



MeatMaster™ scans the joint and measures the fat content of the meat while ignoring the bone.

# Perfect cure

## X-ray fat analysis improves drying of hams

A new option for the MeatMaster in-line meat analyser helps producers of dried hams to optimise the expensive and lengthy curing process.

The MeatMaster in-line analyser recognises a quality joint using X-ray analysis technology. It scans the joint and measures the fat content of the meat while ignoring the bone.

The resulting information covers the external fat layer and marbling in the meat, both of which are of great interest for the curing process. For instance, it could be that a joint has a thick fat layer but little marbling inside. In this case, the curing process can be adjusted to avoid the ham drying out too quickly which can spoil the look of the meat.

As an objective analysis method, the MeatMaster captures all the inevitable irregularities in the way fat on joints is trimmed. It also avoids potential human error in assessing fat content.

Measuring up to 1,100 joints per hour, it offers a rapid alternative to sorting by human eye.

Together with a weight measurement, the MeatMaster allows effective selection of hams for improved processes and yield. The new method can significantly reduce the number of defective products found at the end of a curing process that can take up to 36 months.

FOSS can teach all MeatMaster users how to take advantage of the new feature via their instrument software.

Another software option allows the MeatMaster to determine the use of cuts of meat according to size and shape as well as fat content. For instance, pork belly cuts can be scanned and sorted for optimal bacon production.

**[More about the application of MeatMaster on the next page](#)**

# MeatMaster™

Using a dual source X-ray analyser MeatMaster can scan up to 22 tons per hour of fresh, frozen or packed meat and determine fat content, meat contamination and weight.

Meat is transported on a conveyor through the machine and analysis takes place within a closed cabinet. The dual source system avoids the 'noise' problem that often negatively affects single X-ray source systems.

The solution is in use around the world, for example as described in this video report about its application in the automatic control of ground meat production.



 [Read more about MeatMaster™](#)