

## Moisture Analysis of Raw Meat (Beef, Pork, Poultry)

M606.0

### Parameters

Category: Meat

Stage 1: Constant Weight

iPower Mag: 100%

iPower IR: 000%

Temperature: 125°C

Weight Compensation: ON

### Recommended Systems

SMART 6

### Equipment

CEM Square Glass Fiber Sample Pads

Spatula

CEM Sample Press

### Sample Preparation

After following AOAC procedure for obtaining a representative sample, blend the sample until homogenous.

### Procedure

Tare 2 glass fiber sample pads. Place 3.5 grams of sample on the center of the pads while still on the balance pan to verify the correct weight. Then cover the sample with the bottom pad, place both pads and sample on the CEM Sample Press, cover and press using the handle. Return the pads and sample back on the balance pan, close cover, and press START.

### Precision Range:

Moisture  $\pm 0.20$

\*The above parameters are suggested starting points and may need to be modified to meet certain product specifications