

# Fleisch wirtschaft International

Journal for meat production, processing and research



New Technology: Data Consolidation increases earnings

Slicing

## Perfect slices with safety and quality

## 4 / 2011

Refrigerating  
**Safety for users  
and goods**

MAP  
**Food-grade  
gases extend shelf life**

Wholesale and Retail  
**Independent of  
time and location**

Research & Development  
**Determination of meat  
cutting properties**



**Contact**

**Publishing director**

Dr. Clemens Knoll

**Editorial office**

Executive editor

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

Editor-in-chief

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

Editors

**Yvonne Buch** (yb) +49 69 7595-1572

**Dipl.-BW (FH) Annika Müller** (am) +49 69 7595-1574

**Dipl.-Ing. Michael Weisenfels** (mw) +49 69 7595-1575

**Advisory board**

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Dr. Heinz Schweer

Prof. Dr. Achim Stiebing

Prof. Dr. Klaus Troeger

Dr. Joachim Wiegner

**Publishing departments**

Advertising manager

**Christine Centzen** +49 69 7595-1852

Sales manager international

**Irem Caner** +49 69 7595-1854

Advertising disposition

**Tanja Krause** +49 69 7595-1853

Marketing manager

**Dipl.-Ing. Jörg Schiffeler** +49 69 7595-1851

Publicity

**Sandra Müller** +49 69 7595-1961

Customer service

**Corinna Cezanne** +49 69 7595-1962

**Gisela Reinhardt** +49 69 7595-1963

Graphics

**Reinhold Büssing** +49 69 7595-1568

**Dipl.-Des. Marcel Möbius** +49 69 7595-1555

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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

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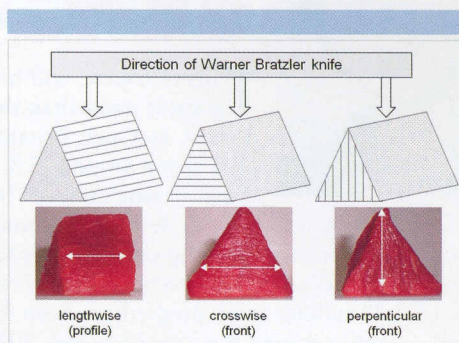
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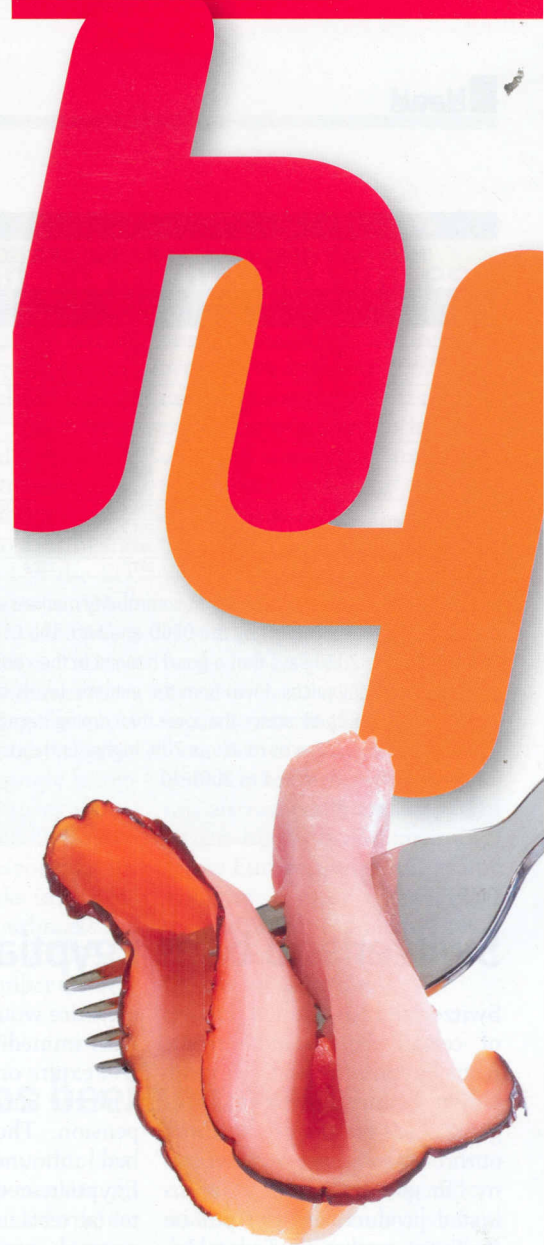
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Cover Photo: GEA (CFS)

GEA Convenience-Food Technologies – formerly CFS – will be celebrating the 50th anniversary of Koppens – a meat processing brand of CFS – as well as the year in which CFS became part of GEA.