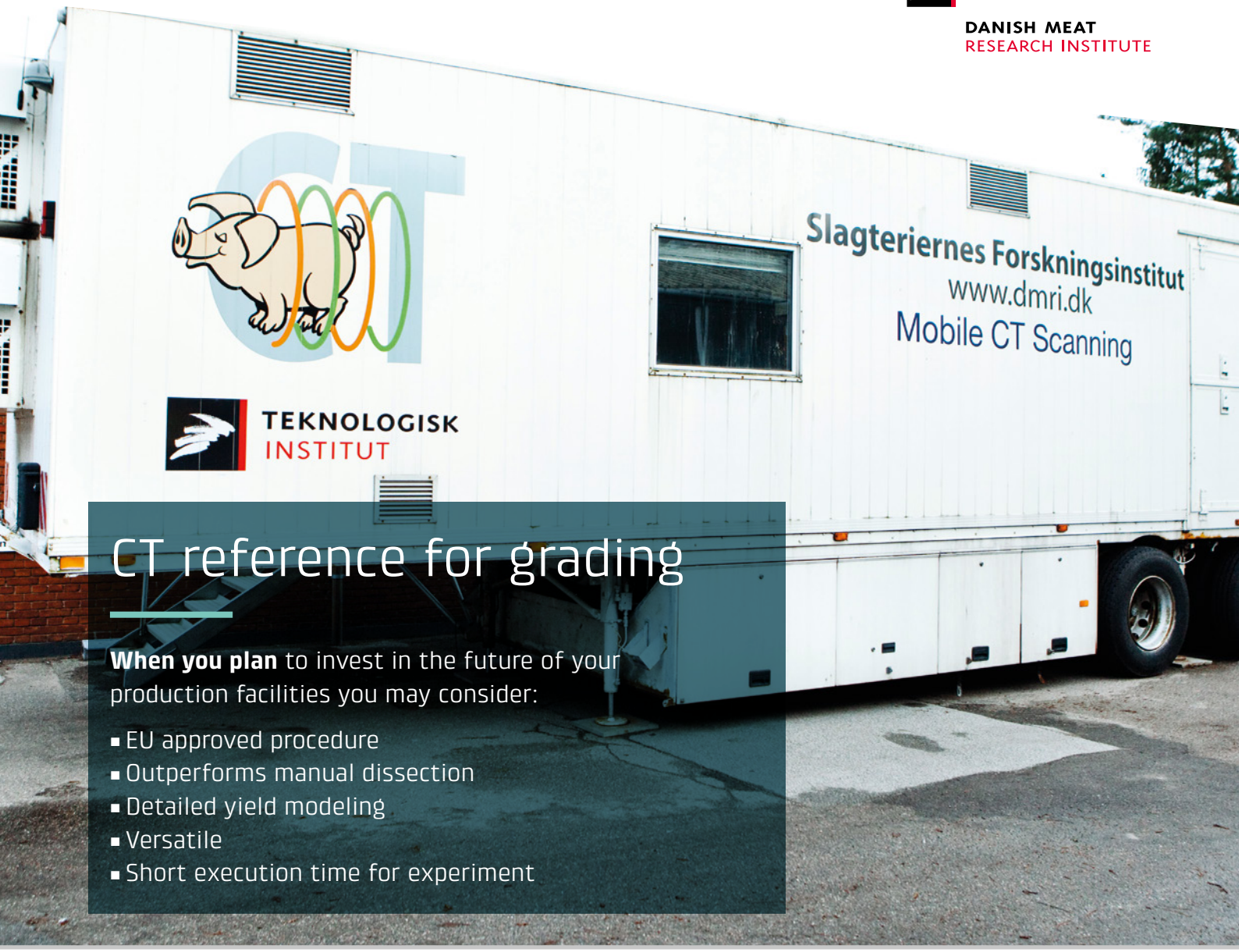
DANISH MEAT
RESEARCH INSTITUTE




# CT reference for grading

**When you plan** to invest in the future of your production facilities you may consider:

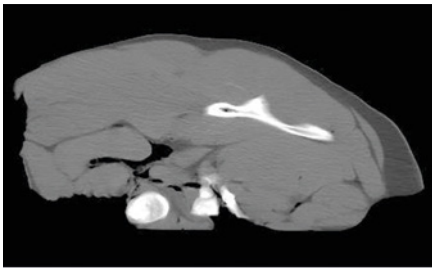
- EU approved procedure
- Outperforms manual dissection
- Detailed yield modeling
- Versatile
- Short execution time for experiment

**ONLINE GRADING SYSTEMS** for prediction of Lean Meat Percentage of a pig carcass need periodic calibration. DMRI provides an EU approved procedure for this vital calibration.

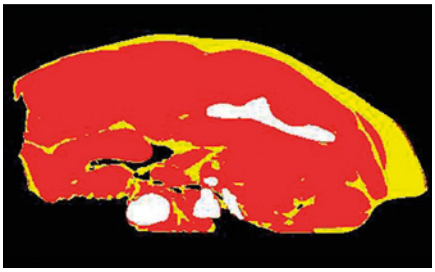
The procedure includes computer tomography scanning of a sample of the animal population. From the scanning a highly accurate reference for the meat content is calculated.

DMRI may assist in any step of the calibration procedure including planning, scanning, data analysis and EU protocol, part one and two.

The upgraded DMRI mobile CT-system reduces duration of the experiment, with up to 150 virtual carcass dissections per week.



**OBJECTIVE ASSESSMENT**



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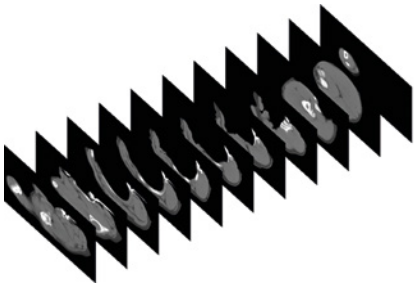
**BENEFITS:**

- Objective
- Versatile
- Outperforms manual dissection
- Primal yield
- Future proof



**PROCEDURE:**

- Planning
- EU Protocol part one
- Sample selection
- Scanning
- Modelling
- EU Protocol part two

$$LMP_{CT} = \frac{\beta_{meat} V_{meat}}{W} \times 100\%$$

**ABOUT DMRI**

DMRI conducts research and offers consulting on methods and technologies for the efficient production of safe, high quality and price competitive meat products. DMRI is committed to continuously improve workplace conditions and animal welfare as well as to take due care of the external environment.

**CONTACT**

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