

# MeatQuality Pro

## Professional Meat Quality Analysis Report

Report Date: 25/7/2025  
Analysis ID: MQ-1753433205466

### Analysis Overview

|             |        |
|-------------|--------|
| Class Name  | beef   |
| Freshness   | Fresh  |
| Fat Content | Medium |
| Purity      | Good   |

### Detailed Analysis Results

| Parameter | Value | Description           |
|-----------|-------|-----------------------|
| Meat Type | beef  | Type of meat analyzed |

### Technical Analysis Details

|                  |                          |
|------------------|--------------------------|
| Processing Time  | N/A                      |
| Confidence Level | High                     |
| Analysis Method  | Advanced Computer Vision |
| Model Version    | MeatQuality Pro v2.1     |
| File Size        | 50.73 KB                 |
| Image Resolution | N/A x N/A                |

### Quality Recommendations

- **Storage:** Keep refrigerated at 32-38° F (0-3° C)
- **Handling:** Use proper food safety practices
- **Cooking:** Cook to appropriate internal temperature
- **Shelf Life:** Use within recommended timeframe
- **Quality:** Monitor for any changes in appearance or odor

## Backend Notes

### **Analysis Notes**

The meat has a deep red color with visible white fat marbling, indicating it is beef. The muscle fibers appear firm and dense, typical of beef. The freshness is suggested by the vibrant color and lack of discoloration.