



ProFat™ Moisture, Fat & Protein Meat Analyzer



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

Overview

Rapidly determine fat, moisture, and protein content of raw and pre-blended meat with the ProFat™ system. This compact system can be placed at-line and allows for process control, using least cost formulation. The ProFat is an economical solution that provides highly accurate and repeatable fat analysis. This is based on the ProFat's ability to analyze the entire sample, which is more accurate than near-infrared (NIR) techniques that only analyze a small sample area.

Features

- Accurate fat analysis of raw meat in < 2.5 minutes
- Provides easy verification of in-line X-ray or NIR systems
- Does not drift, and requires no recalibration
- Implements least cost formulation

Validation

Based on the application of AOAC 985.14



Maximize Profit with Raw Beef & Poultry

- CEM's ProFat provides a direct method that analyzes the entire sample
- Compact at-line solution with results in 2 minutes

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".

Accurate Fat, Protein, & Moisture Analysis in 2 Minutes

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

