

FOSS



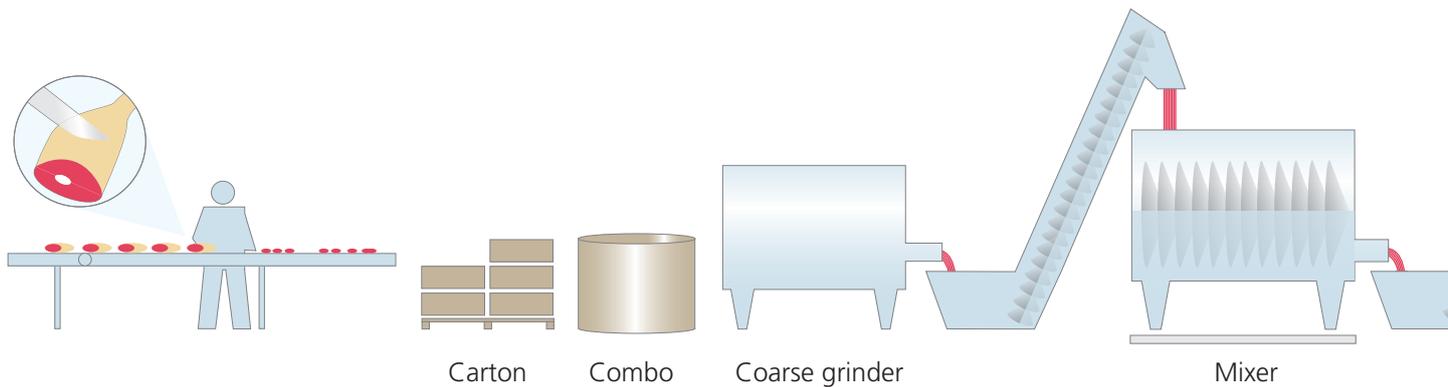
FoodScan™

Easy, rapid and reliable meat analysis



Dedicated Analytical Solutions

Examples of FoodScan™ use:



Cutting & deboning

FoodScan™ used to check fat% in meat trimmings

Manufacturing of processed meat products

FoodScan™ can be used for checking fat% of incoming raw material, fat standardisation of individual batches, checking composition of filling material and control of composition of final products.

The rapid solution that has become a standard

The growing importance of brands and consistent quality, increasing legislation and pressure on profit margins are just some of the reasons for the popularity of FoodScan™.

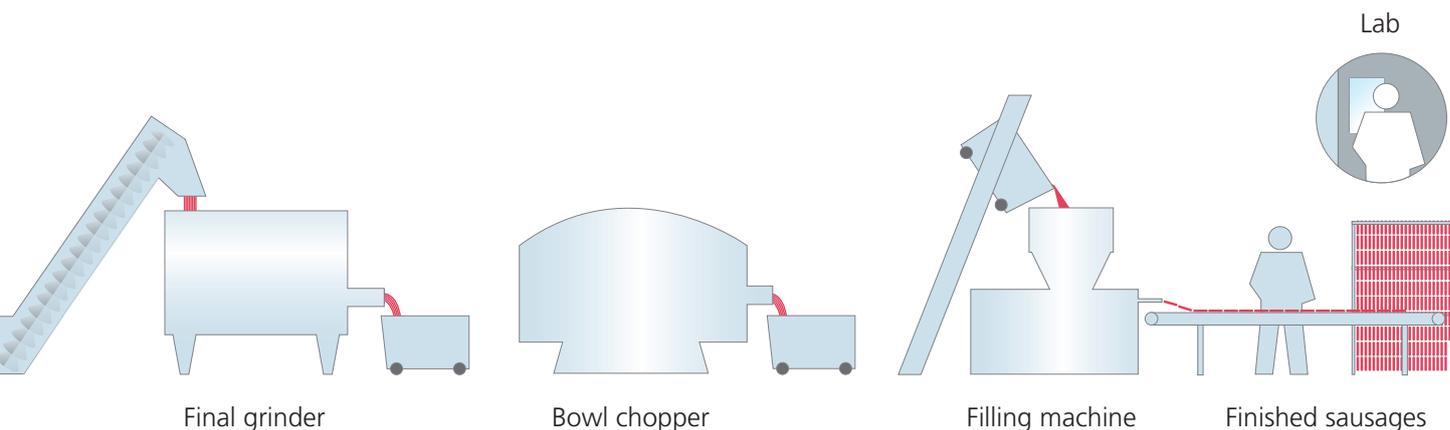
FoodScan is fast, accurate and straightforward to use. It allows a regular flow of results for key control parameters – helping you to:

- Optimise use of expensive raw materials
- Make laboratory operations more time and cost effective
- Improve production efficiency, for instance, by minimising production stops
- Build brand recognition through consistent quality products

FoodScan has set new standards in speed and analysis efficiency and today is used by hundreds of food producers around the world. Why? Because FoodScan is:

- **Ready to use** – it comes pre-calibrated
- **Accurate** – proven performance of the artificial neural network calibrations
- **Fast** – results are delivered in 50 seconds
- **Versatile** – one calibration for many products
- **Easy** – Little or no sample preparation
- **Cost effective** – no consumables used and low cost of operation
- **Network ready** – local network or networked across sites
- **Non destructive** – you can retest or use the sample for additional testing
- **Multiparameter** – one analysis, multiple parameters

learn more on www.foss.dk/foodscan



Why you can count on it

The ANN calibrations supplied with FoodScan are based on more than 20.000 samples. Performance is equal or better than traditional chemical methods.

The Near Infrared Transmission (NIT) method is an advantage when measuring in-homogeneous products.

Instrument performance tests and control samples ensure that your FoodScan is running perfectly.

Robust, proven technology ensures smooth operations and high uptime.

Networking options with RINA allow NIR experts from FOSS to verify instrument and calibration status instantly from a remote control centre – just as if you had your own expert on site.

Rapid control of a range of products



Raw materials:

Beef, pork, lamb, mutton, chicken and turkey



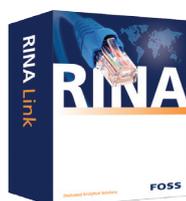
Filling materials:

For example, fillings for sausage, mortadella, polony



Cooked, cured finished products:

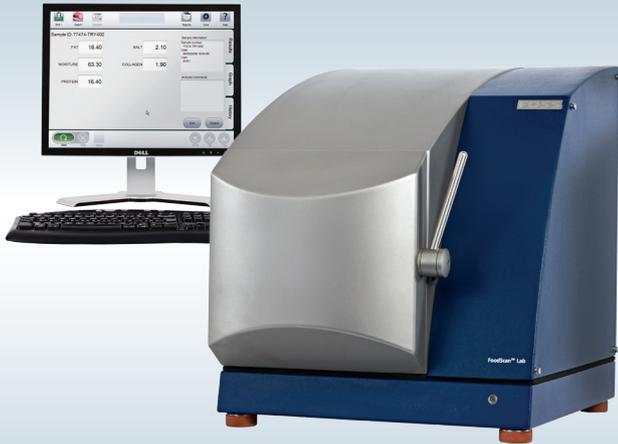
Examples: sausages (incl. poultry and turkey), dry sausages, salami, ground beef, pork patties, cured ham, cooked meat, liver sausages, luncheon meat, liver patés



Access results from anywhere

Remote INternet Analysis (RINA) software provides an Internet-based network connecting individual instruments to a control centre. You can track results from your desktop computer and NIR/calibration experts from FOSS can access and update the instrument remotely to ensure that you get the full potential from your FoodScan™.

FoodScan™ – two dedicated solutions



Laboratory

FoodScan™ Lab helps you to optimise routine analysis by delivering accurate and fast results when you need them and where you need them – LIMS or customized reports. It is operated from an external PC.



At line

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

Parameters

Fat

Protein

Moisture

Collagen

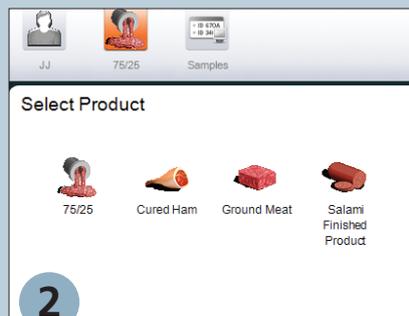
Salt

** Other parameters such as ash, pH, carbohydrates can also be measured – when special calibrations are developed*

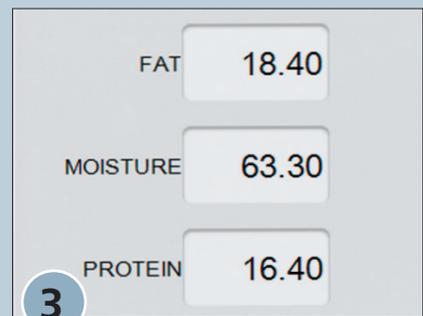
Just how easy it is to use



Fill the sample cup and place it in the instrument



Choose product and press start



The results for all parameters are displayed within 50 sec.

Reliable Meat Analysis with FoodScan™

AOAC Approval

FoodScan™ – the world's only AOAC approved NIR solution for meat analysis

FoodScan™ has become the first near infrared (NIR) analyser for key control parameters to receive official method approval by AOAC.

FoodScan with AOAC approval – valuable for any laboratory and others required to use officially approved methods.

AQIS Approval

FoodScan™ is approved by AQIS in Australia for Chemical Lean analysis.

AOAC – First Action Official Method:

Method 2007.04: Fat, Moisture and Protein in Meat and Meat Products using the FOSS FoodScan™ Near-Infrared (NIR) Spectrophotometer with the FOSS Artificial Neural Network (ANN) Calibration Model and Associated Database.

About AOAC

AOAC INTERNATIONAL is a 120 year-old not-for-profit scientific association in USA committed to worldwide confidence in analytical results. More on www.aoac.org

About AQIS

The Australian Quarantine and Inspection Service (AQIS) is an Australian Government Agency. More on www.daffa.gov.au/aqis

AOAC APPROVED
Method # 2007-04

AQIS APPROVED



FOSS in the meat industry

With more than 30 years of experience in the meat industry, FOSS is known as the leading global provider of a versatile range of meat analysis solutions, from laboratory to at-line and in-line solutions that use everything from traditional wet chemistry reference methods to the most advanced analytical methods, such as NIR and X-ray.

An established leader in the field of dedicated analytical solutions, FOSS is a privately-owned company employing over 1100 worldwide. FOSS has manufacturing and research and development facilities in Denmark, Sweden and the USA.

Solutions are sold and supported through FOSS sales and service companies in 26 countries and by more than 75 dedicated distributors.



Fast pay back, lasting advantage

Among the solutions FOSS provides for the meat industry, FoodScan has become a standard for at-line and laboratory analysis of meat products. Unique advantages of FoodScan for meat include:

Simplicity: FoodScan is delivered with an artificial neural network (ANN) calibration that works around the world for a broad range of products – just take the in-built standard calibration and use it straight away.

Usability: Anyone can use it and the instrument also meets specific demands at the production line or in the laboratory.

Reliable performance: Official method Approval of the FOSS ANN calibration by AOAC completes the credentials for FoodScan as the optimal solution for control of meat products.

FOSS

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