OPTIMIZING QUALITY AND PROFIT FROM MEAT PRODUCTS

DA 6200™
Portable NIR Meat Analyzer

PerkinElmer®
For the Better

ACCURATE EASY-TO-USE MEAT ANALYSIS

It's critical that processors and producers of meat products are able to monitor and control fat, moisture, protein, and other key nutritional parameters. With near infrared (NIR) technology, you can achieve multiconstituent results in seconds rather than hours, as with traditional chemical analysis methods. Our DA 6200™ NIR meat analyzer gives you the ability to analyze any time, with real time results so producers of ground meats, sausages, separated poultry, and other meat products can reduce product variations while improving profitability and quality.

The DA 6200 meat analyzer can help improve profit, quality, and consistency in all types of meat production. You can analyze fat, moisture, protein, and more – quickly, easily, and accurately – or use it to verify incoming meats, in-process blends, and finished products. And with its on-the-spot analysis capability, you can run your plant more efficiently. The system is:

Accurate, calibrated, and ready to run, right out of the box: measure a wide range of raw meats, filling products, and final meat products.

Compact, lightweight, and battery operated: allows the analyzer to be easily moved between raw material intake and production sample points.

Robust solid-state diode-array NIR technology: no moving optical components ensures reliable operation, accurate measurements, and optimal uptime.

Key Features

- Analysis of all types of meat samples
- Measures fat, moisture, protein, and more in 30 seconds
- Easy operation by anyone in production facilities
- Cost effective and low maintenance
- Compact and portable

Accurate results when and where you need them

The DA 6200 system sets new standards for advanced, cost-effective meat product analysis. Analyze samples at intake for immediate screening to verify that they meet specification – and make claims if they don't. Test in-process samples right at the production line, and verify finished products before they're packaged to ensure meeting your customers' specifications. The DA 6200 is designed for simple, accurate use by plant operators. And with near real-time results, you can reduce wait times, expense, and the hassle of sending samples to an external lab.

1. Prepare sample in dish

More consistent production

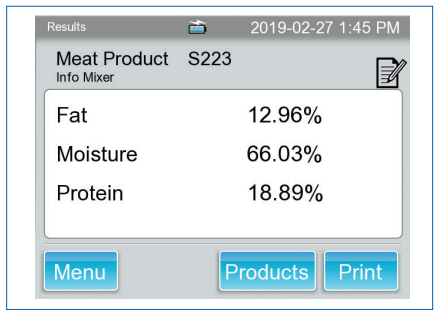
The DA 6200 allows for cost-effective routine analysis at small and midsize plants – producers of sausages, minced meats, poultry, or other meat products. You can standardize production and avoid overuse of expensive lean meats. Fast, accurate results allow you to make adjustments to processes in real time.

What's more, the DA 6200 is easy to use, enabling you to analyze homogenized meat products or minced samples taken directly from the mixer.

2. Analyze sample

Calibrated and ready to analyze

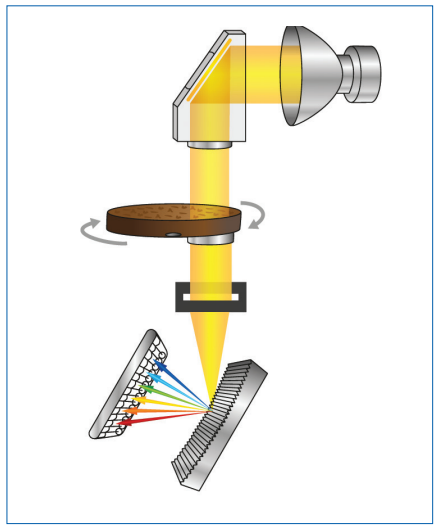
The DA 6200 is designed using NIR transmittance technology, allowing you to analyze large representative sample volumes in one measurement. Light is transmitted through the samples and collected with diode-array detectors. NIR calibrations have been collected in collaboration with multiple meat processors, institutes, and universities and are based on a wide range of beef, pork, poultry, and raw-meat products. And because it's equipped with ready-to-use global artificial neural networks (ANN) and partial least squares (PLS) calibrations, the DA 6200 is a plug-and-play solution.



3. Get results in 30 seconds

Specifications

Products	Raw meats, intermediate materials, and final products
Parameters	Fat, moisture, and protein. Collagen, salt, and ash as guideline.
Regression options	ANN, PLS
Analysis time	~30 seconds with 20 independent subsamples
Sample volume	170 ml
Analysis principle	Diode array, transmittance
Wavelength range	850 nm to 1050 nm
Size	300 mm (W) x 220 mm (D) x 280 mm (H)
Weight	5.5 kg
Display	5.7-in. color touchscreen
Battery operation	Up to three hours of operation, eight hours of standby
Ambient temperature	5 °C to 35 °C
Interfaces	Ethernet, two USB ports



NIR transmittance diode-array technology, measuring through a rotating sample.

For sales and support contacts, please visit www.perten.com/contact

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