

Fleisch wirtschaft International

Journal for meat production, processing and research

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



Packaging: Cost reduction and sustainability come to the fore

1 / 2010

Hygiene
HACCP for the meat industry

Film
Packaging meat with nitrite containing films

Slicing
Cutting raw cured meat to a very precise weight

Research & Development
Volatile compounds of traditional pastirma

Market

World meat market – state, outlook, tendencies

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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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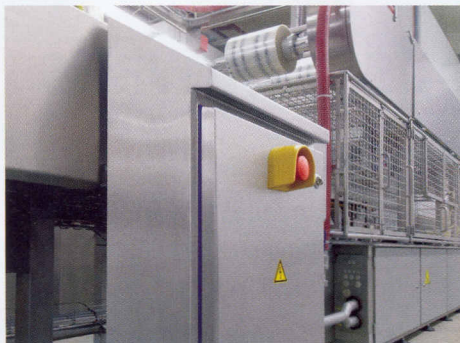
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Equipment that gets in contact with food products is subject to extremely strict hygiene requirements. Residue-free cleaning is key, and this is ensured by a special range of stainless steel enclosures.



In the range of ready meals, there is a trend towards chilled meals. The extension of the microbiological shelf life obtained in this project makes it more interesting to produce ready-to-cook meals.



A major factor affecting fresh pork quality is the swine movement at the time of loading. It is shown that loading systems that reduce the incidence of poor pork quality attributes can be designed.

Research & Development

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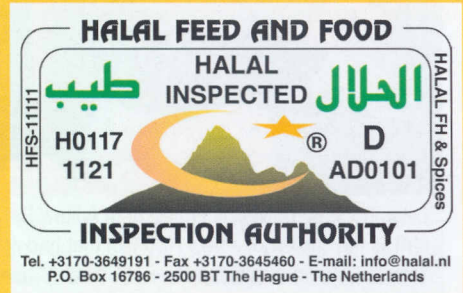
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HALAL Spices and Additives



Are your customers looking for Halal-Products? Are you looking for a Halal-certified, dependable supplier who is always on the track of the world's latest food trends? Are you looking for a successful start in the Halal-Market?

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- 100% Halal-Quality control
- Extensive Halal-Know-how

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Photo: Hormel Foods, LLC

Packed sliced meat products are an increasing segment. Thus, new technologies are required to ensure safety and quality. However, sustainability and cost-effectiveness need to be considered.