

APRIL 2013

NEWSLETTER



DANISH MEAT
RESEARCH INSTITUTE

Come and meet DMRI at IFFA 2013



Get an insight in the latest technology and knowledge about tomorrow's competitive food production.

Meet us at IFFA 2013 Hall 9.1 Stand A80

At our stand, we offer you a talk, based on innovation and research to how your company can achieve optimal:

EFFICIENCY



YIELD



QUALITY



SHELF LIFE



We would be pleased if we can meet at IFFA, and talk about the challenges of tomorrow and how we together solve them.

IFFA

Frankfurt am Main
4 – 9.5.2013

Danish Meat Research Institute
Come and see us! Hall 9.1, Stand A80



Our business activities

DMRI has unparalleled experience and expertise in developing and introducing state-of-the-art technologies to the meat industry.

Consultancy services from DMRI provides you a **Short cut to best practice.**



Your short cut to efficiency

DMRI has more than fifty years of experience in improving efficiency in the meat industry through solutions, based on research, development and innovation.

- Design of processes and factory layouts leading to improved efficiency, meat quality and food safety
- Operations management leading to improved productivity and yield
- Optimal utilization of water, energy and by-products with the view to improve Eco-efficiency



Your short cut to yield

Competitive strength is the key to business profitability. That's why we at DMRI always insist on carefully tailored solutions made to meet your individual challenges and unique demands. Optimal utilization of the raw materials is probably the most important way to improve profitability in the meat industry.

- On-line measurements of the carcass quality traits, sorting of carcasses and primes
- Products and cut patterns focusing on maximal yields
- IT production management systems



Your short cut to quality

Optimal meat quality requires focus on all parts of the production chain from gene to fork, and meat quality is essential for the consumers' positive experience and desire to repurchase. We focus on all aspects leading to quality of fresh and processed meat.

- Optimal animal handling systems
- Optimal carcass chilling methods
- Retail packaging



Your short cut to shelf life

DMRI serves the meat industry with innovative solutions based on research for packaging of fresh and processed meat.

- Up to 20 % longer shelf life for sliced processed meat
- Using Sous-Vide technology to prepare good tasting micro-biologically safe meat from low cost cuts
- Design of packaging lines with high capacity utilization and optimal logistics

CONTACT

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