

Fleisch wirtschaft International

Journal for meat production, processing and research

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

049i

5 / 2009



Slaughtering and cutting: Robots for economic and hygiene benefits

Technology

Hygiene advantages through robots

Standards

Combining requirements of many Muslims

Meat Quality

Assessment of muscle fibre destructure

Safety

Hands off conveyor and feed tools

Research & Development

Fatty acid composition of Swiss cooked sausages



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Published by

Deutscher Fachverlag GmbH

Mainzer Landstrasse 251

60326 Frankfurt am Main

Germany

Postal address 60264 Frankfurt am Main

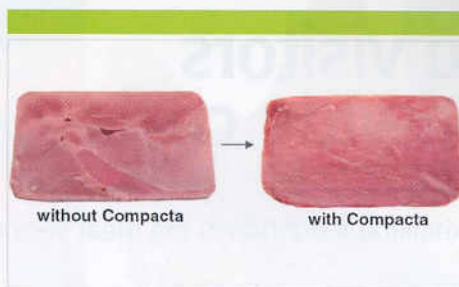
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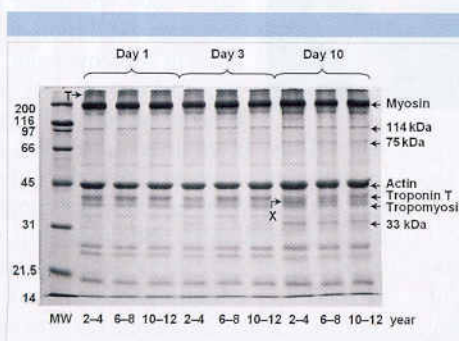
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Cover photo: Bariss

In recent years the concept of using standard industrial robots for industrial pig slaughtering has proved its worth. It has also been approved that the use of robots provides hygiene advantages.