Instruction manual: EZ Driploss

- Drip Loss Sampling in e.g. Porcine M. Longissimus Dorsi
- EZ-DripLoss is easy, robust and well documented method developed by DMRI to assess drip-loss in meat. Instructions and guidelines for using the method are given below.
- The driploss containers are recommend for single use only.
- The meat samples may not be used for consumption after establishing the driploss, but should disposed as normal household waste.

Instruction

Tools for determination of EZ-DripLoss: a) Scale (10 mg resolution), b) Holder for EZ-DripLoss containers, c) Number of EZ-DripLoss containers, d) Tweezer and e) Circular knife (Ø25mmx25mm hight).

Prior to the driploss determination all EZ-DripLoss containers have to be tared (counterbalanced).
Meat sample of interest (Here porcine *Long. Dorsi Muscle*). A slice of 20 mm thickness is excised from the position of the 4\textsuperscript{th} lumbar vertebrae, 24 hours post mortem.

From the slice two circular samples is cut with the circular knife with the least handling level

Each Ø25mm sample is put into the EZ-DripLoss container and stored at 4 °C for 24 hours.

After 24 hours of storage, the EZ-DripLoss container with meat and liquid is weighed. (The photo shows an open container for clarity)
The meat sample is removed from the container using the tweezer.

The liquid and the EZ-DripLoss container is weighed without the meat.

The EZ-DripLoss of the meat sample of interest can now be calculated by the following simple formula.

\[
\text{Driploss} \text{EZ} = \frac{(W_l - W_c)}{(W_t - W_c)} \times 100\%
\]

where

- \( W_c \) is the weight of the empty EZ-DripLoss container alone
- \( W_t \) is the weight of EZ-DripLoss container with meat and liquid
- \( W_l \) is the weight of the EZ-DripLoss container with liquid

References:


