



# Better kebabs with FoodScan™

*Kebab producers Meetab in Linköping, Sweden were having problem with variations in the fat content of meat deliveries. But that changed when a FoodScan™ was installed in 2006. Now meat is tested 30 times a day with positive results in terms of cost savings, improved quality and satisfied customers.*

“It used to be that our meat was tested at a laboratory a few times a year,” says Meetab Director Tibet Ukus. “We did daily cooking and tasting, but of course, this did not provide useful information on the fat content of the meat we delivered. Naturally this was unsatisfactory, both for us and our customers – it was clear we needed to do something.”

The FoodScan™ is used to analyse incoming raw material, mainly beef and fat.

Different blends of kebab meat are then put together on the basis of the analysis. Meetab use the meat calibration that comes with the FoodScan but have adjusted it to the different spice mixes that are added to the kebab meat. There are three analysis points, raw material, in process and in the final mix, giving around 30 analyses per day. All results are collected and a copy is attached to the delivery giving a precise documentation of the content.

## Satisfied customers

“After we bought the FoodScan our customers have become much happier with our products,” says Ukus. Meetings are also planned with Meetab’s suppliers to discuss variations in incoming raw material. “We will of course be pleased to show how effectively we now work with quality control and documentation,” says Ukus with a smile.

by Line B. Petersen, FOSS in Skandinavia

*“I can only recommend FoodScan™. The instrument has performed perfectly and the advantages of rapid daily measurements are enormous”*

Tibet Ukus, Director, Meetab



Kebab producers Meetab are based in Linköping, Sweden. The company employs a staff of twelve and was formed in 2005 through a merger of two existing companies. Around 1,000 tons of meat is produced per year and production is on the increase.