

In-line measurement of fat, moisture, protein, and collagen

Marel FatScan



- Capacity up to 30 tons/hour
- Fresh and frozen
- Fat, moisture, protein, collagen, and weight
- Beef, pork, lamb, and poultry

In-line fat measurement

Marel FatScan

The Marel FatScan helps you save on costs and time, provides full supplier control, and ensures higher product quality. Its effective analysis of the fat/lean (CL) ratio reduces lean giveaway through better use of raw materials, resulting in higher profits. The product quality is optimized and the number of customer complaints drops thanks to the 100% batch control.

Design at your service

The Marel FatScan's design meets the latest safety and hygiene regulations. The construction is open, without unreachable areas to allow fast and efficient cleaning, which reduces the risk of waste material building up. The Marel FatScan comes in a fully washdown stainless steel structure. The FDA-compliant belt can be removed easily, granting easy access for cleaning. The analyzer is mobile and can be handled by one person for easy product changeover or cleaning.

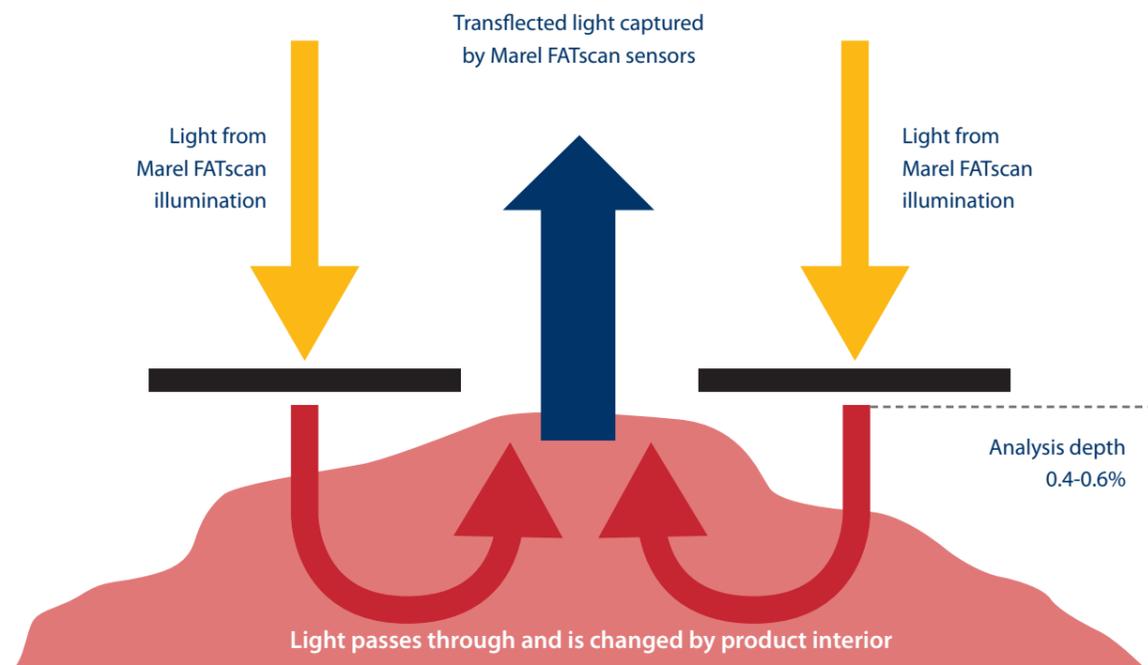
Worldwide support

Buying the best equipment is vital, but you also need the best service. Marel has worldwide service and support, 365 days a year, securing the best service for your equipment. Our service team ensures the maximum uptime, from the installation to the regular system checks.

Benefits

The Marel FatScan is the perfect match for smaller and midsize producers of sausages, burger patties, or ground meat. The machine analyzes trimmings and ground meat, and calculates the fat percentage of all incoming meat (trims). It can be placed behind any grinder or flaker, controlling the process in real-time and reducing lean giveaway to a minimum.

- Supplier control: Monitor and rate your suppliers on fat/lean ratio requirements
- Higher profit through optimized utilization of raw materials
- Lowers the cost of labor and reworking
- High value for money and low cost of ownership
- 100% inspection: In-line full belt scan with 108 scans per second
- Built-in scale ensures standardized, precise results
- Simple integration: Small footprint and adjustable belt height and angle



Data management

The easy-to-use graphical user interface presents the operator with clear information and real-time measurement data. The data recorded by the Marel FatScan has a timestamp and is assigned to batch as well as supplier information. The reports from the system are available in real time or as daily summaries. The software can be linked to your database for full traceability of all data.

Working principle

The Marel FatScan applies unique interactance spectroscopy technology, which measures VIS near infrared light that has penetrated deep into the meat before it is analyzed. This feature allows both fresh and frozen food products to be analyzed at very high accuracies and capacities. As the full width of the belt is scanned and combined with the information from the integrated weigh cell, real-time measurement of the entire product is possible.

TECHNICAL SPECIFICATIONS

| | |
|------------------------|--|
| Meat presentation | Raw meat, ground or trim, fresh or frozen |
| Meat types | Meat, pork, lamb and poultry |
| Accuracy – analytical | <1% fat, standard deviation |
| Accuracy – usual batch | 0.4-0.6% fat, standard deviation |
| Capacity | Up to 30 tons/hour |
| Power consumption | 500 W |
| Meat temperature | -20 to 35°C |
| Ambient temperature | +2 °C to +25 °C (+36 °F to +77 °F) |
| Relative humidity | 5-95% |
| Electrical supply | 1 phase, 230 V, 60/50 HZ, 10 A fuse |
| Dimensions (WxLxH) | 1,115 x 2,200 x 650 mm (43.9 x 86.6 x 65 inch) |



TRANSFORMING FOOD PROCESSING

