Phoenix BLACK™ | NextGen Muffle Furnace



Direct Bone Content Analysis in Less Than 15 Minutes

Forget titrations and back calculations for bone content. Get a fast, accurate and direct bone content analysis with the Phoenix BLACK. CEM systems for meat production help your facility save money and increase production yields by running closer to target.

- Direct method
- More accurate than titration
- No chemicals
- Automatically calculates results

Bone Content Results:
Mechanically Separated Chicken (MSC)

Sample	% Bone	AOAC Bone	Difference
1	0.70	0.76	-0.06
2	0.59	0.55	0.04
3	0.50	0.50	0.0
4	0.85	0.88	-0.03

Add a **ProFat**™ to your workflow for rapid fat, moisture, and protein analysis of raw and pre-blended meat.



- Accurate results for raw and pre-processed meats
- Complete meat analysis data in 3 minutes or less
- Uses AOAC Official Method 985.14 for moisture determination
- Improve process control with rapid data
- Green, no hazardous waste, low energy needs

	SAMPLE LOT A				SAMPLE LOT B			
METHOD	**Moisture**	**Fat**	**Protein**	**M+F+P**	**Moisture**	**Fat**	**Protein**	**M+F+P**
AOAC #1	63.45	22.06	13.62	99.13	63.21	21.93	13.15	98.29
AOAC #2	63.60	21.40	13.91	98.91	63.88	21.74	13.57	99.18
Average	63.52	21.73	13.77	99.02	63.54	21.84	13.36	98.74
Standard	0.11	0.47	0.20	0.16	0.47	0.14	0.29	0.63
CEM #1	63.29	22.17	13.70	99.16	63.32	22.21	13.20	98.73
CEM #2	63.71	21.54			63.90	21.87		
CEM #3	64.05	20.98			64.09	21.61		
Average	63.68	21.56			63.77	21.90		
Standard	0.38	0.60			0.40	0.30		
CEM – AOAC (Average)	**0.16**	**-0.17**			**0.23**	**0.06**		

For more information or to order, contact CEM Corporation at 704-821-7015 or info@cem.com.

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