

## Meat Calibration List

**List of standard calibrations available**, plus short names used in data management software.

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	Calibration name	Sample preparation	Measurement method	Measurement Range for this calibration
Beef 100% Natural beef muscle calibration (A general calibration using... beef meat)	BEEF-1	Mince grind 3-8 mm	Measurements directly on surface of meat sample	1 – 60%
Beef 100% Natural beef muscle calibration (A general calibration using... beef meat)	BEEF-2	Homogenised, blended	Measurements directly on surface of meat sample	1 – 60%
Beef 100% Natural Beef muscle calibration (A specialist calibration using... Australian beef meat)	BEEF-3	Mince grind 3-8 mm	Measurements directly on surface of meat sample	1 – 60%
Beef 100% Natural beef muscle calibration (A general calibration using... beef meat, with limited range setting)	BEEF-4	Mince grind 3-8 mm	Measurements directly on surface of meat sample	1 – 10%
Beef MRM beef calibration + water calibration (A specialist calibration using... beef meat, recovered using Baader M/c + 8% added water)	BEEF-5	Mechanically recovered meat emulsion	Measurements directly on surface of meat sample	1 – 60%
Pork / Beef 100% Natural pork + beef muscle calibration (A general calibration, using... 50% Pork meat + 50% Beef meat)	PORK / BEEF-1	Mince grind 3-8 mm	Measurements directly on surface of meat sample	1 – 60%
Pork / Beef 100% Natural pork muscle + beef muscle calibration (A general calibration using... 70% Pork meat + 30% Beef meat)	PORK / BEEF-2	Mince grind 3-8 mm	Measurements directly on surface of meat sample	1 – 60%
Pork 100% Natural pork muscle calibration (A general calibration using... 100% pork meat)	PORK-1	Mince grind 3-8 mm	Measurements directly on surface of meat sample	1 – 80%
Pork Bellies 100% Natural pork bellies calibration (A general calibration using... 100% pork bellies)	PORK-2	Mince grind 3-8 mm	Measurements directly on surface of meat sample	1 – 80%
Pork 100% Natural pork muscle + additives calibration (A specialist calibration using ... pork meat + additives)	PORK-3	Mince grind 3-8 mm	Measurements directly on surface of meat sample	1 – 80%
Pork 100% Natural pork muscle + 10% water calibration (A Specialist calibration using... pork meat + 10% added water)	PORK-4	Mince grind 3-8 mm	Measurements directly on surface of meat sample	1 – 80%
Pork Trims 100% Natural pork meat calibration (A general calibration using... pork trims from various pig types)	PORK-5	Mince grind 3-8 mm	Measurements directly on surface of meat sample	1 – 80%
Chicken 100% Natural chicken muscle calibration (A general calibration using... chicken meat from various chicken types)	CHICKEN-1	Mince grind 3-8 mm	Measurements directly on surface of meat sample	1 – 50%
Chicken MRM chicken muscle calibration (A general calibration using... chicken meat, mechanically recovered using... Baader M/c)	CHICKEN-2	Mechanically deboned, homogenised, blended	Measurements directly on surface of meat sample	1 – 50%
Chicken MRM Lean Chicken (A specialist calibration using... lean chicken meat, mechanically recovered using ... Baader M/c)	CHICKEN-3	Mechanically recovered meat using Baader M/c	Measurements directly on surface of meat sample	1 – 50%
Chicken 100% Natural chicken muscle + 10% Water (A specialist calibration using... chicken meat, mechanically recovered using... Baader M/c + 10% added water)	CHICKEN-4	Mechanically deboned, homogenised, blended	Measurements directly on surface of meat sample	1 – 50%
Horse / Pony 100% Natural pony / horse muscle calibration (A general calibration using... Icelandic horse meat)	HORSE-1	Mince grind 3-8 mm	Measurements directly on surface of meat sample	1 – 50%
Lamb 100% Natural Lamb muscle calibration (A general calibration using... various types of lamb meat)	LAMB-1	Mince grind 3-8 mm	Measurements directly on surface of meat sample	1 – 50%



## Step-By-Step Guide

### List of standard calibrations available *continued...*

Meat species	Calibration name	Sample preparation	Measurement method	Measurement Range for this calibration
Deer 100% Natural deer / venison muscle calibration (A general calibration using... various types of venison meat)	VENISON-1	Mince grind 3-8 mm	Measurements directly on surface of meat sample	1 – 50%
Reindeer 100% Natural reindeer muscle calibration (A general calibration using... various types of reindeer meat)	REINDEER-1	Mince grind 3-8 mm	Measurements directly on surface of meat sample	1 – 50%
Beefburger A general beefburger calibration (100% Natural Beef + 5% additives... salts, spices, onion, fillers, binding agents)	BURGER-1	Mince grind 3-8 mm	Measurements directly on surface of meat sample	1 – 60%
Hamburger A general hamburger calibration (100% Natural Beef + 12.5% additives... salts, spices, onion, egg, other fillers, binding agents)	BURGER-2	Mince grind 3-8 mm	Measurements directly on surface of meat sample	1 – 60%
Smoked Ham Natural pork muscle calibration, cured and smoked (Specialist calibration)	HAM-1	Mince grind 3-8 mm	Measurements directly on surface of meat sample	1 – 40%
Luncheon Meat (A specialist calibration)	LUNCHEON-1	Mince grind 3-8 mm	Measurements directly on surface of meat sample	1 – 30%
Beef Sausage (A general calibration using... beef meat + additives from various manufacturers)	SAUSAGE-1	Mince grind 3-8 mm	Measurements directly on surface of meat sample	1 – 50%
Pork Sausage (A general calibration using... pork meat + additives from various manufacturers)	SAUSAGE-2	Mince grind 3-8 mm	Measurements directly on surface of meat sample	1 – 60%
Lamb Sausage (A general calibration using... lamb meat + additives from various manufacturers)	SAUSAGE-3	Mince grind 3-8 mm	Measurements directly on surface of meat sample	1 – 50%
Icelandic Sausage (A specialist calibration using... Icelandic meat + additives from ONE manufacturer)	SAUSAGE-4	Mince grind 3-8 mm	Measurements directly on surface of meat sample	1 – 50%
Salami (A specialist calibration using...Salami meat from ONE manufacturer)	SALAMI-1	Mince grind 3-8 mm	Measurements directly on surface of meat sample	1 – 60%

#### Please Note

- Natural calibration: Natural meat muscle, straight from the animal, with NO additives.
- Specialist calibration: Produced from ONE Meat Processor's manufactured product, including standard additives.
- General calibration: Produced from averaged results of manufactured product from more than one manufacturer / processor.

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. See sample measurement charts, available on our website, or from Distell.com.

#### Measurement Methodology & Terms Directly on meat

Measurements should be taken by placing the meter directly in contact with the surface of:

- A piece of whole meat or...
- A sample of meat product that has been minced or ground (recommended 3 – 8 mm grind)

#### Through the Skin

Measurements should be taken by placing the meter directly in contact with the surface of:

- (1) Sausage skin (usually a collagen based skin).
- (2) The skin of small animals, e.g. Chicken, Rabbit, etc.

#### Please Note

Use of the Fatmeter to take measurements through the skin of large animals, such as Cattle, is not recommended, mainly due to the thickness of subcutaneous fat layer under the skin. This fat layer prevents optimum penetration of transmission measurement into the muscle flesh of the animal, affecting the accuracy of measurement of the fat content contained in the underlying muscle of the animal.

