



Quality Control and Composition

- Rapid & non-destructive inspection of meat quality
- Ensure highest quality meat products with low ash and fat content
- Measure protein, fat, moisture, fiber, and much more

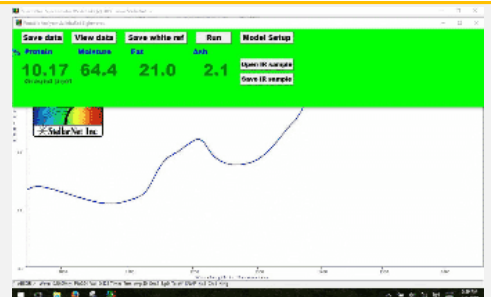
Our Meat Analyzer can help improve consistency of many meat processing and sorting applications. This will help you reduce costs and improve quality by monitoring important parameters such as protein, fat, moisture, ash, and much more.

The ChemWiz-ADK-M and ChemWiz-ADK-Case-M (for Meat) includes research-grade spectrometer instrumentation in either a handheld modular set-up or mounted in a portable and rugged case.

With a simple press of the “Analyze” button instantaneous match results or sample % composition can be displayed on your screen.



ChemWiz-ADK-M and ChemWiz-ADK-Case-M for Meats(Ground beef, pork, and turkey)



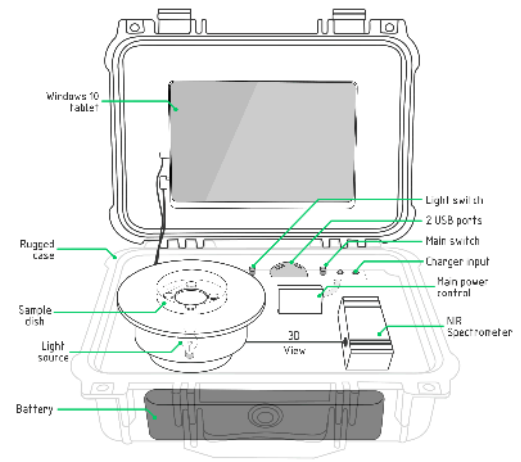
Simple user interface with %Fat, Moisture, Protein & Ash Displayed

Starter Packages for Ground Beef, Pork, and Turkey
 Included with your system are our starter calibrations for fat, moisture, protein and ash. The calibrations were generated using over a 100 different samples varying in composition. Custom calibrations can be easily developed with our SMART-NIRS calibration packages!



MEAT ANALYSIS APPLICATIONS

- Inspect meat for fat and protein content
- Optimize moisture for ground meats
- Limit ash percent



SPECIFICATIONS

Spectrometer Range:	900-1700nm
Optical Resolution:	2.5nm
Detector Type:	InGaAs Photodiode array
Reflectance Source:	Tungsten Halogen
Optical Measurement:	3D reflectance, probe, or industrial fixture
Battery:	8h Lithium ion
Lamp Power In:	350 mA @ 12 VDC
Dimensions:	Handheld 1.5 x 11 x 6.5" Case: 6 x 11 x 13"
Measurement Speed:	Typical 1-5 seconds
Tablet Specs:	Android
Software Included:	ChemWiz-ADK PRO
Starter Calibrations Included:	M- ground beef, turkey, and pork starter calibrations

