FoodScan™ 2 Meat

Secure quality and improve efficiency in meat analysis

FoodScan™ 2 provides the knowledge you need to improve quality and consistency of end-products, optimise production processes and maintain competitive advantage. Make your analytical operations more time and cost effective with results in just 25 seconds.

Optimise your process with instant results
Standardise batches to make the most of raw materials and ensure consistent quality. Reduce risk of human error with minimal sample preparation and minimise calibration management using one global ANN calibration for all types of meat and meat products.

Results you can trust
Accurate results every time with NIR transmission that penetrates the entire sample making you less dependant on homogenisation. Full confidence in final product quality with analysis of all regulatory label parameters before shipment using officially approved method.

Get peace of mind with a total solution
Instant troubleshooting with remote services and fast, local on-site service. Instrument networking gives you total control of instruments across locations. Ensure uptime and verify analytical performance using leading digital services and document performance for audit purposes.

Sample types
Meat, ground meat, processed meat, finished products and plant-based meat alternatives

Parameters & functionalities
Global ANN calibrations:
Fat, moisture, protein, collagen, salt and ash

Other calibrations available:
Saturated fat, carbohydrates, energy, sodium, water activity

Other functionalities:
Colour measurement (CIE L*a*b standard colour)
Batch standardisation

Technology
NIR transmission technology
Reflectance for colour measurement

Approvals: AOAC, Polska Norma and GOST

Specifications

Item	Specification
Power supply	100-240 VAC, 50-60 Hz.
Power consumption	Max 110 VA
Ambient temperature	5-35 °C (41–95 °F) for FoodScan 2 Pro and FoodScan 2 Lab TS (with embedded PC) 5-40 °C (41–104 °F) for FoodScan 2 Lab (without embedded PC)
Altitude	Up to 2000 m
Relative humidity	<93 % RH
Minimum PC requirement (for external PC for FoodScan 2 Lab)	Dual core 2.8 GHz 8 GB RAM memory 2 100 Mbit Ethernet interface (1 if the PC is not to be connected to FossManager™) Display with 1024 x 768 resolution 20 GB free disc space recommended 1 USB port
Operating system required (for external PC for FoodScan 2 Lab)	Windows 10 (64 bit) Pro, Enterprise
Software	ISIScan™ Nova
Interfaces	1 USB and 1 Ethernet for FoodScan 2 Pro 2 USB and 1 Ethernet for FoodScan 2 Lab TS
Technology	NIR transmission, wavelength 850-1100 nm NIR reflection, wavelength 400 – 700 nm Monochromator based
Display	10.4'' TFT touch screen for FoodScan 2 Pro and FoodScan 2 Lab TS
Barcode reader support	HID-POS
Protection class	IP 65: FoodScan 2 Pro IP 43: FoodScan 2 Lab TS, FoodScan 2 Lab
Analysis time	App. 25 sec. with 18 independent samples (large cup) App. 20 sec. with 7 independent samples (medium cup) App. 15 sec. with 3 independent sub samples (small cup)
Check cell	Included
Weight	31 kg for FoodScan 2 Pro 30 kg for FoodScan 2 Lab TS 29,5 kg for FoodScan 2 Lab
Dimensions (w x d x h)	52 x 49 x 35 cm (20.8 x 19.6 x 14 inches)
Recommended bench space (w x d)	60 x 70 cm (24 x 28 inches) if operated with built-in PC for FoodScan 2 Pro and FoodScan 2 Lab 100 x 70 cm (40 x 28 inches) if operated with external PC for FoodScan 2 Lab

Optional services

Digital Services	FossAssure™, FossManager™
Care Solutions	FossCare™, SmartCare™