

# Fleisch wirtschaft International

Journal for meat production, processing and research



Convenience: Consumers increasingly value user-friendly products

3 / 2010

Production

Where beef is produced  
at lowest costs

Technology

Sausage manufacture  
using high pressure

Food Safety

Modelling of pathogens'  
growth potential

Market

Beef consumption  
expected to grow

Research & Development

## How injection techniques influence water binding

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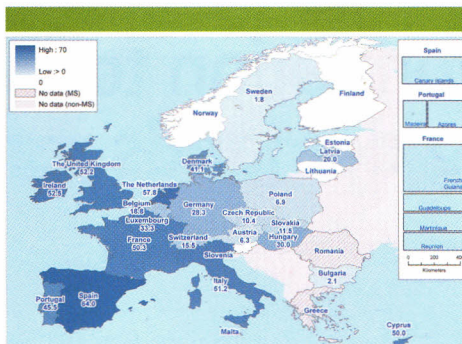
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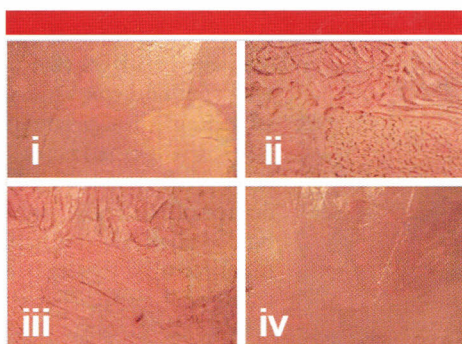
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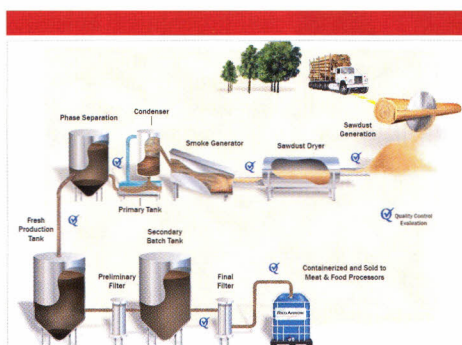
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Meat processors are more and more targeting on convenience in order to meet changing consumer demands. The resulting ready-to-eat products require consideration of special conditions in terms of processing technology and product safety.