

Application Protocol: Course Smallgoods:

Salami, Peperoni, Danish and other course processed meats.

Instrument Model: NIT-38 Meat Analyser

No.: 720 **Date:** 25 February 2009 **Rev.:** 2.1

Description:

This protocol is to be used for the analysis of processed meat products such as salami, peperoni, Danish salami and other course processed meats and sausages.

Instrumental Parameters:		
Cell Type	NIT-38 10mm Squeeze Cell	
Pathlength	10mm	
Integration Time	40000	
No. Scans to Average	10	

Constituents:	Range: MIN	Range: Max
Fat	10	45
Moisture	30	65
Protein	10	25

Sample Preparation:

Place 100g of diced salami into a standard kitchen food processor. Process the diced meat for exactly one minute. The resultant mix should be well dispersed to a highly consistent degree. Weigh out 80g from the mixed meat and place it evenly into the cell. Spread the contents to fill the cell and scrap the surface to make an even surface. Make sure that the bottom side of the cell is evenly filled.

Sample Weight: 80 grams

Sample Temp: 20° C (Room Temperature)

Comments:

Due to the highly inconsistent nature of processed smallgoods like salami, it is best to take the required samples from multiple locations within a single given salami.

Again, due to the highly variable nature of the product there is significant variation of analysis results from sample to sample and even within a single sample. This is the case regardless of analysis method.

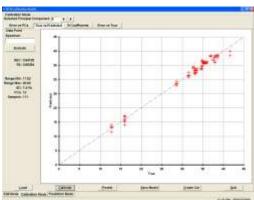
Spectral representation of salami meat:

| Secret Street Property (Astron.) | Secret P

Calibration Statistics: Plots of True vs. Predicted values for each constituent.

Modify

Get Scan



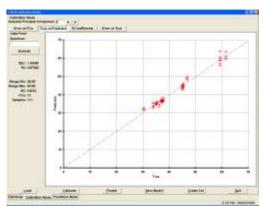
Constituent 1: Fat

Constituent 33

Record restored successfully



Constituent 3: Protein



Constituent 2: Moisture