

# The Accurate Fat Tester

## The DSC HFT-2000® Fat Tester

Now you can test your lean samples accurately!



PATENT #5,858,795

### Fast, Accurate and Easy to Use

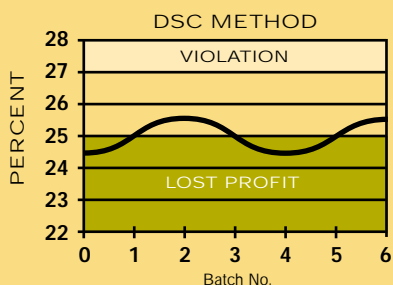
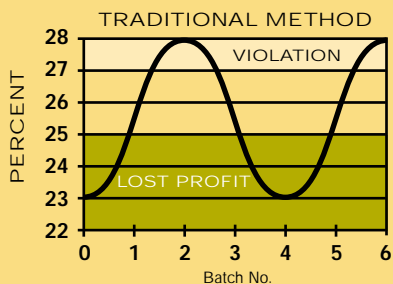
The DSC HFT-2000® fat analyzer allows control of fat content at profitable levels and is cost effective for both small meat markets and large Chain Super Stores. This system is used in hundreds of markets with proven reliability and a fast pay-back period. It comes with a one-year warranty on parts and 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



# Results in Minutes

## Wide range of applications

The DSC HFT-2000® 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 DSC HFT-2000® reading is digital and is highly accurate from 1% to 99% fat.

## Ease of USE

The DSC HFT-2000® 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:

$$\frac{\text{Annual Volume} \times (\% \text{ Deviation Below target}) \times (\text{selling price per lb.} - \text{Fat value per lb.})}{\text{Increased profit}}$$

$$\frac{250,000 \text{ Lbs. / Year} \times (3\%) \times (\$ 1.90 / \text{Lb.})}{\$14,250.00 \text{ PER YEAR}}$$

**INCREASED PROFIT  
PER SITE**



Consultation, Sales and Consumables  
Specializing in Moisture and Fat Determination

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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:

50°F to 104°F

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

100 V ac – 127 V ac

### Pan Size:

3.5"/9 mm Diameter

### Dimensions (WxHxD):

7.5" x 6" x 14"

19 cm x 15.2 cm x 35.6 cm

### Net Weight:

9.8lb/4.5kg

### Shipping Weight:

14.1lb/6.4kg