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Stock Management: Weighing data provide quality indications

Sustainability

Conditioned fresh air reduces consumption

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Software
Adding value through automation

Raw Sausage Production
Salami without backfat

Packaging
Efficient use of raw material

Research & Development
Investigations on mechanically deboned broiler meat



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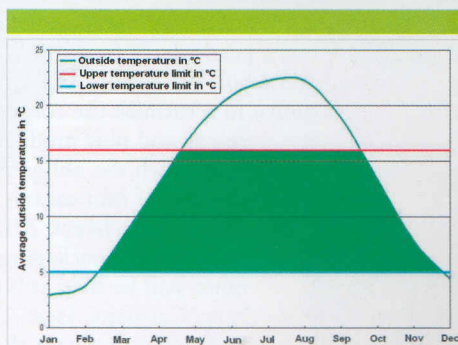
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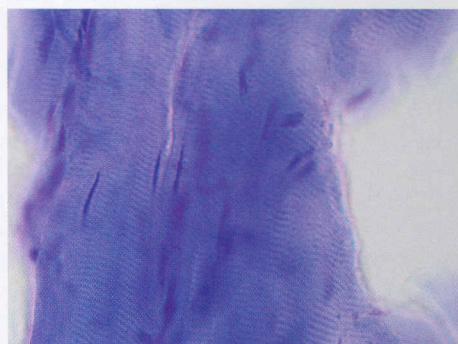
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Automated broiler cut-up lines remove the furcula (wishbone) from the carcass as an entire cut, allowing the subsequent separation of breast muscles. Practical difficulties in distinguishing this meat from mechanically separated meat (MSM). 70

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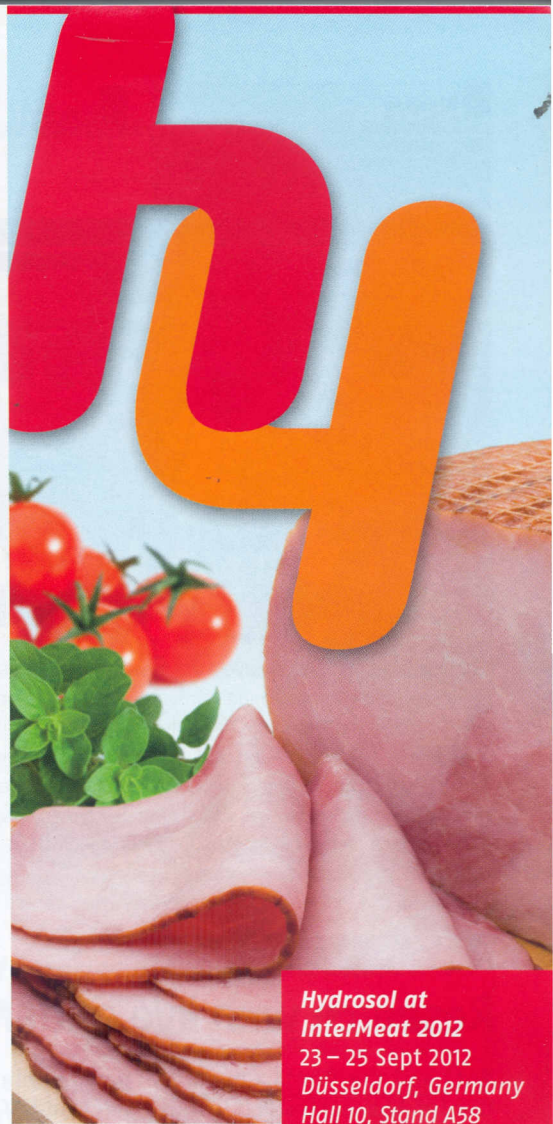
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A modern stock management helps manufacturing companies to become increasingly effective. In the field of refrigerated logistics, packaging solutions often work directly related to weighing systems to achieve a good hygienic basis for safe food.



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