

Meat Plants, Sausage Factories

meat processing: meat- and sausageproducts

measurement for fabrication of chunky and superfine sausage meat



evaluation unit HK4



chunky sausage meat



fine sausage meat



production



NIR-sensor / halogen lamp

Higher efficiency of the meat processing



HK4



Savings through accurate measuring of organic constituents in beef and pork: i.e. fat, water, proteins (creatin/collagen)



The absorption of all molecules in the CH-, NH- and OH-compounds enables the ONLINE-measuring of fat, water, creatin and collagen. The values "BEFFE" and "Infiltration Water" can be calculated with the measured results of creatin, collagen and water.

- Raw sausage:** unchilled storable, raw, easy to spread or slice.
 - Blanched sausage:** salted fine sausage meat: blanching, baking, frying.
 - Boiled sausage:** heat treatment, boiling of the basic raw material, sliceable. Other boiled sausages are: **meat paste, black pudding** etc.
 - Frying sausage:** semi-finished products, similar making like raw sausage.
- hash, pastry, ground meat, burger meat**



To improve the quality and to increase the efficiency of the meat processing or sausage production the measurement of organic constituents is required.

The measurement is effected by a NIR-sensor online in a mixer, in a pipe, at a cutter or behind a grinder.

Chemometric calibration software SPECTER. Basic calibration at delivery. Reflection principle. RS232/RS485. Quick connection. Additional stainless-steel-housing. 1200nm - 1700nm, 5 analogue outputs 0/4-20mA.

success through innovation
25 years experience

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