

Calibration Package

Meat



Beef, poultry, sausages and other meat industry products



The DA 7250 is used extensively in the food industry. Its accuracy, speed and flexibility makes it especially suited for analysis of the large spectrum of products in the meat industry. This calibration package includes calibrations for a range of products in the meat industry, combined and product specific. Samples should be homogenized before measurement.

Perten
INSTRUMENTS
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Meat industry calibrations

Combined Calibrations

Product	Parameter	Units	Ref. Method	Samples	Range	R
Meat products, processed <i>All categories</i>	Fat	%	Soxhlet	1500+	0.3 – 51.0	0.99
	Moisture	%	Drying cabinet	1500+	10.4 – 82.7	0.99
	Crude protein	%	Kjeldahl	1500+	9.6 – 40.6	0.98
	Collagen-free protein	%	via Hydroxyproline	1300+	7.5 – 35.8	0.99
	Ash	%	Muffle furnace	700+	1.5 – 7	0.96
	Salt	%	ICP-MS	900+	1.0 – 5.7	0.95
Meat, raw <i>incl. pork, beef, poultry</i>	Fat	%	Soxhlet	600+	0.2 – 79.3	0.99
	Moisture	%	Drying cabinet	600+	14.7 – 81.1	0.99
	Crude Protein	%	Kjeldahl	700+	4.4 – 24.8	0.99
	Collagen free protein	%	via Hydroxyproline	200+	1.6 – 24.1	0.99
	Ash	%	Muffle furnace	400+	0.4 – 3.6	0.95
	Salt	%	ICP-MS	100+	0.1 – 2.8	0.97

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Product specific Calibrations

Meat products, raw-cooked <i>e.g. frankfurter</i>	Fat	%	Soxhlet	700+	0.8 – 36.7	0.99
	Moisture	%	Drying cabinet	700+	46.9 – 75.5	0.99
	Crude protein	%	Kjeldahl	700+	9.6 – 23.4	0.98
	Collagen-free protein	%	via Hydroxyproline	600+	7.5 – 22.2	0.98
	Ash	%	Muffle furnace	400+	1.8 – 4.2	0.93
	Salt	%	ICP-MS	400+	1.3 – 3	0.86
Sausage, raw <i>e.g. salami, tea sausage</i>	Fat	%	Soxhlet	200+	1.5 – 51.0	0.99
	Moisture	%	Drying cabinet	200+	12.1 – 74.5	0.99
	Crude protein	%	Kjeldahl	200+	10.2 – 40.6	0.98
	Collagen-free protein	%	via Hydroxyproline	200+	8.3 – 35.9	0.97
	Ash	%	Muffle furnace	<100	1.8 – 6.6	0.97
	Salt	%	ICP-MS	100+	2.3 – 5.7	0.93
	Water activity	–	Hygrometer	<100	0.6 – 1.0	0.99
Meat products, raw cured <i>e.g. raw ham</i>	Fat	%	Soxhlet	100+	1.5 – 10	0.98
	Moisture	%	Drying cabinet	100+	38.0 – 73.0	0.99
	Crude protein	%	Kjeldahl	100+	17.2 – 29.9	0.99
	Collagen-free protein	%	via Hydroxyproline	100+	18.2 – 21.9	0.97
Meat products, cooked cured <i>e.g. boiled ham</i>	Fat	%	Soxhlet	200+	0.3 – 14.6	0.99
	Moisture	%	Drying cabinet	200+	61.3 – 76.4	0.99
	Crude protein	%	Kjeldahl	200+	13.3 – 25.6	0.98
	Collagen-free protein	%	via Hydroxyproline	200+	11.5 – 24.9	0.98
	Ash	%	Muffle furnace	100+	2.7 – 4.3	0.89
	Salt	%	ICP-MS	200+	1.0 – 3.4	0.89
Meatballs	Fat	%	Soxhlet	100+	1.3 – 32.1	0.99
	Moisture	%	Drying cabinet	100+	47.9 – 77	0.99
	Crude protein	%	Kjeldahl	100+	10.9 – 18.9	0.97
	Collagen-free protein	%	via Hydroxyproline	100+	8.0 – 23.2	0.99
Meat products, precooked cooked <i>e.g. liver sausage</i>	Fat	%	Soxhlet	800+	0.8 – 44.4	0.99
	Moisture	%	Drying cabinet	800+	39.2 – 76.5	0.99
	Crude protein	%	Kjeldahl	800+	9.6 – 23.4	0.97
	Collagen-free protein	%	via Hydroxyproline	700+	7.5 – 22.2	0.97
	Ash	%	Muffle furnace	400+	1.5 – 4.2	0.91
	Salt	%	ICP-MS	500+	1.2 – 3	0.85
Pork & beef, raw	Fat	%	Soxhlet	400+	0.4 – 34.5	0.98
	Moisture	%	Drying cabinet	400+	49 – 81.1	0.99
	Crude Protein	%	Kjeldahl	400+	11.2 – 24.6	0.98
	Collagen free protein	%	via Hydroxyproline	200+	9.4 – 24.1	0.98
	Ash	%	Muffle furnace	200+	0.3 – 3.6	0.95
	Salt	%	ICP-MS	<100	0.1 – 2.8	0.98
Poultry, raw	Fat	%	Soxhlet	100+	0.2 – 34.8	0.99
	Moisture	%	Drying cabinet	100+	47.2 – 77.3	0.99
	Crude protein	%	Kjeldahl	100+	15.1 – 24.8	0.99
	Collagen-free protein	%	via Hydroxyproline	200+	1.6 – 24.1	0.99
	Ash	%	Muffle furnace	100+	0.6 – 3.2	0.98
Poultry chest	Fat	%	Soxhlet	100+	0.2 – 8.4	0.98
	Moisture	%	Drying cabinet	100+	65.4 – 77.3	0.98
	Crude protein	%	Kjeldahl	100+	17.7 – 24.8	0.98
	Ash	%	Muffle furnace	100+	1.0 – 3.4	0.98