

The Accurate Fat Tester

DSC HFT- 2000F Beef & Pork Fat Tester®



The DSC50F fat analyzer allows control of fat content at profitable levels and is cost effective for both small meat markets and large Chain Super Stores. This system is used in hundreds of markets with proven reliability and a fast pay-back period.

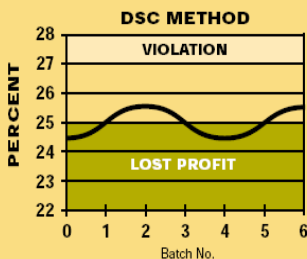
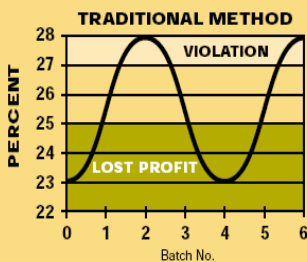
It comes with a one-year warranty on parts and labor.

DSC Fat Analysis Precision Compared to Traditional Method

- DSC Fat Analysis is $\pm 0.5\%$ Range of 1%
- Traditional Fat Analysis is $\pm 2.0\%$ Range of 4.0%
- DSC Fat Analysis is Four Times More Precise
- DSC Fat Analysis is also Accurate for Lean Samples

Assure Finished Product Quality and Profits

- Confirm compliance and product specifications
- Verify product formulation and process profitability



Service, Sales & Consumables

Specializing in Moisture and Fat Determination

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Results in Minutes

Wide range of applications

The DSC50F® can analyze ground beef and ground pork for moisture and fat.

Higher Accuracy for Lean Samples

Your traditional fat tester is inaccurate when testing products leaner than 20% fat since reading the measurement on your collection tube is subjective and is usually an estimate. The DSC50F® reading is digital and is highly accurate from 1% to 99% fat.

Ease of USE

The DSC50F® is completely automatic and simple to operate. The complete system requires minimal training and is ideal to use by anyone.

Industrial Design

Durable instrument allows reliable operation in all kinds of environments.

PAY-BACK PERIOD LESS THAN 3 MONTHS

Savings will vary depending on the selling price of finished product. In this example we will examine ground beef with specification of 15% fat and actual finished product of 12% fat. We will assume finished product selling price of \$2.20/Lb. at fat value of \$0.30/Lb. for a sales volume of 5,000 Lbs./Week or 250,000 Lbs./Year:

**Annual Volume x (% Deviation Below target)
x (selling price per lb. – Fat value per lb.)**

Increased profit

**250,000 Lbs. / Year x (3%)
x (\$ 1.90 / Lb.)
\$14,250.00 PER YEAR**

**INCREASED PROFIT
PER SITE**



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SPECIFICATIONS

Moisture/Fat Range:

Moisture 0% to 100%

Fat 1% to 99%

Balance Capacity:

45 Grams

Readability

Grams 0.001g

Moisture 0.01%

Fat 0.01%

Operating Temperature:

10° to 140°C

Temperature Setting:

50°C to 200°C

Display Modes:

% Moisture

% Beef fat

% Pork fat

Weight % Regain

Drying Curve

Heat Source:

Halogen

Calibration:

Auto-Calibration

Power Requirement

120 VAC / 50Hz

Pan Size:

3.5"/9 mm Diameter

Dimensions (WxHxD):

7.5 x 6 x 14.2

Net Weight:

10.1 lbs / 4.6 kg

Shipping Weight:

14 lbs / 6.4kg