



meat moisture Tester

Price:

Model: **APEX-CJ674**

Standard:

Introduce: **APEX-CJ674 meatmoistureTester Usage**

Detailed product information

APEX-CJ674 meat moisture Tester Usage

Moisture content direct impact on livestock and poultry meat processing, storage, trade and consumption. Meat moisture content is too high, bacteria, fungi breeding intensified, easily lead to spoilage of meat; and dehydration drying shrinkage not only the meat of weightlessness, resulting in direct economic losses, and affect meat color, flavor, and the organization of the state, and cause fat oxidation.

APEX-CJ674 meat moisture Tester Features

(1) measurement accuracy

The meat water speed measuring device with needle-like multi-electrode moisture sensor sampling, measurement results are shown value, 10 times the arithmetic mean of the random sampling to improve the accuracy and repeatability of the instrument.

(2) Measurement varieties

Corresponding to different measurement varieties, meat moisture measurement instrument can be set to different reference value, to achieve a variety of tested samples of water fast, accurate measurement to avoid measurement error caused by a variety of factors, quality factors, meteorological and geographical reasons may.

(3) the measurement speed

Drying weight loss method requires at least 30min drying time only if coupled with field sampling, sample preparation time and other operations, to obtain a sample of quantitative test results need at least 1h. Meat moisture determination instrument measurement results shows the value of the arithmetic mean of 10 randomly sampled representative sample observations, to obtain a sample of quantitative test results up to only need 1min.

(4) low power consumption, small size

Must be battery-powered, meat moisture speed tester selection of micro-power devices and low-power circuit design, complete meat moisture speed tester software as far as possible, to simplify the hardware circuit, reducing instrument power consumption. The instrument is compact, small size, light weight, easy to carry.

(5) The operation is simple

The meat water speed measuring device has only one operating key information the prompt and software management through the LCD monitor display, one-touch digital key control of all the functions of the keys, so simple, and less prone to misuse.

(6) loss of the tested samples

Drying weight loss method needs to shred the tested samples, then the test sample drying, after drying the sample completely water loss, and no longer has a food value. The meat moisture measurement instrument sampling sensor uses a needle electrode is not only easy to insert the test sample, and will not impact on organizational structure, appearance and physical, chemical, and biological properties of the tested samples, not loss of the sample during the measurement.

(7) Intelligent function

Instrument power microcontroller information processing core, with the battery voltage tips, sampling operator error prompt sample moisture content is uneven prompted the instrument status display, sampling times, digital filtering, automatic calculation of the reference value and

APEX-CJ674 meat moisture Tester Parameters

Measurement object	livestock and poultry meat (pork, beef, mutton, chicken,
Moisture measurement range	65 to 85%
The sampling time of sampling time	<2s
A measurement result of the number of samples	per 10 sampling output
Measurement error in the range	70 to 78% $\leq 1.0\%$
Repeatability error within the range	from 70 to 78% $\leq 0.5\%$
Supply Voltage	9V (6F22 batteries stacked 1)
Power consumption	about 45mW
Instrument outlook	about 180 * 50 * 28mm
Show	3 LCD
ambient temperature	0 ~ 40 °C
Ambient humidity	20 ~ 90% RH

Friendly Tips:

We guarantee the product description is true and effective. After installation, for your safety, please use the instruments grounding. In the first year of your using the product, we replace the damaged parts. (Except consumables)

With decades of experience, we can provide a wide range of professional laboratory solutions.

Please contact us if you can not find your desired lab equipment on our website. We will help you to find manufactures who can guarantee the quality.