

# Meat and Fish

## Content Analysis for Labelling

### Course overview

**3<sup>rd</sup> February | 09:30 - 11:30 | 12:00 with assessment**

While businesses check meat contents using mixing bowl calculations many customers verify this using analytical methods. This online training course will introduce delegates to the methods involved in producing analytically assessed meat contents. This gives better insight into evaluating results and interactions between different macronutrients.

The methodology for all the macro nutrients will be covered, explaining the laboratory work and calculations involved for the results.

The course will cover preparation for different sample types, selection of meat & fish nitrogen factors, corrections for non-meat ingredients, how excess fat and collagen are calculated.

We will examine unexpected results, potential pitfalls and the intricate details to consider.

We will consider what level of uncertainty to expect as well as ways to reduce uncertainty.

### What is it about

- When a QUID declaration is required
- Outline of analytical analysis
- Laboratory assumption: meat nitrogen factors, nitrogen from carbohydrate
- Fat & connective tissue limits
- Calculations: meat and fish content, added water, excess fat, excess connective tissue
- Other considerations: Loss of fat on cooking, Meat marination, Tolerances

### Who should attend

- Technical Managers
- Technical team members
- NPD professionals
- All those with responsibility for setting or approving QUID declarations
- All those determining actions, including out of specification investigations, in response to analytical results
- Auditors who may wish to refresh their knowledge

### Key benefits

- Understanding how your meat & fish contents are analytically measured allows businesses to validate internal records and respond to any out of specification results

### Previous knowledge needed

- No previous knowledge required

### Your trainer

**Francis O'Connor** | Food Chemistry Consultant  
Eurofins Food Testing UK Ltd.

**Price £275 pp  
(+£30 with  
assessment)**