

Die Fleischerei

International magazine for meat processors in trade and industry

Zerkleinern:

Wolfsysteme für perfekt
gekörrnte Mischungen

Reinigen:

Hygienelösungen für
einen sauberen Betrieb

Fachtagung:

Ziele und zukünftige
Bedeutung der Leitsätze

Fleischerei
Handwerk

Saisongeschäft:

Cooler Angebote für
heiße Zeiten

Fleischerei
International

Processing:

Vacuum fillers are
highly versatile

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Systems for easy entry into ready meals production

At Anuga FoodTec visitors to the Micvac (Möln dal, Sweden) stand learnt all about their innovative procedures for the production of ready meals.

The company offers various routes for easy entry into the production of chilled ready meals. The Micvac pilot plant is in Göteborg, Sweden, and comprises a full-scale production unit. Interested parties can learn how the Micvac methods work and can try out standard recipes or manufacture products for test sales using their own recipes.

With the transportable test kit, the Micvac method can also be trialled in a company's own production facilities. It contains all the components that are required for the production of chilled ready meals using the Micvac method. Fredrik Larsson, Technical Director at Micvac: "The microwave oven in the test kit looks like a conventional microwave oven but actually uses a continuous heating process instead of an interrupted process." Users can start

with recipe development using the oven: The trays are manually filled with the product, sealed using the corresponding manual sealer (for packages of up to 1 kg weight) and then heated in the microwave oven to roasting temperature. Alternatively, a semi-automated sealer with a single or double tool can also be used for single or double chamber trays. A sealer for bags, which can be used for different bag sizes, is also available.

Another entry option is a modular solution that can lead to large-scale production. For newcomers with small production volumes, for producing test sales or developing products, the compact single module of the Micvac microwave tunnel with 18 kW power is suitable. As production volumes increase, the tunnel can be supplemented by additional 18 kW modules, meaning that the power can be summed and output correspondingly increased. For larger plants with a power between 36 and 108 kW, the manufacturer recommends



The entry-level test kit with a manual sealer and packaging materials for simple in-pack cooking in the microwave oven included in the test kit.

Micvac AB

extending the plant as a continuous line and adding a buffer and feed unit.

Micvac has not only developed an innovative manufacturing process but also a comprehensive system including patented packaging material. The packing of the products is an essential part of the Micvac method.

The packing and production processes are precisely harmonised to enable manufacturing of chilled ready meals with long shelf lives. The flexible Micvac trays and the special top film with the incorporated patented Micvac valve expand during heating because of the pressure generated in

the packaging. The valve opens, the air escapes and a natural vacuum is created inside the package. As the meal cools down, the valve forms an hermetic seal again, ensuring that the contents have a long shelf life – a highly effective and ingenious packaging solution.

The packaging material required for the Micvac method is available in three test options because it is a requirement for successful results. The portfolio includes a large range of single and double chamber trays in different colours or in transparent material.

www.micvac.com

Bacterial contamination detected in seconds

FreshDetect (Pullach, Germany) is a manufacturer of innovative measuring devices for quality control in the food industry which presented its manual BFD-100 device for live measurement of the total microbial count with a new calibration dataset for chicken breast and the existing datasets for minced meat and pork loin at Anuga FoodTec. Other calibration

datasets for topside and silverside of pork will be available soon.

"With our practical manual BFD-100 device, the quality of meat can be tested on site in seconds and at low costs and all with an accuracy comparable to conventional laboratory methods," said Oliver Dietrich, CEO of FreshDetect while CTO Dr Christoph Wienken explains that "the existing

calibration datasets for pork loin and minced meat, whether beef, pork or mixed, already offer a range of options for quality control at all process steps from the slaughterhouse to the butcher. With the additional calibration datasets for chicken breast and topside and silverside of pork, we are greatly expanding the possible uses."

www.freshdetect.com



With the BFD-100 manual device from FreshDetect, bacterial contamination of minced meat can be detected in seconds.

FreshDetect