



Texas Tech University

FOSS Calibration

FOSS Results

1. Open "Food Olive Scan" sample. Make sure you have clicked in a new cell.
2. Open "Food Scan"
 - a. Allow to run for 5 minutes.
3. Go to user
 - b. Grad student – select
4. Product open
5. Place white plastic calibration disk in FOSS with bigger side down and close (white, solid plastic disc)
6. Select "PECheck" and "Start".
 - a. If numbers are white its okay.
 - b. If numbers are red its not okay.
7. Product, select beef 9cm (unsew/plastic ring).

Proximate Analysis on the FOSS can only be used on raw product.

Proximate Preparation (Whole Muscle Cuts)

1. Thaw product at 2-5°C for 24 hours.
2. Trim steak to remove all external fat.
3. Cut steak into 2"x2" cubes.
4. Fine grind each steak separately through the Krupps Meat Grinder.
5. Clean arm of grinder in between each sample.
6. Place each ground sample on a plate with its tag.
7. Fill FOSS plate with sample and place in machine.
8. Type identification information into FOSS Program.
9. Click Start.

10. Once analyzed remove sample and re-bag or discard (advisors discretion).
11. Clean FOSS plates.
12. Repeat until all samples are analyzed.
13. Once finished be sure to clean area thoroughly and take trash to the dumpster.

References

FOSS Model Type 78800
FOSS North America, Eden Prarie, MN

Krups 150 Watt Meat Grinder item #402-70 Krups, Shelton, CT