

FLEISCH WIRTSCHAFT

International

Journal for meat production, processing and research

1 2015

Hygiene

**Cleaning stainless steel
effectively**

Food Safety

Poor hygiene causes food recalls

Anuga FoodTec

One for all - all in one

Processing

Conserving resources
and retaining full taste

Ripening

Two phases influence
the quality

Automation

Modern technology
simplifies handling

Research & Development

Sonication allows the
utilisation of spent chicken



Minimising contamination



Cleaning is a critical step in the management of food safety. Consequently, the correct selection of cleaning equipment by the food industry is essential to minimise the risk of product contamination, and aid compliance to relevant regulatory, guidance and standards requirements.

Vikan A/S (Skive, Denmark) have launched a new range of Ultra Safe Technology (UST) cleaning brushes, which deliver high filament security, due to their unique bristle retention system, and effective cleaning. Additionally, due to their fully-moulded, hygienically designed construction and smooth surface finish, they are easy to clean and dry, thereby minimising the risk of product contamination by microbes, allergens, and food and chemical residues.

The UST products are in full compliance with EU and FDA requirements for equipment intended to come into contact with food, and are available in 8 fully coloured options, to allow easy segregation of use, as prescribed by HACCP.

Rigorous testing has shown that the UST products have a high functionality, durability, and chemical and thermal resistance.

[//www.vikan.com](http://www.vikan.com)

Protecting packaged food

Multisorb Technologies (Buffalo, USA) will highlight its customised sorbent solutions, widely used to protect packaged food products from the damaging effects of unwanted oxygen, moisture, volatiles, and other gases. The solutions result in preserved quality, sustainability, and extended shelf-life of fresh and processed meats and more.

The producer offers a large line of sorbent solutions in several formats to fit virtually every need including packets, cards, and self-adhesive formats.

FreshPax oxygen absorbing packets have been proven to extend the shelf life of oxygen-sensitive foods and other products. FreshPax packets irreversibly absorb and maintain oxygen inside sealed packaging to less than 0.01%. This results in the elimination of preservatives and the retention of flavors, colours, aroma, and quality.

The oxygen absorbers are used as part of the Maplox programme to extend shelf life up to 21 days for whole muscle meats, ground beef, and value-added meats inside a master bag.

FreshCard oxygen absorbing card functions as a support card and can be printed in up to four colors - perfect for cross-promotional advertising or for providing coupons or other information to your customers.

FreshMax self-adhesive oxygen absorbers adhere to the interior of almost any package, offering inconspicuous protection. This offers a unique solution for packaged sliced deli meats.

[//www.multisorb.com](http://www.multisorb.com)

Creating numerous dishes

The company Bayha & Strackbein GmbH (**Bastra**) (Arnsberg) will be presenting a broad cross-section of products for meat-, fish- or poultry-processing (food) companies.

Alongside a climatic maturing smoking system (for existing rooms), the exhibits will include two Bastramat universal cooking and smoking systems, one

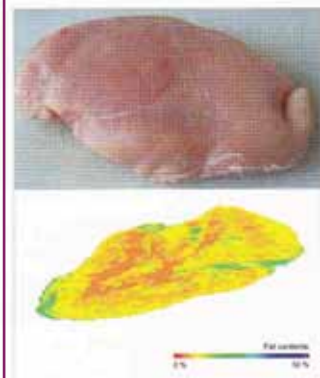
Smart500, the latest control units GPTec 500 and GPTec 800 as well as all the smoking technologies currently available. The two universal systems concerned are one high-pressure steam heated system for 3 carts (B 6000 HD-UF) with an external sawdust smoke generator (BRN 300) and one electrically heated single-cart system (B 2001 C-RR) with a friction smoke generator integrated in the door.

The wood chip smoke generators 600HS and 340HS will also be on show. The 340HS, latest addition to the Bastra family of smoke generators, and the system control are presented in an add-on column only 340 mm wide alongside a single-cart system. Together, they form an economically efficient and functionally versatile production unit.

The new Smart500, which is equipped with environmentally friendly smoke condensate technology, is a universal system with a difference. Thanks to its compact design it can be integrated into almost any shop concept as "transparent production". It can be used to produce and process both fresh meat and sausage meat as well as to create numerous dishes for immediate consumption.

[//www.bastra.de](http://www.bastra.de)

Online quality control



Quality control is a necessary part of the food production process. **LLA Instruments** GmbH (Berlin, Germany) develops and manufactures NIR process cameras for online quality control. The analysis result of the NIR real-time measurement is displayed as a false-colour image for monitoring purposes. Additionally, the analysis result can be sent to an external process control. NIR technol-

VEMAG
ANLAGENBAU

ANUGA
FOOD
TEC

Hall 6.1
Booth D020/F029

LAUNCHING THE NEXT DEVELOPMENT STAGE WITH OUR LATEST GENERATION OF PRODUCTS.

Our innovations for the AEROMAT are getting pulses racing in virtually every sphere of food production for 2015. Whether you are involved in drying, hot-smoking, cold-smoking, boiling or baking, AEROMAT is the right choice for you. Come and see for yourself at Anuga FoodTec.

www.vemag-anlagenbau.com
info@vemag-anlagenbau.de

ogy enables an online-analysis which is based on different material composition. Differences in colour and density do not affect a successful analysis. In the field of food applications, foreign material can be detected or rejects can be identified due to a divergent nutrient content. LLA is also presenting its hyperspectral camera uniSpec1.7HSI, which identifies and visualises different types of lean meat- and fat content.

//www.la-instruments.com

New serrated blade knife

In Grinding and homogenising it frequently happens that part of the sample escapes the knives or some material wraps itself around the knife blades. As a result, the sample is only insufficiently homogenised which may lead to falsified analysis results. To improve homogenisation of such sample types, **Retsch** GmbH (Haan) now offers a new serrated blade knife



for use with the Grindomix GM 200.

Thanks to the serrated blades this knife ensures complete homogenisation of tough, gristly and fibrous samples such as, for example, meat or streaky bacon, thus greatly improving the sample preparation process.

Knife Mills are ideal for homogenising substances with a high water, oil or fat content as well as for grinding dry, soft, tough and medium-hard products. They provide completely homogeneous and reproducible size reduction results so that representative samples can be taken from any location in the grinding container.

//www.retsch.de

Developing vacuum packaging machines

Hajek Maschinenbau GmbH (Bregenz, Austria), owned by **GPS Reisacher GmbH & Co. KG** (Bad Grönenbach, Germany) will continue work at their current location.

As part of its strategic realignment, the producer is focusing on developing, manufacturing and marketing cheese dividing machines, cheese cutting machines and vacuum packaging machines. The business is also focusing on service and parts support.

The producer will be at Anuga Food Tec as well.

//www.hajek.engineering.at

//www.gps-reisacher.com

For hygiene and ease of cleaning

Sandvik Process Systems (Ennepetal, Germany), a division of Sandvik Materials Technology

Deutschland GmbH will highlight the range of applications that exists across the food and packaging industries for its systems. The core products are engineered stainless or carbon steel belts, used where hygiene and ease of cleaning are critical. Applications range from simple conveying systems to operations where the thermal properties of a steel belt are also important.

Typical applications include freezing, cooling, drying, conveying, steaming, cooking, sorting and casting.

The company will be highlighting the generic benefits of steel belt processing with a new, fully operational clean conveyor design.

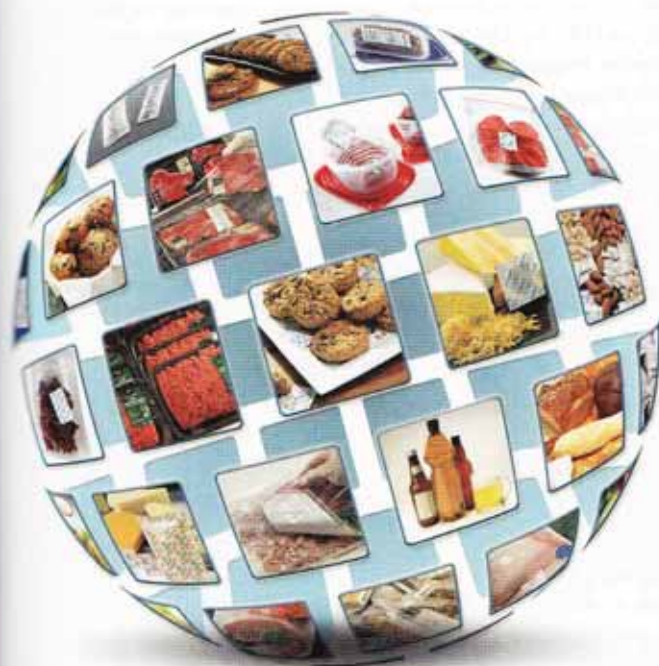
Sandvik has particular expertise is in the manufacture of seamless steel belts with a "super-mirror polished" surface. These are used for casting materials such as high-gloss foils and films for packaging.

//www.sandvik.com



MULTISORB
Technologies

The World Leader in
Active Packaging Technology®



www.multisorb.com

Extend Shelf Life, Increase Sustainability, and Improve Customer Satisfaction!

Multisorb's optimised oxygen absorbers and desiccants for food and beverage products manage oxygen, moisture, volatiles and odours within packaged foods. Food and beverages achieve extended shelf life, making them more sustainable and resulting in fresher products for your customers. Corresponding dispensers are available for high-speed operations.



Visit Us At ANUGA
Hall 8, Aisle E, Stand 50