











**RFID TAG**















	<b>Accuracy</b>	<b>Analysed Meat</b>	<b>Advantage</b>	<b>Drawbacks</b>
<b>Visual classification</b>	Up to 10%	-	Low cost solution for very small productions	Subjective method, Significant variability in the final product, Lean meat over-use
<b>Off-line NIR</b>	1,5% + sampling	0.1%	Punctual quality control	Non representative analysis, time consuming and costly
<b>In-line NIR systems for ground meat</b>	1-2% + sampling error	2%	Easily adaptable to processing lines	Not desgined suitable for trimmings.
<b>Microwaves ground meat</b>	2,0%	100%	Adaptable to the grinder tube, determine protein content.	Not suitable for trimmings, Product need to be pumped in a pipe

Figure 12