



MEAT TESTING SOLUTIONS

SOLUTIONS FOR IMPROVED PRODUCTIVITY

As meat producers and processors, you deal with a wide array of nutritional, authentication, and safety challenges. You need to analyze meat quickly to determine whether it meets your exacting specifications, and to segregate products by quality for optimal use; to develop more consistent products by modifying meat blends for fat, moisture, ash, protein, and collagen; and to test for toughness, texture, and more.

We provide state-of-the-art analytical solutions for testing and analysis of raw meats, process optimization, and verification of finished meat products. Our solutions are based on proven technologies, user friendly software, and ready-to-use methods. What's more, our solutions incorporate universal calibrations that cover thousands of sample types – everything from raw ham and frankfurters to salami and meatballs. So whatever type of meat products you produce, our solutions can help you reduce costs while improving quality.



With our meat analysis solutions, you'll be better able to:



Screen ingredients

Meat raw materials are prone to variation in composition. Fast, accurate measurements are key to optimizing their use. With our NIR instruments, you can measure fat, moisture, protein, collagen, and more, simultaneously, in seconds. You can also test binders and fillers on the Rapid Visco Analyzer™ (RVA) performance analyzer.



Monitor and optimize production

Fluctuations in fat content can lead to out-of-spec products and unnecessary lean-meat giveaway. Use our NIR analyzers, at-line and in-line, to measure in-production samples and control the process. With fast, accurate results, adjustments can be made in real-time to better meet target values. They also reduce safety margins and rework while optimizing mixing.



Verify finished product quality

Our NIR analyzers ensure finished products that are in quality compliance and meet nutritional requirements. You can use texture analysis to confirm functional properties such as firmness, toughness, and bite force. And you can store results from product runs, reducing the need for costly wet chemistry – all while improving product quality, consistency, and customer satisfaction.

MEAT ANALYSIS INSTRUMENTATION AND SOFTWARE



DA 7250

Fast, accurate, easy-to-use NIR meat analyzer

The DA 7250™ system is ideal for determining 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's precalibrated and delivers top performance, while touchscreen operation means it can be used by highly trained and nontechnical personnel alike. Plus, samples are analyzed in open cups or disposable petri dishes – little or no cleaning is required. And it's IP65 certified, so its sanitary design limits surfaces, crevices, and other areas where food material can adhere, making it perfect for food production environments.



DA 6200

Compact, portable, cost-effective NIR meat analyzer

This small, lightweight system allows for cost-effective product-quality analysis at small and medium-size meat plants. With the DA 6200™ NIR system, any type of ground or homogenized meat sample can be analyzed with high accuracy. Fat, moisture, protein, and other parameters can be determined in 30 seconds with easy operation and handling through a touchscreen interface. Low weight and battery operation allow the DA 6200 to be moved easily between sampling points.



DA 7300

USDA-approved food in-line NIR instrument

The DA7300™ instrument is installed on pipes or chutes for accurate, real-time monitoring of fat, moisture, and protein content. You're able to improve mixing steps and margins and to deliver products that adhere to specifications. Measurement results are available on a web-based interface or presented in dedicated, at-line displays, and they can be readily integrated into control systems through various protocols. The easy-to-install, simple-to-clean DA 7300 system is USDA-approved for use in food production and is designed for 24/7 operation.



DA 7440

Advanced, versatile over-the-belt NIR instrument

The DA 7440™ is installed over conveyor belts to measure fat, moisture, and protein of meat products. You can 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. You can even use measurements to reduce fluctuations in fat in real time, to improve product quality.



RVA

Flexible ingredient-performance analyzer

The Rapid Visco Analyzer measures performance of a variety of ingredients: You can test the binding and texture-enhancing characteristics of starches, binders, gels, and stabilizers used in meat products, or verify that materials meet performance specifications before they enter production. This helps minimize line shutdowns and rework, and it reduces scrap, while optimizing its use.



TVT 6700

Versatile texture analyzer

The TVT 6700™ texture analyzer performs objective testing of meat products' physical characteristics, including firmness, toughness, cutting strength, stiffness, and tensile strength of sausages, ham, hamburgers, and other meat products. You can use standard analysis methods (included with the instrument) or develop your own to meet your specific needs. A variety of probes, holders, and other accessories are available, enabling you to test virtually any textural property of your meat products.



NetPlus

Comprehensive, easy-to-use software

Monitor your analysis results and configure your NIR instruments from anywhere, any time: Our web-based NetPlus™ software suite provides access wherever you are. NetPlus Reports lets you monitor production, verify quality of ingredient shipments, get an update on latest analyses, and see results in tables and charts on your laptop. NetPlus Remote lets you configure instruments, monitor performance, and update calibrations. Whether you manage one instrument or one hundred, NetPlus Remote streamlines your tasks.

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