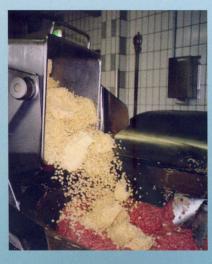
# international The worldwide magazine on meat trade and technology 2009 Vol. 19 No. 8

C.C.157 1650 San Martín - Bs. As 090 Maximising meat texture

**Improving** quality perception





Reducing ham maturation

# 14 Ingredients

Besides raw material in the recipe, added ingredients and the production process, spices and herbs are very important for the quality perception of the end product for the customer.



# 16 Grinding, cutting and mixing

Conventional emulsifiers mostly use only one or two knives and one or two cutting plates. A new emulsifier has been developed that, with four rotating cutting plates and three fixed hole plates, achieves a much higher cutting performance.



# 18 Grinding, cutting and mixing

Undesirable texture can significantly reduce the appeal of ready meals, resulting in poor sales. During an economic downturn, it is essential to maintain sales volume and brand loyalty.



## 26 Regional focus: Asia

Door-to-door selling has a long history in Japan, as Japanese housewives for centuries traditionally bought most of their household necessities from travelling salesmen.



#### 04 World update

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

#### Cooling and freezing

Automating cold storage efficiency

## 10 Special series

Reducing ham maturation improves profitability

#### 14 Ingredients

Improving quality perception increases meat sales

# 16 Grinding, cutting, mixing New dimension of cutting

# 18 Grinding, cutting, mixing

Maximising meat texture

#### 20 Golden microscope award

Better pork fat means better meat

### 24 Supplier news

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

#### Regional focus: Asia

Japanese sell beef door-to-door

