

FoodScan™ Pro meat analyser

Fast and accurate routine analysis at the production line



FoodScan™ Pro meat analyser is an easy-to-use routine analysis instrument for analysing all stages of meat production, from checking incoming raw material to final product control. Using near infrared transmission technology to penetrate the meat sample it delivers accurate results in just 50 seconds.

Optimise your process

The FoodScan Pro comes pre-calibrated and ready to use from day one with a series of benefits such as little or no sample preparation, no consumables, unlimited testing with no added cost, and low cost of operation, that optimise the efficiency of your production process.

Cost effective analysis

The rapid, low cost tests open a number of control opportunities, for instance, in cutting and deboning. FoodScan Pro can be used to check fat percentage in meat trimmings, processed meat products and incoming raw material and control the composition of final products.

Ideal for the production line

Rugged and robust and operated with a built-in touch PC and featuring an IP65 protection class enclosure, FoodScan Pro is ideal for use right at the production line.

Sample type

Meat, ground meat, processed meat, finished products

Parameters & functionalities

Global ANN calibrations:

Fat, moisture, protein, collagen, salt and ash

Other calibrations available:

Carbohydrates, iodine value, pH, saturated fat, water activity etc.

Technology

NIR transmission technology

Approvals

AOAC, AQIS and Polska Norma

Specifications

Feature	Specification
Measuring range	NIR transmission, wavelength 850-1050 nm
Wavelength accuracy	< 0.5 nm
Wavelength precision < 0.01 nm	< 0.01 nm
Power supply	100-240 VAC +/- 10%, 50-60 Hz.
Power consumption	Max 175 VA
Ambient temperature	5-35 °C
Fuse	2.0 A-m
Installation category	II
Ambient humidity	93% RH
Operating system required	Windows 7, 32 and 64 bit
Interfaces	USB, TCP/IP
Degree of protection	IP 65
Pollution degree	2
Weight	56 kg
Noise level	< 70 dB(A)
Dimensions (h x w x d)	75 x 42 x 62 cm
Space requirements	Approx. 1 m working space in front of the instrument.
Instrument management	
Networking software	FossManager™

FOSS

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