

MeatQuality Pro

Professional Meat Quality Analysis Report

Report Date: 25/7/2025
Analysis ID: MQ-1753433295751

Analysis Overview

Class Name	chicken
Freshness	Fresh
Fat Content	Medium
Purity	Good

Detailed Analysis Results

Parameter	Value	Description
Meat Type	chicken	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	83.51 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 is pink to pale pink, typical of chicken. The texture appears soft and tender, with some visible fat. No signs of discoloration or spoilage.