



Optimal Frozen Meat Export

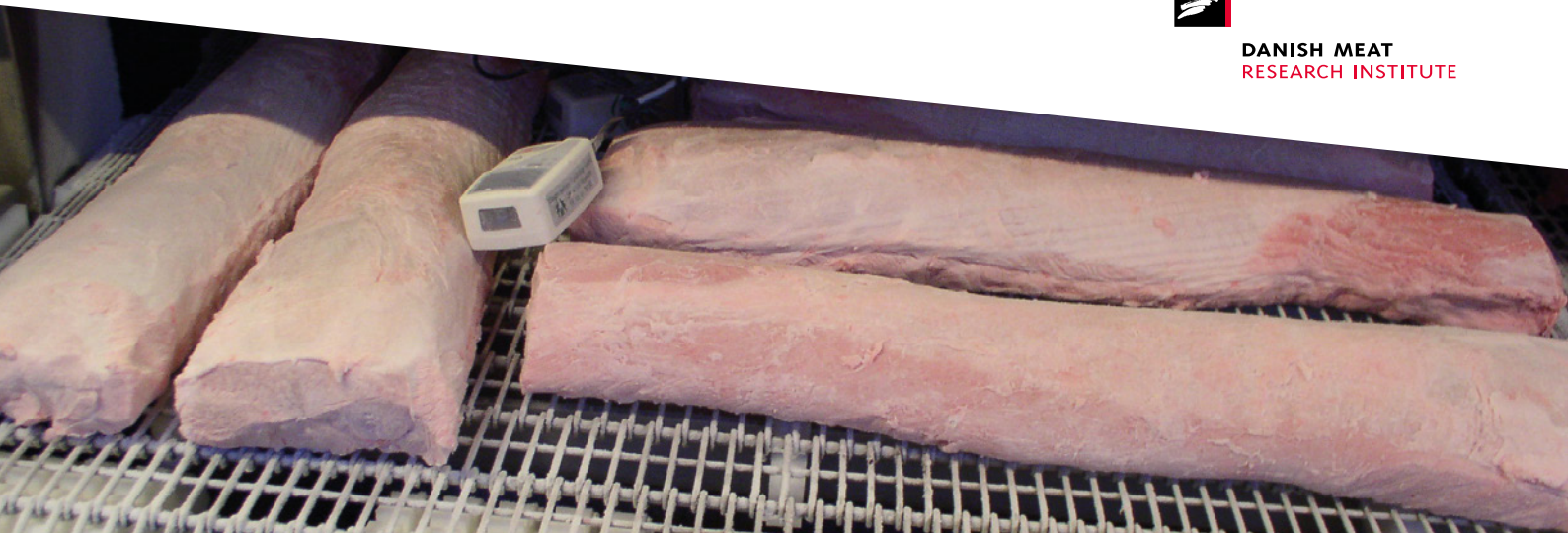
A service that will pin-point the exact reasons for poor meat quality and enable you to minimize customer complaints

For pig slaughter houses who export frozen cuts and are experiencing customer complaints due to poor meat quality after thawing, the DMRI Optimal Frozen Meat Export Service is a solution that will pin-point the exact reasons for poor meat quality and enable the slaughter house to take action.

The quality defect is usually noticed by the customer. Typical the complaints could be high drip loss after thawing, pale meat color, grey/green discoloration or off-flavors. The quality defect is likely to be caused by non-optimal conditions during the freezing process at the slaughter house but could also originate from poor animal handling, carcass chilling, deboning and buffer storage conditions, packaging, frozen storage conditions and the thawing process.



Discoloration of bellies due to an erroneous freezing process



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THE SERVICE IS DIVIDED INTO THREE PHASES:



PHASE 1

Benchmarking meat quality

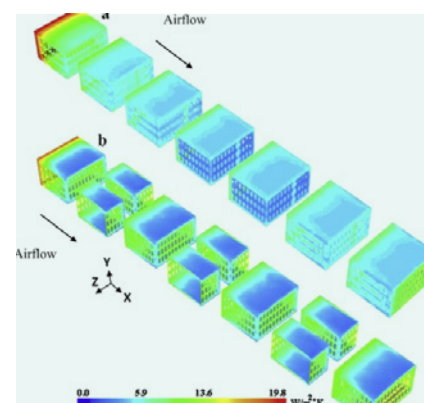
The slaughter house will send frozen cuts to DMRI where they are thawed using a standardized procedure. Various quality parameters will be quantified and evaluated against DMRI benchmarking data. A short report on the results will be drafted and presented to the management. This will form the basis for initiation of phase 2.



PHASE 2

Survey at site

A team of specialists will perform a survey of key processes at the slaughter house and compare to Best Practice. A survey report will be drafted including a Plan of Action to be performed in phase 3. The report will be presented to the management and will form the basis for initiation of phase 3.



PHASE 3

Implement improvement

The activities will depend on the outcome of phase 2. The improvements may be refurbishment of hardware and process design, changes of logistics and methods used. The activities comprise cost/benefit, extent and definitions of actions and methods to be changed, sketching of proposed changes to the hardware design.

ABOUT DMRI

DMRI conducts research and offers consulting on methods and technologies for the 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

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