



INTRODUCING
SMART 6
ProFat
MEAT ANALYZER



Setting a new standard for **SPEED** with CEM's exclusive One Touch Technology®, the SMART 6™ ProFat™ Meat Analyzer is the best way to determine fat, protein, & moisture in raw meat samples.



Using breakthrough iPower® technology to enhance the included AOAC approved methods, the ProFat has the best **ACCURACY** and repeatability of any rapid analyzer.



This **RELIABLE** workhorse generates results that do not drift and, with no recalibration needed, the ProFat is a system you can trust.

Measure **FAT, PROTEIN,**
& **MOISTURE** in raw
meat & pre-blend samples
in less than **90 seconds.**



Find out more at cem.com



Rapid Fat & Protein Moisture Analysis

The ProFat combines microwave moisture measurement with data modeling analysis to rapidly provide fat and protein results for beef, pork, chicken and turkey meat with **superior accuracy and precision**. The rapid analysis can be used for process control to make blend corrections, release materials, and ensure least cost formulation. The ProFat can also be used to verify and maintain performance of in-line NIR or X-ray devices.

The system uses an official AOAC method (985.14) to rapidly measure the moisture content and a simple curve fitting program to provide the best determination of fat and protein content. The performance of the system is comparable to the standard oven drying, fat extraction, and protein titration reference methods.

Process and Quality Control Benefits

- ☑ Complete meat analysis data in **90 seconds**
- ☑ Uses AOAC Official Method 985.14 for moisture determination
- ☑ Control production processes with accurate data
- ☑ Green, no hazardous waste, low energy needs
- ☑ ProFat comes ready to analyze raw meat and blends with pre-programmed methods

Product	Fat			Protein			Moisture		
	Reference Method	ProFat	Error	Reference Method	ProFat	Error	Reference Method	ProFat	Error
Beef	43.4	43.5	-0.1	12.5	12.3	0.2	43.8	43.9	-0.1
Pork	26.3	26.2	0.1	15.3	15.5	-0.2	57.7	57.6	0.1
Chicken (MSP)	20.9	20.7	0.2	12.5	12.6	-0.1	63.5	63.7	-0.2
Turkey (MSP)	19.6	19.5	0.1	13.5	13.6	-0.1	63.1	63.2	-0.1

Precise Results In 8 Seconds



upgrade to **MEAT TRAC** for **total process control**

CEM's MEAT Trac™ System is a high performance fat and moisture analyzer specifically designed for raw and cooked meat and meat products. It provides a more accurate, cost-effective alternative to NIR with no re-calibration. MEAT Trac quickly generates accurate fat and moisture results to help you fully optimize your process, saving time and money by reducing or eliminating out-of-specification product.

The MEAT Trac utilizes a combination of proven microwave drying and NMR technologies to provide unmatched performance, stability, and accuracy.