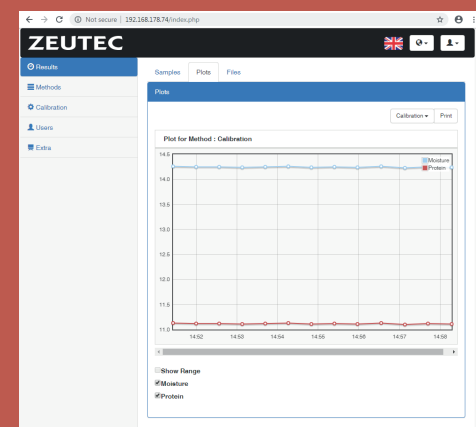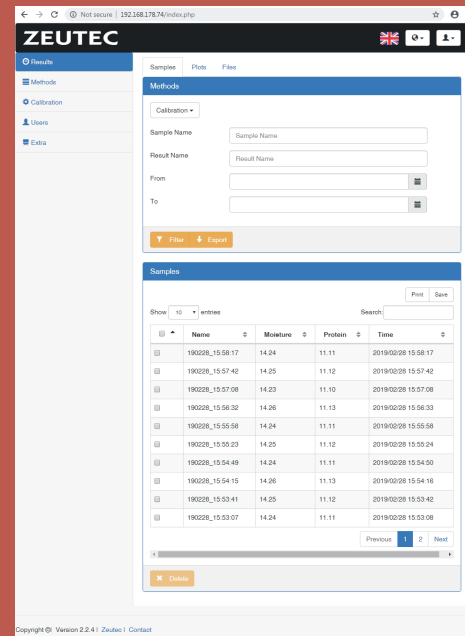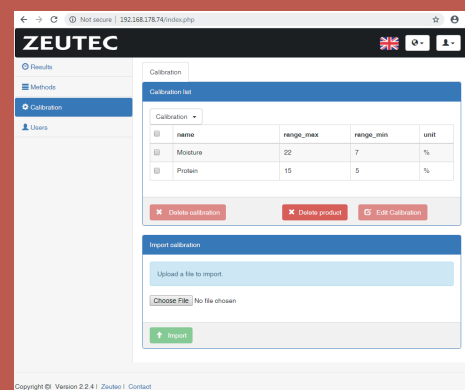# Online Electronic Lab Logbook

- Full sample and analytical results history
- Filter results by time or sample name
- Search for samples
- Export to Application Worx
- Copy, print or save (PDF / Excel) samples

- Plot multiple properties as graph
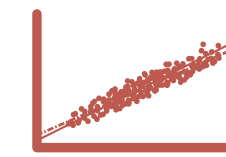- Select/deselect different properties

- Calibration management
- Import feature for new/updated calibrations

Key features

Versatile sample presentation
with closed, open, viscous, slide and disposable cups for powders, pastes, slurries and liquids.

Many mathematical models
for all kind of products included for quick calibration models installation and start-up.

NIR sample/reference technology
like all SpectraAlyzer instruments for high sensitive and long term stable measurements.
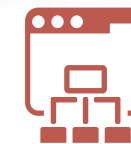
Touch user interface
and intrinsically mounted glass touch for straight forward hygenic instrument operation.

Compact design
optimised for bench top or at-line application.

User friendly
sample presentation and easy to operate.

Web server conectivity
for direct instrument access via LAN and internet from anywhere, any time.

Production process flow diagrams

Raw meat production

| ① Raw material intake | Deboning | ② Cutting / Trimming | ③ Grading |

Assure quality of incoming raw material ①
Control supplied meat for fat and collagen content

Assure quality of incoming raw material ②
• Less lean meat give-away • Consistent final product • Max. value • Trimmings within specification • Top brand quality

Control fat content ③
Achieve fat content target: • Reduce lean meat give-away • Improved consistency of final product • Top Brand quality

Ground meat production

| ① Raw material intake | Grinding | ② Mixing | ③ Final ground meat |

Assure quality of incoming raw material ①
Control supplied meat for fat and collagen content

Control fat content during mixing ②
• Achieve fat content target: • Reduce lean meat give-away • Moisture, protein, fat, collagen, ash • Top Brand quality

Final product control ③
• Verification of product specs • Moisture, protein, fat, collagen, ash • Top Brand quality

Sausage production

| ① Raw material intake | Grinding | ② Mixing | ③ Final product |

Assure quality of incoming raw material ①
Control supplied meat for fat and collagen content

Control fat content during mixing ②
• Achieve fat content target: • Reduce lean meat give-away • Moisture, protein, fat, collagen, ash • Top Brand quality

Final product control ③
• Achieve fat content target • Reduce lean meat give-away • Optimise water content • Improved consistency of final product • Moisture, protein, fat, collagen, ash • Top Brand quality