

Fleisch Wirtschaft International

Journal for meat production, processing and research

CITECA - INTI
C.C.157
1650 San Martín - Bs. As.
049i

3 / 2009



Convenience: Frozen and microwavable ready meals grow steadily

High Pressure Processing
**Thought and substantial
research required**

Nanotechnology
**Many questions still
remain unanswered**

Curing
**Thorough understanding
of the basics needed**

Research & Development
**Effects of marination on
aroma of fried wild boar**

New Technologies

New options for targeted product modification

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. Lüppe 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 Schiffeler +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

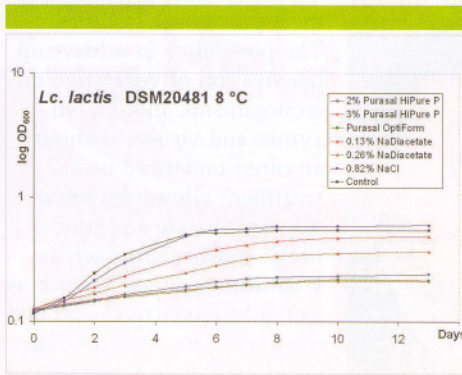
Internet www.fleischwirtschaft.com

Further details on page 50

Contents



High Pressure Processing (HPP) keeps on being considered an innovative technique for food processing. Some 30% of the total HPP industrial installations worldwide are in meat processing facilities. 26



Organic acids and their salts are added to a number of foods as preservatives. The growth inhibiting effectiveness of various lactate formulations on selected lactic acid bacteria strains was examined. 32



Xuanwei ham of China is a popular dry-cured meat, but its microbiology is barely known. Understanding the microbial changes during processing is needed to produce batches of consistent quality. 64

Research & Development

E. Piotrowska, W. Dolata, H.M. Baranowska, R. Rezler and D. Niedbala
Quality of chopped sausages with additives produced under large-scale production conditions 52

R. Manteuffel-Groß and W. Ternes
▶▶▶ Effects of marination on the aroma of pan-fried wild boar meat – Part 1: Red wine marinade 55

K. Candoğan, Ü. Ensoy, S. Tağı, N. Kolsarıcı and A.K. Halkman
Quality characteristics of Turkish raw meatballs produced from turkey meat 60

A. Huang, S. Sirisansaneeyakul, Z. Chen, S. Liu and Y. Chisti
Microbiology of Chinese Xuanwei ham production 64

R. Rezler
Rheological properties of meat batters with added transglutaminase 68

New Technologies

Stefan Toepfl and Volker Heinz

- ▶▶▶ **New options for targeted product modification** 11

High Pressure Processing

George J. Flick, Jr.

- ▶▶▶ **Thought and substantial lab research required** 14

F. Purroy, C. Tonello, C. de Celis, M. Jesús Alonso and A. Hernando

- Considered as an alternative technique** 26

Nanotechnology

Alfonso Lampen

- ▶▶▶ **Many questions still remain unanswered** 22

Product Safety

A. Hartmann, L. Behr, G. Untiedt, T. Wilke and R. Erdmann

- Effectiveness depends on temperature** 32

Curing

Jeff J. Sindelar

- ▶▶▶ **Thorough understanding of the basics needed** 39

Ready Dishes

Ralf Kreuzmüller

- Influential role for frozen food range** 46

Columns

Editorial	3
News	6, 7
Business News	8, 9
Foreign Markets	10
Industry News	21, 29, 36, 44, 45, 49
Abstracts	59, 63
Book Review	50
Service	50
Advertisers, Credits, Subscription	50



Cover photo: Wagner

The proportion between traditional meat products and further processed, so-called ready-to-eat and ready-to-serve foods will increasingly shift to the convenient products.

Indasia

KOMPETENZ
24/7

A new dimension in refining additives



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?

INDASIA offers you a wide range of technological additives:

- WURSAL® – the taste enhancer to refine all types of sausage
- SCHINKAT® – the ideal combination of active agents for curing raw ham or for using as an addition to brine in foods that require curing
- BRATLAK® – the combined injection product for all roasts
- VITA-ROT® – for the best reddening result
- PROSOFT® Emulsifier – ideal for prolonging spreadability

... and many other solutions.

Take advantage of the extensive range of INDASIA competencies – now!