



What it does for you

The **SpectraAlyzer MEAT** is the ideal solution for routine analysis of major quality parameters during meat processing, sausage and pet food production.

In meat processing, the **SpectraAlyzer MEAT** enables the multi-component analysis of important parameters such as water, fat, protein, collagen and ash content within a few seconds. Thus, the production process can be closely monitored by analysing samples from any stage of the production line – without sample preparation and the use of reagents or other consumables.

Designed as a modular system, the SpectraAlyzer MEAT solution presents the analytical results of these major quality parameters within 45 seconds:

- **Boiled sausage:** Fat, Moisture, Protein Collagen (BEFFE), Ash
- **Raw (cured) sausage and ham:** Fat, Moisture, Protein, Collagen (BEFFE), Ash
- **Wet pet food:** Fat, Moisture, Protein, Collagen (BEFFE), Ash
- **Raw meat:** Fat, Moisture, Protein, Collagen (BEFFE), Ash

The immediately available, precise quality information enables better process control and thus a higher product yield with consistently good product quality. Whether you want to determine the quality of the delivered raw material, when trimming for fat standardisation or optimising the individual production batches for fat and and water content – the **SpectraAlyzer MEAT** provides you instantly with the information you need.

As a stand alone system the SpectraAlyzer MEAT can be operated very easily and intuitively – close to the production line. The rugged construction and unique optical sample/reference setup ensures reliable operation in environments with fluctuating temperatures, vibrations and dust.

Thanks to the integrated web server, the analytical values, batch protocols and trend charts are immediately available in the company’s own network – and, if desired, directly in the cloud or on production servers for further processing or visualisation - a realtime lab logbook.

The SpectraAlyzer MEAT complies with § 64 LFGB (German Food & Feed ACT)
ASU L 08.00-60 (Determination of the levels of crude protein, water, fat, ash and BEFFE (Collagen free protein) in sausages, meat and meat products, near-infrared spectroscopic Method) and **VA KIN CH 012** (Determination of the content of crude protein, crude fat, moisture and crude ash in feed using NIR method).

Technical data

Design

Spectral range 1400 - 2400 nm
Dual beam system, Sample / reference measurement
High signal to noise ratio > 150.000 : 1
Large expandable internal memory for calibrations, methods and history results
Auto-diagnostics
Graphical user interface, projected capacitive glass touch panel

Optional Accessories

Keyboard, Barcode Reader, Printer, Application worx (AWX)

Analytical Performance

Please refer to commodity specific performance data sheet

Specifications

Screen	TFT 800 x 480 pixel
Power requirements	min. 90 V AC (50 - 60 Hz), max. 260 V AC (50 - 60 Hz), 220 VA
Operating temperature	5 °C - 35 °C non-condensing
Interfaces	1 x front USB 2.0, 3 x USB 2.0, 2 x RS232, Ethernet
Dimensions	Height: 310 mm / Width: 300 mm / Depth: 480 mm
Weight	17 kg

Order information

SpectraAlyzer MEAT	110-A100-15
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Improve quality
while optimising the yield



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