10 Processing

The advantages of continuous process control of fat content in meat products are broadly recognised. Implementing a monitoring and control solution is no simple matter when you have to assemble the various hardware, software and calibration elements and then make them all work together.



04 World update

News from the worldwide meat industry, Editorial, Outlook from North America, and upcoming events

10 Processing

All-in-one fat standardisation solution excels

12 Food safety

Equipment built with hygiene in mind

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2008 IPA awards innovation

18 Packaging

New can technologies help consumer-centric product selling

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Asia pork markets attempt to cope with market volatility

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Italian company improves efficiencies with software

26 Food safety

Hygienic machine design, both inside and outside

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Finding the link between pathogens and illness

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High prices save Brazil after losing EU market

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News from suppliers to the meat industry, including newly launched products

34 Food safety

Listeria control in deli meat products

12 Food safety

Even with various governmental regulations and HACCP, many things still seems to be going wrong in manufacturing meat products. There are two misunderstandings behind this phenomenon - the cleaning procedure and the hygienic design of food equipment.



16 Show review: IPA 2008

As part of the recent 2008 IPA/World Food Process exhibition in Paris, the IPA Innovation Competition honoured the food industry's most outstanding products.



24 Automation

Due to the sometimes long meat-curing process for its products, Fiorucci requires strict controls and accurate reporting of inventory to ensure precise timing is met throughout curing and production.



