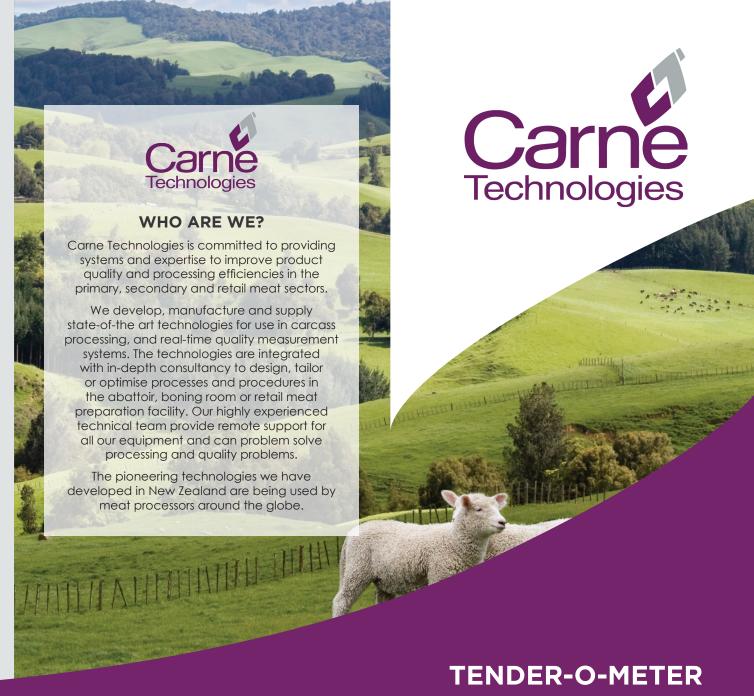
PRODUCT BENEFITS

- » Fast, accurate, reproducible system
- » Data capture direct to a computer
- » Portable
- » Multiple samples can be loaded to accelerate processing
- » Calibration unit supplied as part of system
- » Results given as shear force (kgF) units
- » Force deformation curve generated for each sample to identify other important textural attributes





CARNE TECHNOLOGIES

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www.carnetech.co.nz

WHAT IS A TENDER-O-METER?

Carne Technologies designed the Tender-O-Meter to offer the meat industry and research laboratories a simple, rapid and reliable device to routinely measure meat tenderness.

The device can be used as part of quality control operations, in product development and as a research and marketing tool. The Tender-O-Meter readings link closely with consumer preferences and therefore provide a direct indication of product acceptability.

For each sample, the system software ('Tendersoft') collects and stores the peak force required to shear through a sample of cooked meat, and displays a real-time force/deformation curve that can be analysed later for other textural attributes.



CARNE TECHNOLOGIES TENDER-O-METER



TECHNICAL SPECIFICATIONS

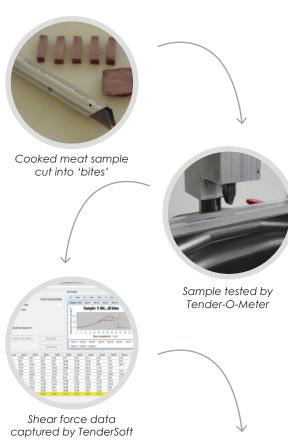
CONTROL BOX:

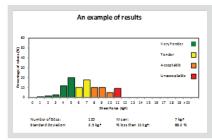
Electrical input: 100-300V, 50-60Hz Weight: 4.1kg (Note – no plural) Dimensions: 220mm x 150mm x 110mm

MINIMUM COMPUTER HARDWARE REQUIREMENT:

254MB of RAM; 200MB free non-volatile storage memory; 500 MHz processor; USB1.1 or greater, or RS-232 serial port; some form of screen / graphics capability for viewing the program; a Java Runtime Environment (JRE).

THE TENDERNESS TESTING PROCESS





Results presented in a histogram format that relates shear force values to consumer acceptability