



MEAT Trac™

Fat, Protein & Moisture Meat Analyzer





Get an accurate analysis of any meat sample.

The Meat Trac is a specially tailored NMR fat analyzer for the meat industry. Pre-loaded with the most common calibrations, so you can be up and running in hours. Other rapid technologies tend to drift over time, but the Meat Trac NMR signal does not. Users do not need to constantly update channels to maintain accurate results. Get accurate, dependable fat results in only 8 seconds.

- No Drift — No calibration maintenance
- Fast Analysis Time — 8-second fat analysis
- Enhanced Software — LIMS connectivity and integrated data management
- Method Development Made Simple — Intuitive software means users can create new methods with minimal training, or use the pre-loaded methods for even greater simplicity.

Direct

Direct measurement means delivering the right answer, no matter what; changes in color, additives, temperature, or granularity do not alter the results. Because the moisture and fat are being measured directly, costly maintenance calibrations are not required for accurate results, saving time and money.

Interactive Software

Large display and intuitive software with training videos simplify the testing process.

Custom Methods

Create new methods with only 3 samples in as little as 45 minutes.

Accurate and Precise

Direct analysis and AOAC methods provide accurate results, precise to within 0.1%.

Precise

By using AOAC-approved methods, the MEAT Trac provides a fast answer with the accuracy and precision traditionally seen in reference methods. Delivering precision within 0.1% in an 8-second fat test proves that the speed does not sacrifice results.

Reliable

This reliable workhorse is the gold standard in meat testing equipment. With built-in diagnostics and a signal lock before every test, MEAT Trac™ is able to deliver consistent results test after test. Reduced down time, paired with methods that don't drift or need recalibration, mean the MEAT Trac is a system you can trust.



No Recalibrations

Direct analysis means no drift, no recalibrations, and minimal routine maintenance.

Test Any Sample Type

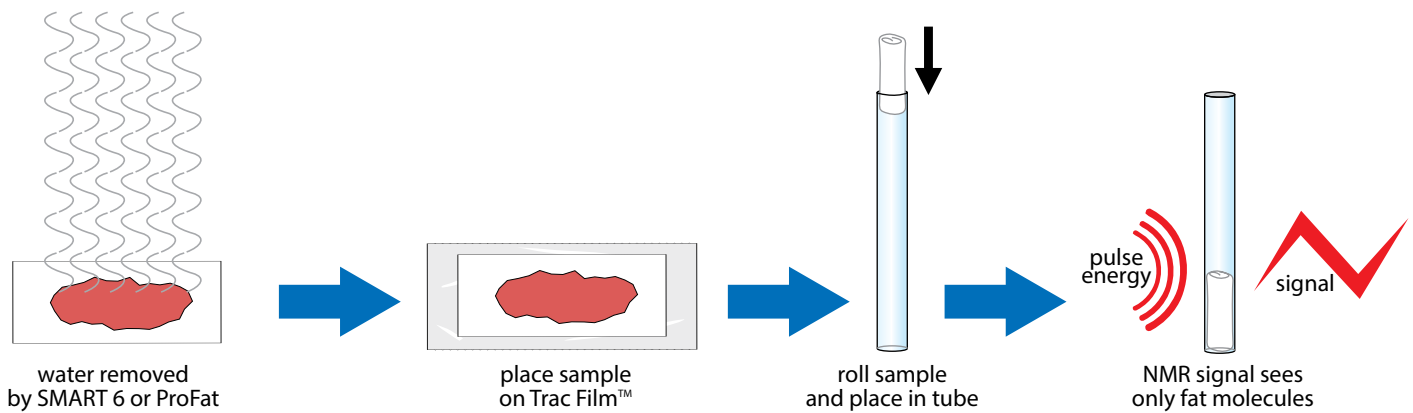
Liquids, solids, and slurries can be analyzed on one system with accurate results.

Internal Diagnostics

Faster service, less down time.

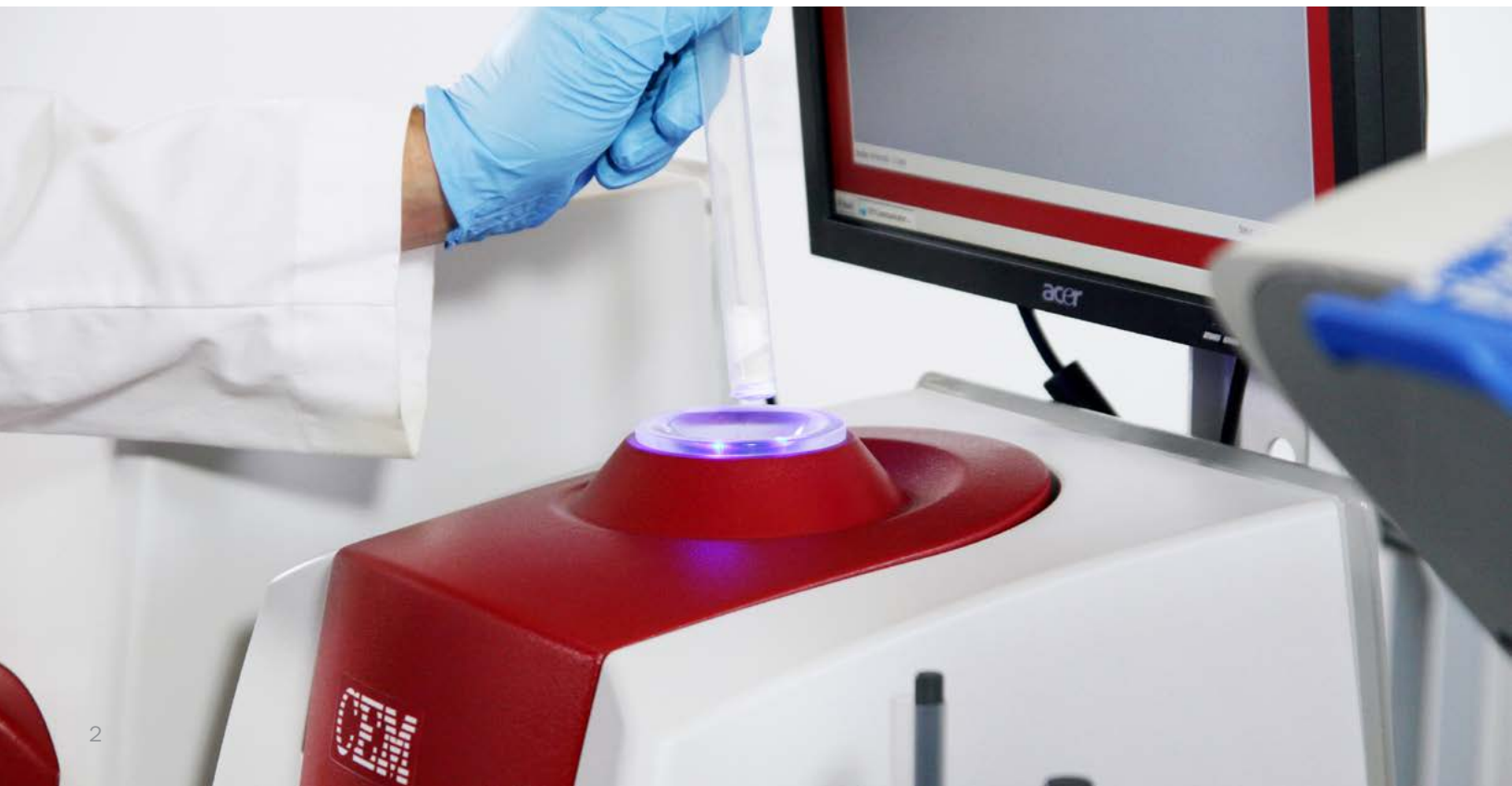
How NMR Works

Nuclear* Magnetic Resonance (NMR) is a technique that determines the amount of fat throughout an entire sample, not just the surface, in a non-destructive manner. The same technique as Magnetic Resonance Imaging (MRI) which has been widely used in the medical profession for years to image the human body, it is a well-established technology for this type of analysis. As a direct methodology, NMR requires no maintenance calibrations. The result is the same level of accuracy and precision as traditional long methods without the need for time-consuming extractions and solvents.



CEM combines rapid drying with NMR to accurately measure fats and oils. The SMART 6™ removes all of the water molecules from the sample, eliminating signal interference and allowing the NMR to accurately measure the amount of fat content in a wide variety of food products.

*The word "nuclear" in the name of the technique refers to the instrument's ability to analyze the nuclei of the sample's atoms. NMR technology does not generate or use ionizing radiation.



Accurate Analysis of All Meat Samples



	Raw Chicken & Beef Blend		Sausage		Jerky		Ham	
	Reference	ProFat	Reference	MEAT Trac	Reference	MEAT Trac	Reference	MEAT Trac
Fat	17.54	17.53	14.60	14.80	5.60	5.50	6.20	6.10
Protein	13.38	13.58	15.90	15.90	35.30	35.50	17.00	16.80
Moisture	63.22	62.99	64.00	63.80	30.37	30.50	67.84	67.78

Protein Analysis

Protein is an integral part of many meat processing facilities, and thus requires testing in order to maintain proper formulation and quality control. CEM has three options for protein analysis, each one using a proven technology to fit the needs of any process.

For raw meat and pre-blends, ProFat™ uses a least cost formulation software built on historical data to provide an accurate protein value based on moisture content. For QC and batch testing on cooked and raw products, the MEAT Trac simply needs an ash value to accurately determine protein. For customers using protein to optimize formulations that require a direct test, the Sprint® protein analyzer uses official AOAC methods to determine protein with dye-binding technology on any type of product.

Analyze More

ProFat™

Moisture, Fat & Protein Meat Analyzer



A rapid and affordable fat analyzer for raw/pre-blended meat

Sprint®

Rapid Protein Analyzer



Rapid, safe and direct determination of protein

MEAT Trac + ProFat

The ProFat Meat Analyzer combines an official AOAC method for microwave moisture measurement with data modeling analysis to rapidly evaluate fat, protein, and moisture in raw beef, pork, & poultry with superior accuracy and precision. When combined with the MEAT Trac, almost any meat product, raw or cooked, can be accurately analyzed in under 90 seconds. With an IP65-compliant option, the ProFat can be used at-line for virtually instant feedback to make critical decisions, such as blend corrections, product release, or least cost formulation. Solvents and recalibrations are not required to maintain reliable results.

Speed to analyze samples efficiently

Versatility to handle any meat sample

Reliability to eliminate costly calibrations

Consistently accurate for better results

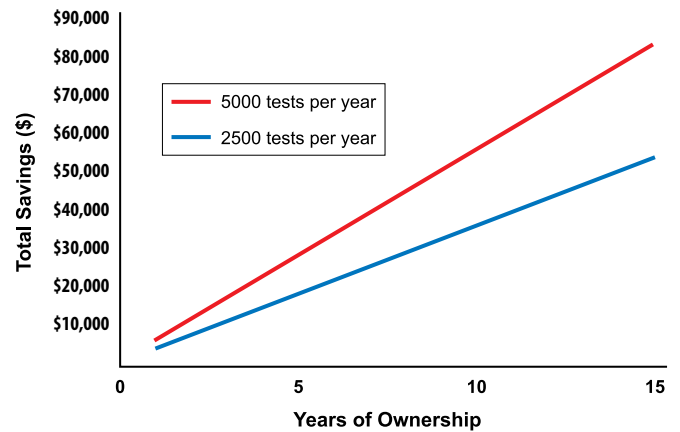
Save with MEAT Trac

Standard NIR systems require validation and calibration maintenance. This can be quite expensive because they require many samples to calibrate the system.

Save up to \$600 per reformulation

Once created, calibrations on the MEAT Trac are set for the life of the system and they are robust enough to stand up to reformulations. No recalibration needed. Because the MEAT Trac directly measures the moisture and fat in each and every sample, methods do not need to be changed or updated.

Savings of MEAT Trac over NIR*



*Example of a single customer's savings. Visit the MEAT Trac Resource Library to calculate savings at your plant.



We Simplify Science

cem.com



Over 100,000 systems sold worldwide



CEM has been an ISO-certified facility since 1994



All systems serviced & supported by experts with an average of 15 years of experience



CEM invests 12% of annual revenue into R&D, the result... 11 R&D 100 awards



IQ/OQ/PQ Validation by certified CEM Technicians

United States (Headquarters)

800-726-3331
704-821-7015
info@cem.com

France

33 (01) 69 35 57 80
info.fr@cem.com

Germany, Austria, Switzerland

(49) 2842-9644-0
info@cem.de

Ireland

+353 (0) 1 885 1752
info.ireland@cem.com

Italy

(+39)035896224
info.srl@cem.com

Japan

+81-3-5793-8542
info@cemjapan.co.jp

United Kingdom

(44) 1280-822873
info.uk@cem.com

For distributors in other regions, visit cem.com/contact