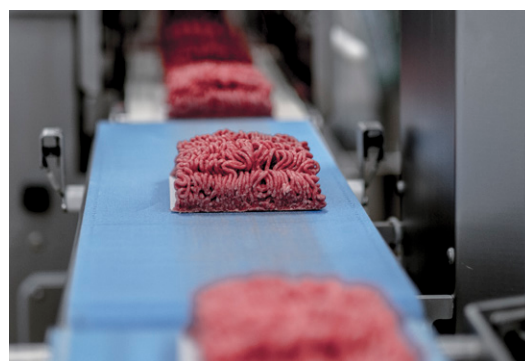# FoodScan™ 2 Meat

Now it is easier than ever to secure quality and improve efficiency in meat analysis

FoodScan™ has been the global standard for more than 10 years. It has provided meat plants the world over with the knowledge needed to improve quality and consistency of end-products, optimise production processes and maintain competitive advantage.

All the label parameters you need in one analysis
New parameters such as saturated fat, carbohydrates, energy and sodium ensure compliance with new regulations while the introduction of a colour module adds a new dimension to meat analysis.

Reduce cost of analysis and increase lab efficiency
Minimise waiting time, reduce sample preparation and avoid external laboratory costs. The time to result with the FoodScan 2 is just 25 seconds while the ability to place in-homogeneous samples directly in the analyser also reduces sample preparation.

Maintain top performance with digital services
Monitoring of analyser performance via FossManager™ and FossAssure™ secures optimal precision and performance, while networking software allows for automatic backup of data for traceability and easy LIMS integration of results. Instrument standardisation ensures that all instruments measure the same.

Sample type
Meat, ground meat, processed meat, finished products

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

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 4 GB RAM memory 2 100 Mbit Ethernet interface (1 if the PC is not to be connected to FossConnect™) Display with 1024 x 768 resolution 20 GB free disc space recommended
Operating system required (for external PC for FoodScan 2 Lab)	Windows 7 SP1 (64 bit) Enterprise, Professional, Home Premium 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 1 USB for FoodScan 2 Lab
Network services	FossManager™, FossAssure™
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