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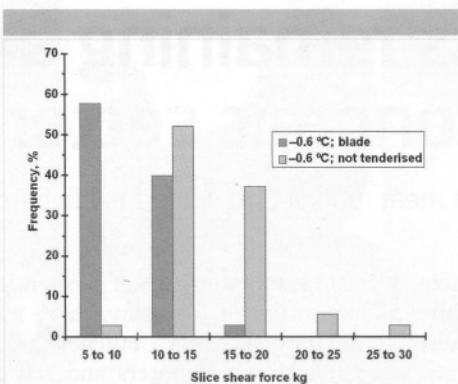
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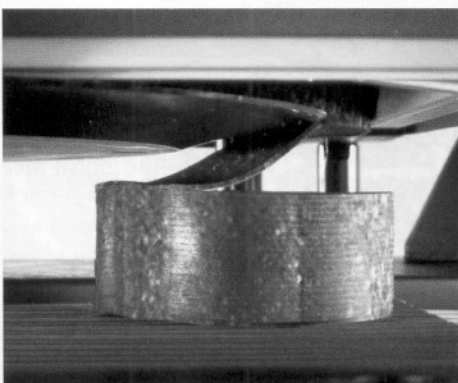
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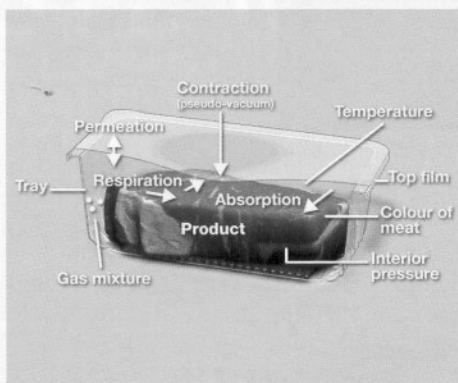
Blade tenderisation is a very different process from brine enhancement and the two should not be treated the same in regulatory or best practices discussions.

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The growing market for self service products has had an impact on the world of slicing technology, too. Products now not only need to be cut, but also need to be attractively presented.

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MAP offers a series of advantages in packaging fresh meat. Packaging machine, packaging material and protective gases, i.e. the entire process chain, must form a perfect combination.

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Slicing and packaging today are highly mechanised and automated processes, which require a lot of technical and technological know-how of the product, the packaging material, the protecting gases and their interactions as well.