Using the Distell Fatmeter

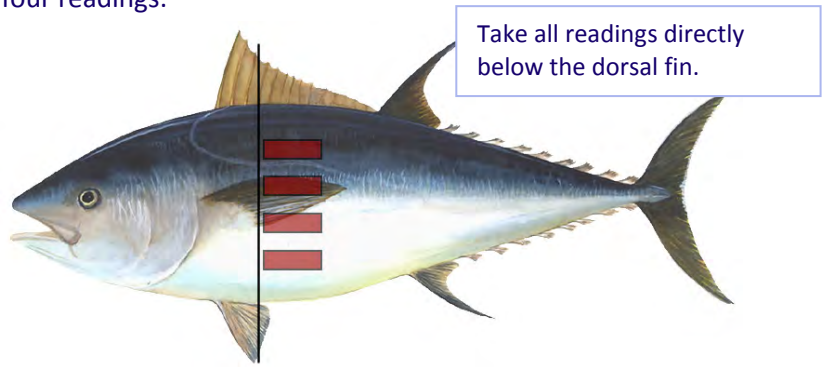
Calibration: **BLUEFIN-1**
Represents: Fat content of fish flesh / muscle without skin
Species: Bluefin Tuna (*Thunnus thynnus*)
Sample: Whole fish, skin on, **less than 10Kg**.

1. Selection & Preparation

Select one fish. Wipe excess water from the surface of the fish but do not dry. Skin thickness should not be a problem on tuna < 10Kg, but avoid areas where bone platelets are present below the skin.

2. Take readings

Place the instrument head firmly on the fish at the positions shown below and take four readings:



- To ensure accurate measurements keep the 'read' button pressed until the reading is stable. Once the reading is stable, release the 'read' button. It is important that you release the 'read' button *before* removing the sensor from the fish.
- When four readings have been taken, turn the fish over and repeat on the other side.

3. What do these results represent?

After eight readings the readout shows the average fat content of the edible flesh without skin.

Laboratory Analysis

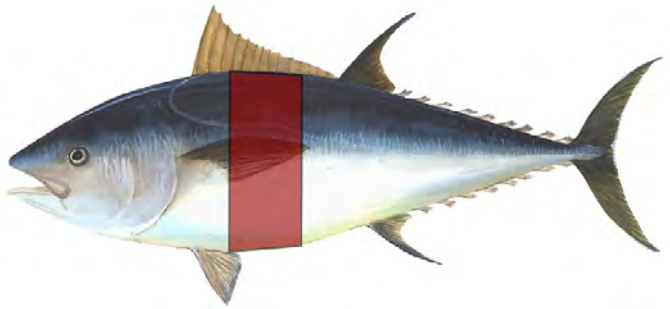
Calibration: **BLUEFIN-1**
Represents: Fat content of fish flesh / muscle without skin
Species: Bluefin Tuna (*Thunnus thynnus*)
Sample: Whole fish, skin on, **less than 10Kg**.

Preparation of samples

It is very important that the laboratory analysis is done correctly, and truly represents ALL of the dorsal section, as represented by the Fatmeter measurements.

Please prepare the samples for analysis, as follows:

- Fillet the fish, taking care to retain all the flesh.
- Remove the belly walls and any excess fat in the dorsal region.
- Skin the fillets, taking care that no flesh is removed with the skin.
- Trim the fillets so that only the region under the dorsal fin is used in the sample.
- Mince the fillets in a blender for 2 minutes.
- Always ensure that the mince is thoroughly mixed. This is especially important if the mince has been allowed to stand for some time.
- Analyse with the method of your choice. Please note the Fatmeter has been calibrated against Fosslet Chemical Analysis, an AOAC recognised method, and will give the best correlation with the Fatmeter results.



Using the Distell Fatmeter

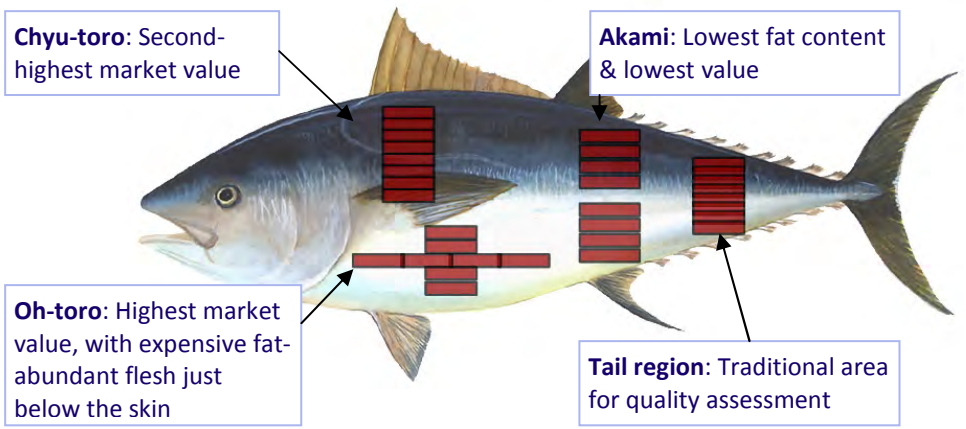
Calibration: **BLUEFIN-1**
Represents: Fat content of fish flesh / muscle without skin
Species: Bluefin Tuna (*Thunnus thynnus*)
Sample: Whole fish, skin on, **over 10Kg**.

1. Selection & Preparation

Select one fish. Wipe excess water from the surface of the fish but do not dry. Skin thickness on large tuna can be extremely variable around the pectoral and dorsal areas, and areas with thick skin *must* be avoided when taking readings.

2. Take readings

Place the instrument head firmly on the fish at the positions shown below, according to the desired measurement area, and take eight readings:



- To ensure accurate measurements keep the 'read' button pressed until the reading is stable. Once the reading is stable, release the 'read' button. It is important that you release the 'read' button *before* removing the sensor from the fish.

3. What do these results represent?

After eight readings the readout shows the average fat content of the flesh / muscle without skin.

Laboratory Analysis

Calibration: **BLUEFIN-1**
Represents: Fat content of fish flesh / muscle without skin
Species: Bluefin Tuna (*Thunnus thynnus*)
Sample: Whole fish, skin on, **over 10Kg**.

Preparation of samples

It is very important that the laboratory analysis is done correctly, and truly represents ALL of the fish, as represented by the Fatmeter measurements.

Please prepare the samples for analysis, as follows:

- Section the fish with care. The section taken should be representative of the area previously measured through the skin using the Fatmeter, and it should not be more than 500g. Take care to retain all the flesh as part of the sample.
- Remove the belly walls and any excess fat in the dorsal region, if the section has been taken from these areas.
- Remove the skin from the section, taking care that no flesh is removed with the skin.
- Mince the flesh of the section in a blender for 2 minutes. Always ensure that the mince is thoroughly mixed. This is especially important if the mince has been allowed to stand for some time.
- Analyse with the method of your choice. Please note the Fatmeter has been calibrated against Fosslet Chemical Analysis, an AOAC recognised method, and will give the best correlation with the Fatmeter results.