



ADVANTAGES

- Measurements in real-time
- Reliable results
- Non-invasive
- Robust design

freshdetect BFD-100

World's first handheld device for determining the total viable count in raw meat within seconds

The **freshdetect BFD-100** is a portable handheld device for immediately determining the total viable count (TVC) in raw meat without extracting samples and without incubation. The device relies on a patented fluorescence spectroscopy process that measures the characteristic fluorescence signatures on the surface of the meat and the bacterial flora. The TVC is then calculated using a reliable analysis algorithm to ascertain the microbiological quality of the product.

The measurements are non-invasive and last only a few seconds. The results are displayed directly on the device immediately after the measurement. Up to 2,000 measurements can be stored.

The device contains software libraries that correspond to the specific varieties of meat to be analyzed. Libraries are already available for many different types of meat and are constantly being expanded. The remote maintenance feature can be used to easily transfer the library updates to the **freshdetect BFD-100**.

Software libraries for testing through conventional transparent film packaging are also being planned.

The BFD-100 features a simple and intuitive five-button interface and can be individually configured to test different meat products. The measurement results can be easily transferred to a PC at anytime via the USB port.

The **freshdetect BFD-100** boasts an extremely robust design and is free of wear-and-tear. A device function control can be performed by the user within a matter of seconds. Potential fields of application include rapid tests for the in-house control of meat across the entire meat handling and processing chain, as well as delay-free quality monitoring in the receiving and shipping areas.

Technical data: freshdetect BFD-100



TVC measurement	
Measurement method	non-invasive, laser-induced fluorescence spectroscopy
Measurement range *	2 – 8 log CFU/cm ²
Measurement accuracy *	0.8 – 1,0 log CFU/cm ²
Measurement duration	approx. 3 seconds

Temperature measurement	
Measurement method	non-invasive, infrared thermopile
Measurement accuracy	± 2 °C
Measurement duration	0.5 s

General technical data	
Interfaces	USB 2.0
Internal storage	up to 2,000 measurements
Battery	rechargeable lithium-ion battery
Battery duration	up to 10 hours (at 1,000 measurements)
Operating temperature range	-10 to +30 °C



* indication in CFU/g for minced meatproducts



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