

**A C R A - G R A D E <sup>TM</sup>**  
**U L T R A S O N I C**  
**G R A D I N G S Y S T E M**



**B E S T & D O N O V A N**

# ACRA-GRADE ULTRASONIC GRADING SYSTEM



## IMMEDIATELY INDICATES CARCASS LEAN CONTENT WITHOUT A PROBE



Probe testing is an invasive, slow, often inaccurate and unrepeatable grading procedure that can damage meat, fracture bone—even leave behind a broken needle. It's also a method you don't have to put up with any more.

That's because the new ACRA-Grade Ultrasonic Grading System uses ultrasound scanning for on-line, "real-time" grading that's...

- More accurate than any other method
- Repeatable and immediately verifiable—unlike needle probing
- Non-invasive, so there's no cross-contamination—ideal for pathogen reduction and HACCP rule compliance
- Fast enough to keep up with the most demanding processing operations
- Easy-to-use, with little training required
- Works on skinless and skin-on carcasses.

After 30 years of careful development and intensive in-plant testing, ACRA-Grade has been proven substantially more accurate than the best probe methods. And its  $R^2$  values remain constant regardless of line speed.

## GRADE LIVE ANIMALS TOO

ACRA-Grade is the ideal tool to grade live animals for breeding selection, sorting and determining optimum slaughter time. And it can be used on pork, beef, lamb and other species.

## SIMPLE TO OPERATE



Using a simple, lightweight measuring head momentarily placed between the last and tenth rib, ACRA-Grade instantly generates an ultrasound image, while proprietary software automatically calculates total and percentage lean measurements. The operator can immediately confirm proper head placement and reliable data gathering. Data can be transmitted to a downstream scale for addition to the carcass weight report.

**CALL 800/553-2378 NOW TO DISCUSS YOUR APPLICATION AND FOR A FAST QUOTATION.**



**B E S T & D O N O V A N**

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