

MEQ Probe Info

WHAT IS MEQ

- MEQ Probe provides an objective measure of eating quality of red meat
- Measures the eating quality of meat to underpin consumer experience early in the supply chain
- Handheld, portable device designed for easy installation into meat processing facilities

HOW IT WORKS

- Measures intramuscular fat & other eating quality attributes on carcasses on the kill chain
- Probe works at chain speed on a hot carcass

BENEFITS

- Objective Marbling and IMF measure provides a consistent measure driving **product consistency**
- Hot carcass measure of Marbling enables **sorting of hot carcasses** by grade into chillers
- A truly **objective quality measure** means that the product is not subject to human errors or bias caused by the environment (e.g. temperature)

Want More Info?

Contact

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