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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.

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.

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