

Contact

Divisional Managing Director

Florian Fischer +49 69 7595-1284

Editorial office

Managing editor

Dipl.oec.troph. Renate Kühlcke (kck)
+49 69 7595-1551

Senior editor

Gerd Abeln MA (abe) +49 69 7595-1571

Editors

Yvonne Buch (yb) +49 69 7595-1572

Dr. Ralf Lautenschläger (rlr) +49 69 7595-1573

Annika Müller (am) +49 69 7595-1574

Advisory board

- Paul Brand
- Prof. Dr. Wolfgang Branscheid
- Prof. Dr. Lüppo Ellerbroek
- Prof. Dr. Karsten Fehlhaber
- Prof. Dr. Dr. Manfred Gareis
- Dr. Michael Heitmann
- Dr. Klaus-Josef Högg
- Dr. Hartwig Kobelt
- Dr. Fredi Schwägele
- Dr. Heinz Schweer
- Prof. Dr. Achim Stiebing
- Prof. Dr. Klaus Troeger
- Dr. Joachim Wiegner

Publishing departments

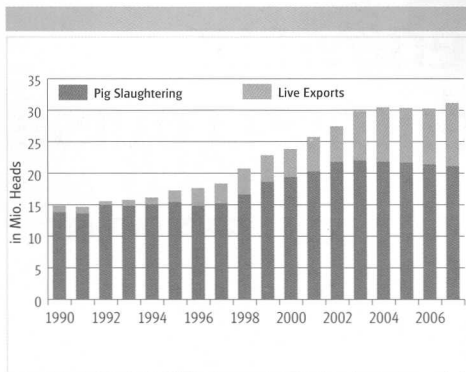
- Advertising manager
Claudia Besand-Groth +49 69 7595-2522
- Advertising sales manager
Christine Contzen +49 69 7595-1852
- Sales manager international
Natalie Klein MA +49 69 7595-1854
- Advertising disposition
Tanja Krause +49 69 7595-1853
- Marketing and distribution manager
Dipl.-Ing. Jörg Schiffele +49 69 7595-1851
- Publicity
Gisela Reinhardt +49 69 7595-1963
- Graphics
Reinhold Büssing +49 69 7595-1568

Published by

Deutscher Fachverlag GmbH
Mainzer Landstrasse 251
60326 Frankfurt am Main
Germany
Postal address 60264 Frankfurt am Main
Phone +49 69 7595-01
Fax +49 69 7595-1570
Email red-flw@dfv.de
Internet www.fleischwirtschaft.com

Further details on page 50

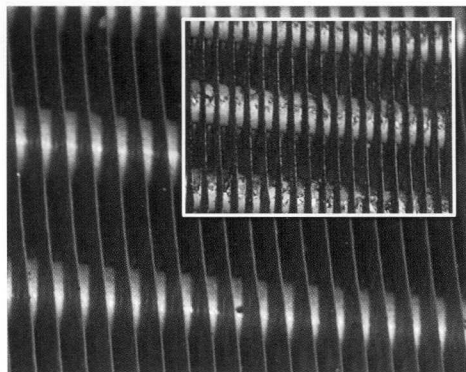
Contents



Although the average value per ton exported dropped significantly from 2004 to 2007, up to then exports of live pigs were not affected by this development – their numbers continued to rise. **10**



Fruit fibres are used to produce a paste by adding water. This fat replacer is mixed with a basic meat emulsion and both are chopped to the final grain size of the fat reduced sausage. **23**



Cleaned segments of an evaporator are distinctly more efficient as regards the cooling results thus actively helping save energy, and bacterial contamination of rooms and products is minimised. **31**

Research & Development

- E. Jacyno, A. Kołodziej, A. Pietruszka, M. Kawecka, B. Matysiak and D. Stepien-Poleszak**
Meat quality of pigs fed on L-carnitine-supplemented and high-iron diet **52**
- G. Hugenschmidt, R. Hadorn, D. Guggisberg, P. Silacci, D. Scherrer, M. Haldimann, M. Scheeder and C. Wenk**
▶▶▶ Destructurations in cooked cured ham – Chemical and physical characterisation of defects in processed products **55**
- G. Kaban**
Identification and characterisation of catalase positive cocci isolated from pastirma **60**
- A. Kuzelov and O. Kirovska Cigulevska**
Application of a new micro-enzymatic preparation in processing of canned beef meat products **63**
- M. Karwowska, Z.J. Dolatowski and H.M. Baranowska**
Effect of added buckwheat and oat extrudates on WHC and microstructure of ground beef patties **66**

A new dimension in product competence



Are your customers looking for new and different taste experiences? Are you looking for innovative refining additives for safe production? For more juiciness, flavour and appetising appearance? For even better consistency when sliced?

The internationally acclaimed research and development laboratory, AROTOP, and an in-house team of experts are always on the track of the world's latest food trends, develop innovative product solutions and the appropriate refining additives.

Test our brine additives programme:

- citrate/phosphate based
- in combination with stabilising agents/starches
- colour stabilisation
- sustained freshness
- special solutions.

Take advantage of INDASIA's product know-how and enjoy the benefits of our extraordinary service and consulting expertise.

Meat Production

Hans-Wilhelm Windhorst
Crisis crunch in Canada – Part 2 10

Texturising

Frederic Ballber
▶▶▶ Complete functional systems in demand 17

Certificate

Paul Konstantinidis
Global business to respect local customs 22

Plant Fibre

Jürgen Fischer
Risk reduction by consuming dietary fibre 23

Animal Welfare

Karen von Holleben
▶▶▶ Intelligent prevention of fail stunning 26

Cleaning

Atila Karka
Specialist know-how makes the difference 31

Natural Casings

Joris J. Wijnker
▶▶▶ Virus inactivation through salt preservation 36

Food Safety

Henk R. Hoogenkamp
▶▶▶ Your enemy's foe is your friend 44

Columns

Editorial	3
News	6, 7
Business News	8, 9
Industry News	16, 21, 25, 34, 42, 43
Abstracts	49, 54
Book Review	50
Service	35, 50, 69, 70
Advertisers, Credits, Subscription	50



Cover photo: Birifood

Maximum standards in hygiene, cleaning and disinfecting are the fundamental prerequisite for modern industrial meat processing at all production stages.