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FOR IMMEDIATE RELEASE

Improve productivity and profitability with rapid moisture and fat analysis



Ai Scientific offers an innovation in rapid fat analysis that is used in conjunction with the CEM SMART System 5 to determine the moisture and fat content of meat, poultry, dairy, condiments and various food products in minutes. The CEM SMART Trac is a self-contained system

which is AOAC approved for rapid fat and moisture analysis for meat and dairy.

The CEM SMART Trac provides a simple, fast and effective way to process samples at the production line. The SMART Trac System uses a combination of microwave drying technology and NMR for a direct, accurate analysis of fat and moisture in minutes. This provides you with more time to make adjustments to your process and reduce out-of-specification products.

NMR is a rapid, non-destructive method which directly measures fat content utilizing a signal-to-mass ratio. Unlike indirect methods, which only measure the fat on the surface of a sample, NMR measures fat throughout the sample providing you with accurate results.

For further information please phone 1300 133 063 AU 0800 95 10 10 NZ or email aimail@aiscientific.com