



## Quality Boost

Obtain increased profit by minimizing PSE, bruises and high drip loss and avoid downgrading of valuable cuts.

### THE QUALITY BOOST APPROACH

The origin of quality problems is usually complex and a result of the interaction of several factors having a negative effect on meat quality. Incorrect handling, stunning, slaughter and chilling can result in quality defects like PSE, bruises, bloody meat or high drip losses. This can result in downgrading of cuts, financial losses and customer complaints.

The quality defects are usually detected during cutting and deboning at the day after slaughter, however, the defects are typically caused by a combination of incorrect handling while the animals are alive and certain unit operations during the slaughter and chilling process on the day of slaughter.



PIN-POIN BRUISES IN HAM



PSE SPOT IN HAM



## The Quality Boost Approach

### How can DMRI help you?

The DMRI Quality Boost approach will identify the positions in your production line from where the quality defects originate and help you to implement the optimal solution to avoid the defects. The Quality Boost will typically be performed in two phases:

#### Phase 1: Survey and Identification

A tailor-made Meat Quality Survey for your factory will be performed. Typically, it will include all facility arrangements, operations and processes from loading of the live animals at the farms, transport, unloading at the slaughterhouse, live animal handling, killing, slaughtering, carcass chilling and meat quality evaluation.

The survey will outline a prioritized plan of action to avoid meat quality problems in the future.

#### Phase 2: Implementation

DMRI assists you in implementing the solutions identified in phase 1, for example training of operators in live animal handling, design of animal handling systems, design of chilling processes or optimizing specific slaughtering processes.



#### ABOUT DMRI

**DMRI is focusing** our attention on methods and technologies for efficient production of safe meat products of a high quality at competitive prices. At the same time, DMRI is committed to enhancing the working environment and animal welfare as well as demonstrating due care to the external environment.

#### CONTACT

**PRODUCT MANAGER**  
LARS KRISTENSEN  
LRK@DTI.DK  
+45 7220 2670

