



Process Yield Optimization

Increased yield and improved product quality can be obtained without compromising food safety

BOOST YOUR YIELD AND PRODUCT QUALITY

DMRI has tested a broad range of processing parameters and has developed a new yield optimization concept.

By working together with DMRI consultants, you will be able to improve your cooking economy significantly without investing in new equipment or adding new ingredients. In addition, the sliceability and texture will be improved. We have even shown that the food safety remains unaffected.

PORK, CURED & COOKED

Typical results

- Cooking loss variation reduced – give-away may be reduced
- Processing time reduced by up to 25-40 min./batch
- Sliceability improved
- Sensory properties improved
- Energy consumption reduced

EMULSION SAUSAGE, SMOKED & COOKED

Typical results

- Cooking loss variation reduced – give-away may be reduced
- Processing time reduced by up to 10 min./batch
- Sensory properties unchanged
- Energy consumption reduced



A structured approach ensures the results

1. Initial contact

- We sign the Non Disclosure Agreement

1. Initial contact

We meet in order to understand your needs and current manufacturing set-up.

2. Potential

- Experienced DMRI specialists make an independent evaluation of your cooking practice to identify the potential for yield improvement

2. Potential

We present an evaluation of the technical and economic feasibility.

3. Contract

- We negotiate a contract

3. Contract

We agree on a contract.

4. Testing

- DMRI presents a test plan to be approved by the customer
- DMRI experts work with your staff on site, and new cooking protocols are elaborated and tested

4. Testing

- Test plan to be approved by customer.
- Manufacturing in DMRI pilot plant.

5. Evaluation

- Appearance and taste of products from the original and new processes are compared in cooperation with your staff
- Yield improvement is quantified

5. Evaluation

- Products from existing and new processes are compared in cooperation with customer.
- Yield improvements are documented.

6. Safety and shelf-life

- DMRI experts evaluate food safety and shelf-life for the new process and issue documentation to be presented to authorities and auditing bodies

6. Implementation

- Food safety is analyzed and documented.
- Shelf-life is evaluated and documented.

7. Follow up and reporting

- We solve any pending issues and report the results

7. Follow up and reporting

We solve any pending issues, report the results and deliver documentation.

ABOUT DMRI

DMRI conducts research and offers consulting on methods and technologies for efficient production of safe, high quality and price competitive meat products. DMRI is committed to continuously improve workplace conditions and animal welfare as well as to take due care of the external environment.

CONTACT

SENIOR CONSULTANT
CHRISTIAN VESTERGAARD
CVE@DTI.DK
+45 7220 1425

