

### Calibration: **CARP-2**

**Represents:** Fat content of 2 x Trimmed Fillets, without skin

**Species:** Common Carp (*Cyprinus carpio*)

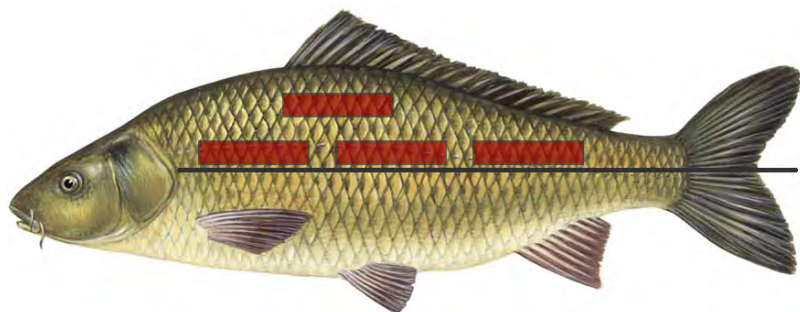
**Sample:** Whole fish, skin on.

### 1. Selection & Preparation

Select one fish. Wipe excess water from the surface of the fish but do not dry.

### 2. Take readings

Place the instrument head firmly on the fish at the positions shown below:



- 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 and take another four readings from the other side.

### 3. What do these results represent?

After eight readings the readout shows the average fat content the trimmed fillets of this fish, subject to standard trimming techniques, *excluding* head, tail, fins, skin, belly cavity, and fat deposits at dorsal and anal fins.

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### Preparation of samples

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

Please prepare the samples for analysis, as follows:

- Fillet the fish and remove skin, head, tail, fins, bones, belly cavity and the fatty deposits at the dorsal and anal fins.
- Cut the sample into approximately 1-2 cm squares to allow the blender to mix it well.
- Mince the sample 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.

