

MeatQuality Pro

Professional Meat Quality Analysis Report

Report Date: 25/7/2025
Analysis ID: MQ-1753433252283

Analysis Overview

Class Name	fish
Freshness	Medium
Fat Content	Low
Purity	Good

Detailed Analysis Results

Parameter	Value	Description
Meat Type	fish	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	46.07 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 presence of scales and the segmented appearance of the flesh indicate this is fish. The fish is on ice, suggesting it is being kept cool, but the color and condition suggest medium freshness. There is no visible fat content, typical for fish. Overall, the fish appears to be of good quality.