

List of meat samples and calibration names

The calibration names given in this table are used in our meat fatmeters. To determine the correct calibration for your needs, first find the type of meat product in the left column then use the calibration that is based on the sample preparation that you are using.

Meat species	Sample preparation	Calibration name	Measurement method
Beef 100% Natural beef calibration	Minced 3-8 mm	BEEF-1	Directly on meat
Beef 100% Natural beef calibration	Homogenised, blended	BEEF-2	Directly on meat
Beef 100% Natural Beef calibration : Specialist calibration	Minced 3-8 mm	BEEF-3	Directly on meat
Beef 100% Natural Beef calibration : 1 - 10% range	Minced 3-8 mm	BEEF-4	Directly on meat
Beef MRM Beef : Baader M/c + 8% Water	Mechanically recovered meat emulsion	BEEF-5	Directly on meat
Pork / Beef 100% Natural Meat 50% Pork + 50% Beef	Minced 3-8 mm	PORK / BEEF-1	Directly on meat
Pork / Beef 100% Natural Meat 70% Pork + 30% Beef	Minced 3-8 mm	PORK / BEEF-2	Directly on meat
Pork 100% Natural pork calibration	Minced 3-8 mm	PORK-1	Directly on meat
Pork Bellies 100% Natural pork calibration	Minced 3-8 mm	PORK-2	Directly on meat
Pork 100% Natural Pork + Additives : Specialist calibration	Minced 3-8 mm	PORK-3	Directly on meat

Meat species	Sample preparation	Calibration name	Measurement method
Pork 100% Natural Pork + 10% Water : Specialist calibration	Minced 3-8 mm	PORK-4	Directly on meat
Pork Trims 100% Natural pork calibration	Minced 3-8 mm	PORK-5	Directly on meat
Pork Bellies 100% Natural pork calibration	Minced 3-8 mm	PORK-2	Directly on meat
Chicken 100% Natural Chicken calibration	Minced 3-8 mm	CHICKEN-1	Directly on meat
Chicken A general Chicken calibration	Mechanically deboned, Homogenised, blended	CHICKEN-2	Directly on meat
Chicken 100% Lean Chicken : Specialist calibration	Mechanically recovered meat using Baader M/c	CHICKEN-3	Directly on meat
Chicken 100% Natural Chicken + 10% Water	Mechanically deboned, Homogenised, blended	CHICKEN-4	Directly on meat
Horse / Pony 100% Natural Pony / Horse Meat calibration	Minced 3-8 mm	HORSE-1	Directly on meat
Lamb 100% Natural Lamb / Sheep Meat calibration	Minced 3-8 mm	LAMB-1	Directly on meat
Deer 100% Natural Deer / Venison Meat calibration	Minced 3-8 mm	VENISON-1	Directly on meat
Reindeer 100% Natural Reindeer Meat calibration	Minced 3-8 mm	REINDEER-1	Directly on meat
Beefburger A general beefburger calibration	Minced 3-8 mm	BURGER-1	Directly on meat

Meat species	Sample preparation	Calibration name	Measurement method
Hamburger A general hamburger calibration	Minced 3-8 mm	BURGER-2	Directly on meat
Smoked Ham Specialist calibration	Minced 3-8 mm	HAM-1	Directly on meat
Luncheon Meat Specialist calibration	Minced 3-8 mm	LUNCHEON-1	Directly on meat
Beef Sausage A general calibration	Minced 3-8 mm	SAUSAGE-1	Directly on meat
Pork Sausage A general calibration	Minced 3-8 mm	SAUSAGE-2	Directly on meat
Lamb Sausage A general calibration	Minced 3-8 mm	SAUSAGE-3	Directly on meat
Icelandic Sausage Specialist calibration	Minced 3-8 mm	SAUSAGE-4	Directly on meat
General Sausage A general sausage calibration : Skin OFF	Minced 3-8 mm	SAUSAGE-5	Directly on meat
General Sausage A general sausage calibration : Skin ON	Minced 3-8 mm	SAUSAGE-6	Through skin
Salami Specialist calibration	Minced 3-8 mm	SALAMI-1	Directly on meat
Salami Specialist calibration	Minced 3-8 mm	SALAMI-2	Directly on meat

Please Note

In order to obtain accurate results, it is recommended that a 250 - 300g sample is used. Eight readings are taken from around the sample and the meter will then display the average fat content, representing the entire sample.

1. **Directly on meat** Most measurements are taken by placing the meter directly in contact with a piece of whole meat
2. **Through skin** Means that the meter is placed directly against the skin of small animals in order to take the measurements, e.g. Chicken, Rabbit, etc.
Measurements through the skin are not possible for larger animals.