

# Meat content – uses and limitations



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With consumer interest and regulatory compliance ever increasing in all aspects of food production, meat content has been an increasingly requested test to verify production processes. For complex matrices this can cause difficulties with historical test methods as well as newer approaches. Within this webinar the current methodologies will be discussed along with their weaknesses in estimating meat content.

Primarily intended for pure cuts of meats the assumptions made within meat content calculations will be discussed to highlight the areas in which small variations in results brought on by complex materials can have large effects on the apparent meat content.

The webinar will conclude with alternative approaches that can be employed where empirical testing via QUID or Stubbs and more is not suitable for end products, followed by an open discussion for any questions.

- Duration: 60 minutes including Q&A
- Speaker: Adam Green - ALS Laboratory Manager
- Cost: 55€ + VAT (per person)

## **Contact Us / Book Now** **ALS Laboratories (UK) Ltd.**

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**You will receive a certificate of attendance for  
your participation**