



Consultancy and innovation

- Improving efficiency
- Managing product quality
- Maximizing food safety

■ DMRI - your short cut to best practice

Company profile

Exploiting science and experience

DMRI assists our customers in the meat industry in increasing their competitiveness.

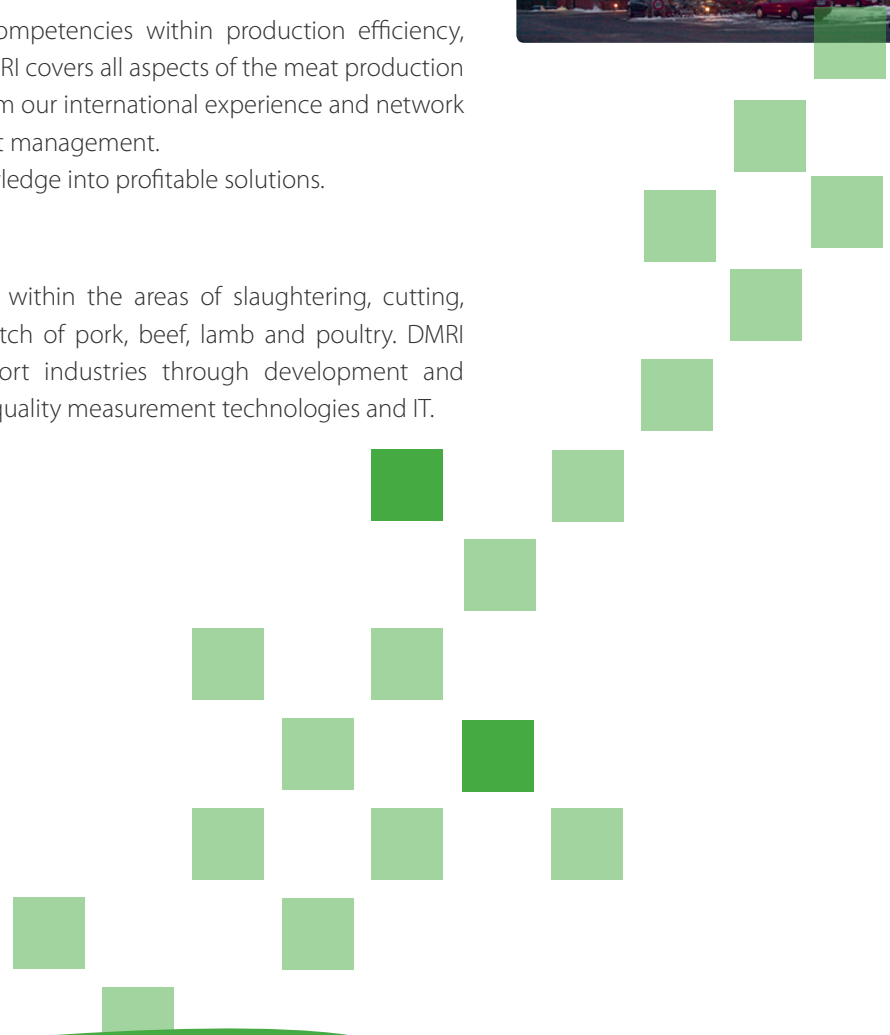
What we offer

Supported by world leading competencies within production efficiency, meat quality and food safety, DMRI covers all aspects of the meat production process. Our partners benefit from our international experience and network combined with high level project management.

Our mission is to transform knowledge into profitable solutions.

Customers

DMRI serves the meat industry within the areas of slaughtering, cutting, deboning, packaging and dispatch of pork, beef, lamb and poultry. DMRI serves the meat sector's support industries through development and implementation of process and quality measurement technologies and IT.



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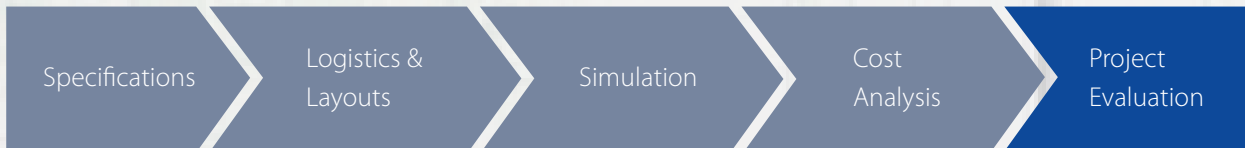
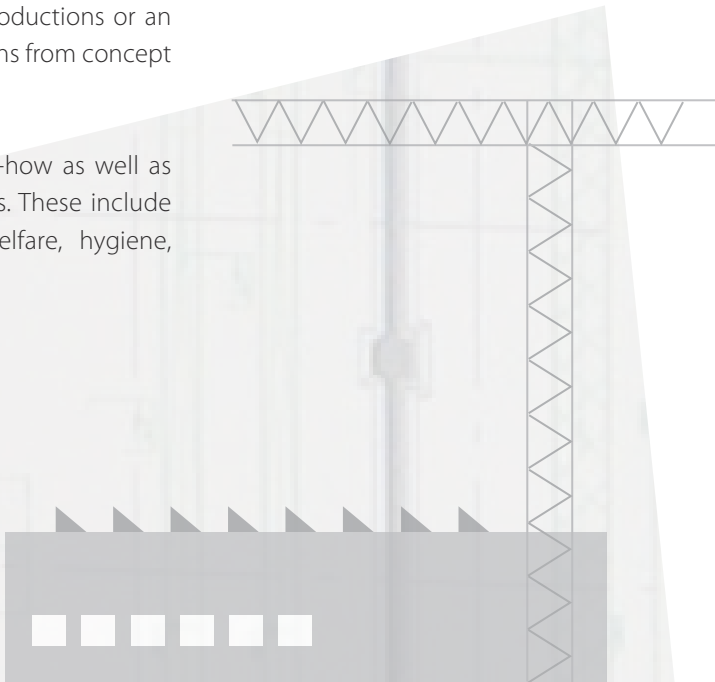
Web: www.dti.dk

Improving efficiency

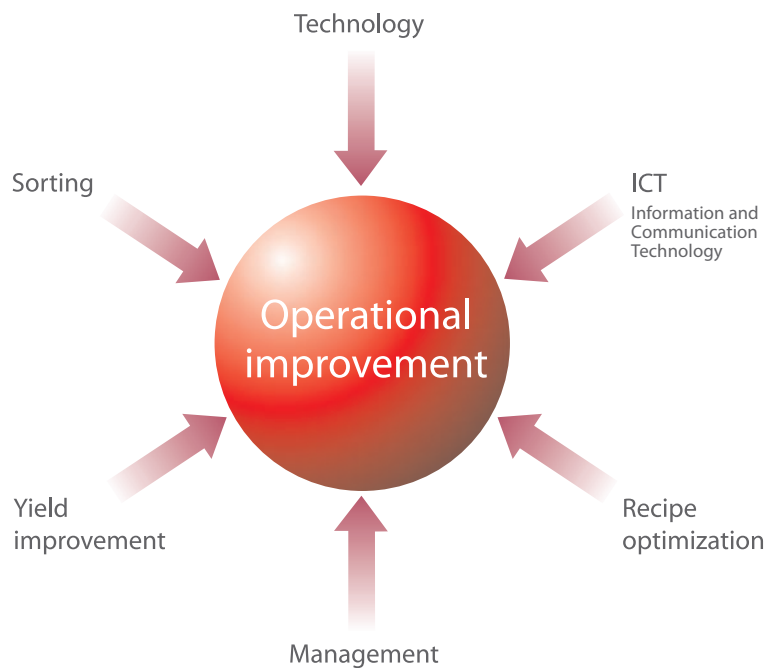
Process and plant design

If you are planning to build a new factory, a merger of productions or an increase of productivity, DMRI can deliver innovative solutions from concept to completion.

Working with DMRI, you will benefit from valuable know-how as well as practical and innovative skills within a wide range of areas. These include process, meat and refrigeration technology, animal welfare, hygiene, cleaning, quality control and operational management.



Operational improvement



DMRI can assist in all areas related to operational improvement. Through the development of new methods and technologies as well as through practical experience.

Technology

Intelligent application of technology can reduce costs dramatically. DMRI has proven that appropriate automation processes can reduce the headcount by up to 50% on the slaughterline and 40% in the cutting and deboning department.



Contract development of automated solutions

DMRI has extensive experience in contract development with the international meat industry.

As a complex process calls for a creative combination of technical and biological skills, DMRI offers an innovative team creating the solutions. DMRI co-operates closely with customers from conception of the solution to the implementation of new technology. This ensures that customer requirements and the choice of technology are carefully matched. Feasibility studies are often used to ensure that the correct automated processes are selected.



Managing product quality

Classification and sorting based on quality measurements

To maximize returns from meat production, sorting based on classification data has been used for many years. DMRI, however, has developed new technology for the classification of pork, beef and poultry using ultrasound, vision and light reflection. New techniques and methods are also being developed to maximize carcass use.

DMRI has improved measuring accuracy through CT-scanning for calibration. The next improvement, which will be presented to the market within a few years, will be based on 3-D measurements.



PRECONDITIONS FOR SORTING

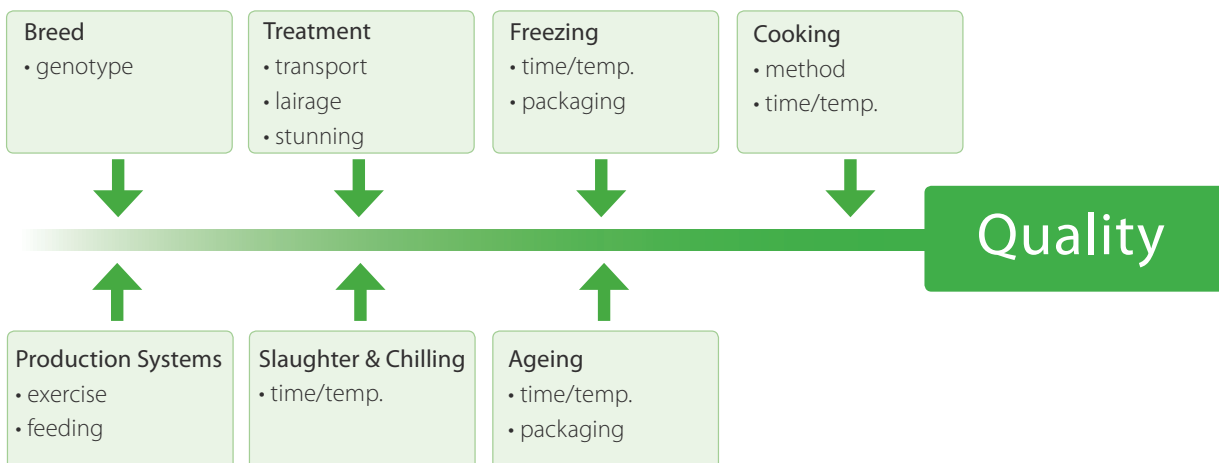
- Product specifications
- On-line measurements
- In-house data registration and data communication
- Logistics and capacities
- Cost specifications related to cutting, deboning and packing



Meat quality

Benefits from optimizing meat quality

Meat quality can be compromised by e.g. discolouration, black bones or off flavour. DMRI has the necessary know-how to help you improve product quality from farm to fork.



Maximizing food safety

Maximized hygiene at lower cost

As consumers require safe products, food producers must maintain constant focus on all production processes. DMRI has unique direct experience with all aspects of minimizing the risks that could jeopardize the safety of meat and meat products.

Web-based mathematical modelling and DNA tracing are among the new tools and technologies launched by DMRI during the past few years.

DMRI can assist partners and customers in any food safety-related issue, while ensuring minimum impact on the business. DMRI can analyse and track contamination by combining experience with advanced analysis.



DMRI has developed useful mathematical models for quality, functionality and food safety parameters

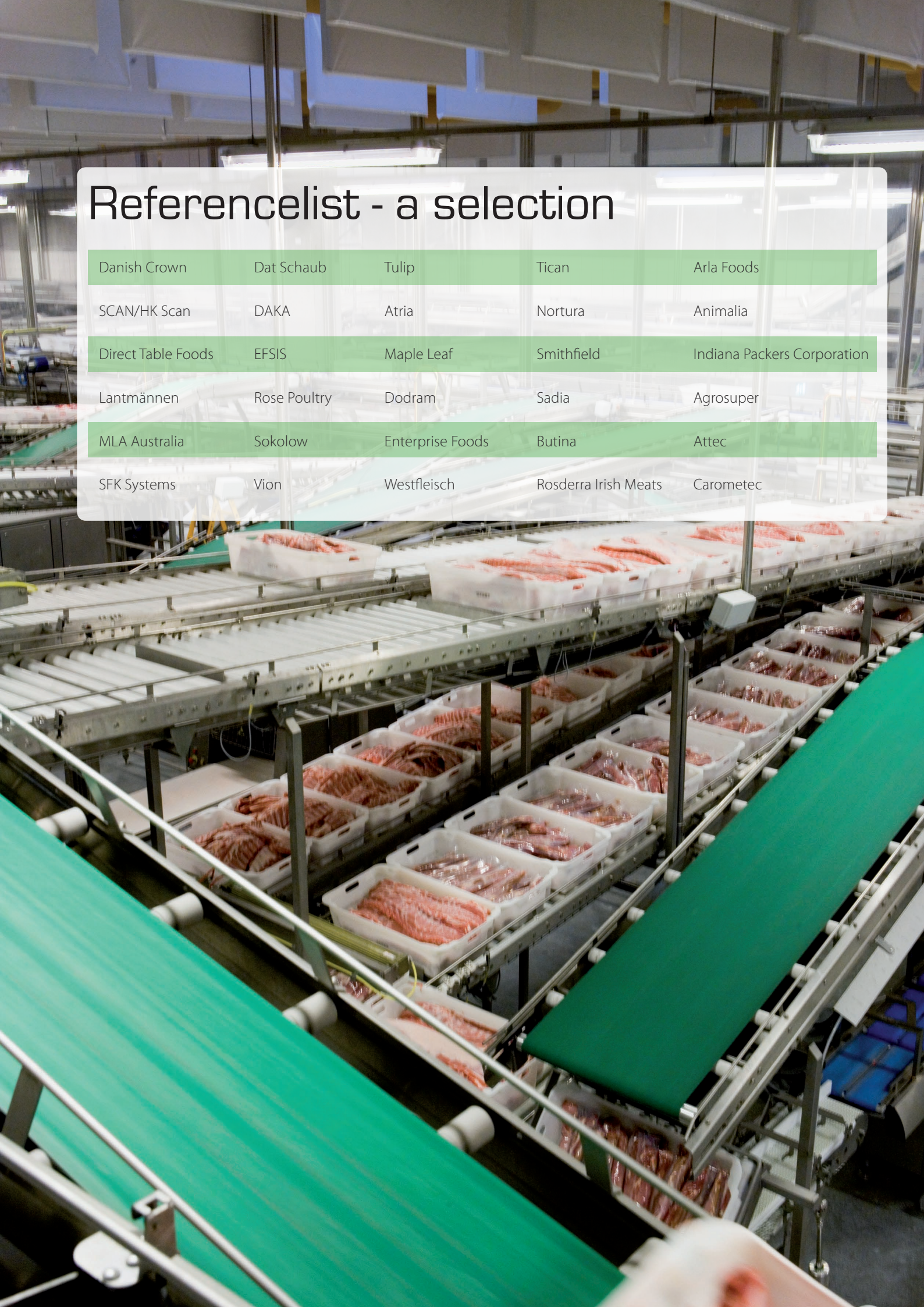


Models are effective tools in:

- Setting realistic shelf life declarations for pork and beef in different packaging concepts
- Documenting the safety of products in respect of *Listeria* growth for different recipe and process parameters
- Elimination of pathogens by heat treatment
- Setting raw material functionality
- Predicting growth of *C. Botulinum* in meat products
- Choosing raw materials for optimal product functionality

Referencelist - a selection

Danish Crown	Dat Schaub	Tulip	Tican	Arla Foods
SCAN/HK Scan	DAKA	Atria	Nortura	Animalia
Direct Table Foods	EFSIS	Maple Leaf	Smithfield	Indiana Packers Corporation
Lantmännen	Rose Poultry	Dodram	Sadia	Agrosuper
MLA Australia	Sokolow	Enterprise Foods	Butina	Attec
SFK Systems	Vion	Westfleisch	Rosderra Irish Meats	Carometec



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Profile

DMIRI offers consultancy and innovation to the meat industry based on research into:

- Improving efficiency
- Managing product quality
- Maximizing food safety

Key services

- Animal welfare – transportation, lairage and stunning
- Optimisation of by-product handling
- Design and optimisation of chilling processes
- Improvement of meat quality
- Improvement of food safety and hygiene
- Improvement of efficiency through automation and methods
- Optimized raw material utilisation through sorting and management
- Odour abatement
- Waste water treatment
- Reduction of water and energy consumption

