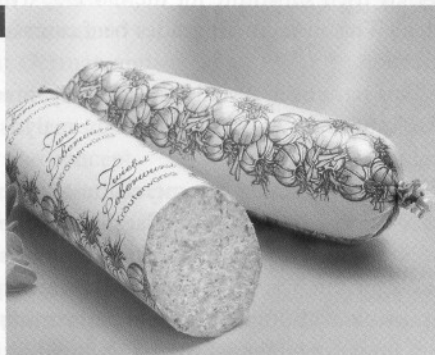


8 Ingredients

In Europe, pork fat is typically chosen in combination with soya for creating high quality emulsions, but there may be potential benefits of replacing pork fat with beef or lamb fat.



12 Frying and baking

There are big differences between direct and indirect fryers, especially where it concerns the effective yield of breaded products. Indirect heated fryer systems can provide a competitive edge in production performance, including product quality and cost advantages.



14 Logistics and transport

TraceAssured Ltd. recently launched a new online food chain traceability initiative aimed at providing the global food industry with the ability to instantly trace the source and content of all food product ingredients.



16 Food safety

Consumer confidence is falling despite the fact that the US reported the least amount of E. Coli-related recalls in ground beef in 2007 than it did in 1997. This indicates that the meat processing industry is improving its standards.



4 World Update

News from the worldwide meat industry including Editorial, Outlook from North America and Asia, and upcoming Events

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Increasing effective yield of frying meat products

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