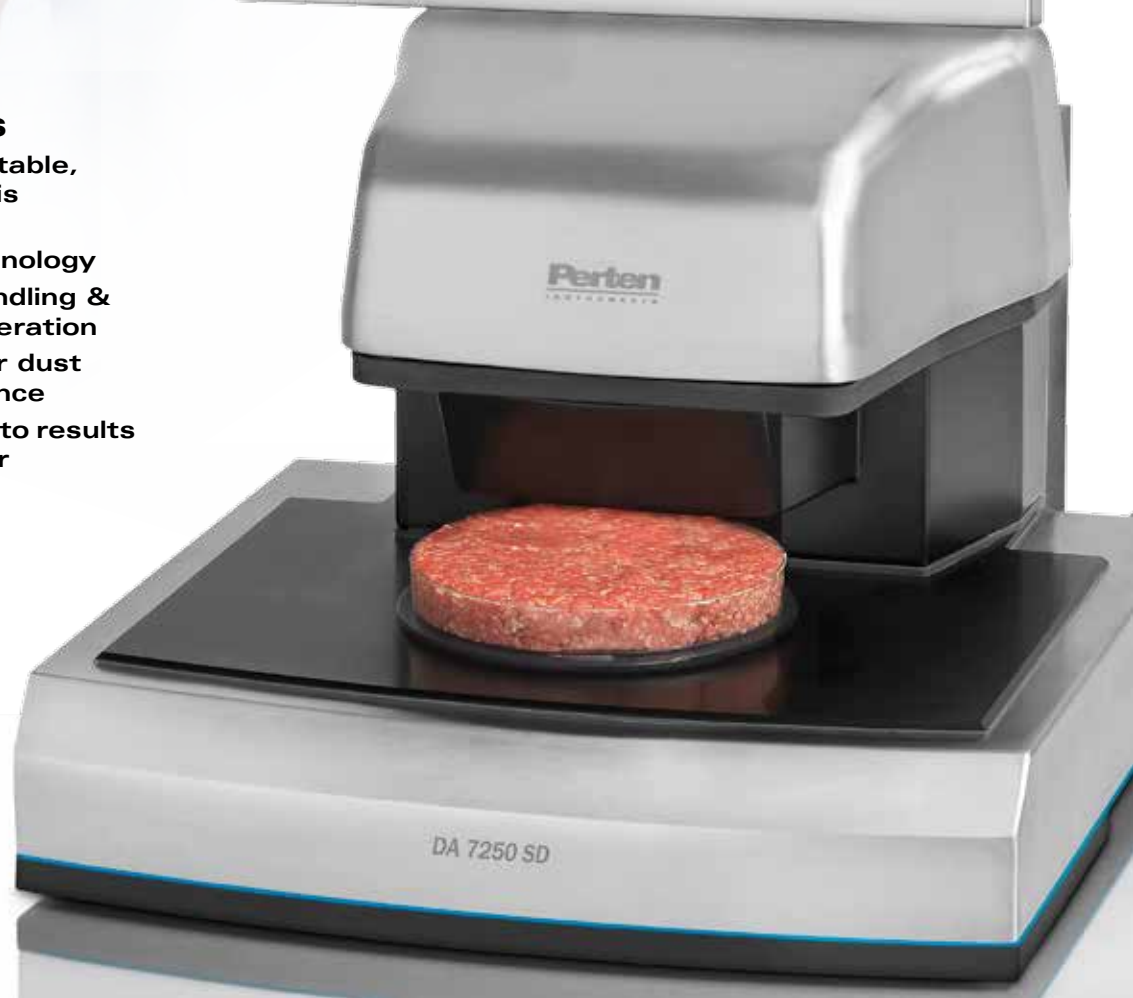
# DA 7250 Analyzer



Product	Sample ID	Date/Time
Meat, processed	S140	11/24/2017 9:52:47 AM
Fat As is		15.03 %
Moisture		59.45 %
Protein As is		18.20 %
Collagen As is		2.81 %
Ash As is		1.72 %
Salt As is		2.79 %

## Key features

- Accurate, repeatable, 6-second analysis
- Modern, robust diode array technology
- Easy sample handling & touch-screen operation
- IP65 certified for dust & water resistance
- Anytime access to results via web browser



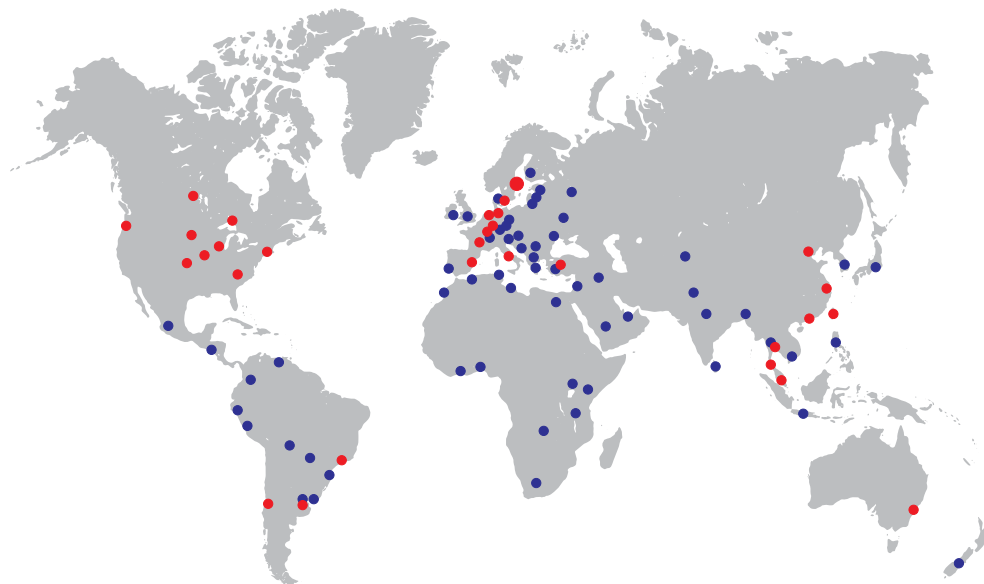
## Food Analysis Experts for over 50 years



Founded in 1962, Perten Instruments, today part of PerkinElmer Inc., is a leading supplier of advanced analytical instruments to the food and agricultural industries. We serve some of the largest companies, smaller specialized operations, and the research institutes that support them.

We develop innovative methods and instruments which help the food industry feed the world more efficiently. Perten solutions measure composition, test functionality, and monitor safety. They are used for ingredient screening, formulation, process monitoring, and final product quality control. They are placed in the field, at R&D facilities, in labs, at-line, and integrated into process systems. Most importantly for our customers, our tools help reduce waste and improve efficiencies.

As a key business of PerkinElmer, Perten is based in Stockholm, Sweden and serves customers in over 100 countries. PerkinElmer is a global leader focused on innovating for a healthier world, with a dedicated team of 9,000 employees worldwide. Together, we are passionate about providing customers with an unmatched experience as they help solve critical issues. PerkinElmer's innovative detection, imaging, informatics and service capabilities, combined with deep market knowledge and expertise, help customers gain earlier and more accurate insights to improve lives and the world around us.



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