



Chilling Services

DMRI offers unique solutions in design and engineering within carcass chilling processes and related chilling issues. We provide optimal technical process specifications that are successfully tested in the field worldwide.

DMRI has spearheaded carcass chilling processes for more than 60 years. Chilling is the largest energy consumer in the meat industry and affects meat quality and yields heavily. An excellent chilling process will minimise the chill loss and quality defects like PSE and pale meat, improve tenderness as well as ensure optimal food safety.

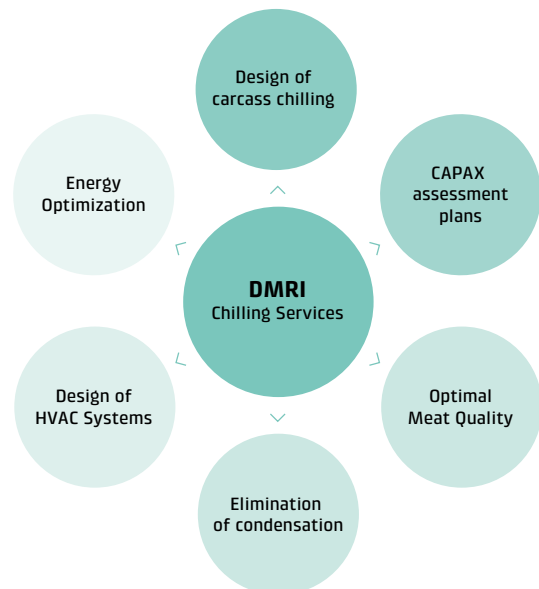


Figure 1. Services offered by DMRI regarding carcass chilling and related chilling issues



DESIGN OF CARCASS CHILLING FACILITIES

Constructing new or upgrading existing facilities requires solid experience of how to extract heat from hot carcasses and know-how that can prevent critical design flaws and reduce investment while ensuring an optimal process with a low chill loss.

CAPEX ASSESSMENT PLANS

An investment in a chilling installation is costly – no matter if it is an enhancement, refurbishment, or a new process. The CAPEX assessment plan will provide full overview of the alternative solutions and their profitability, considering the impact on the ongoing production.

OPTIMAL MEAT QUALITY

The meat industry is constantly developing; capacity and carcass weight increase, and old and worn-out processes are no longer adequate and provide poor results. We offer a strong combined consultancy concept – in which technology and meat quality walk hand in hand.

ELIMINATION OF CONDENSATION

DMRI can design your air handling system to avoid critical condensation issues. Our design considers the moisture load, procedures, schedules, the current air system, and possible options for the use of heated ambient air and forced ventilation.

DESIGN OF HVAC SYSTEMS

The demands for HVAC Systems in production facilities are many; cooling, to avoid bacterial growth, eliminate condensation, draft on operators or excessive fan noise, and after cleaning, a quick dry-out of the facilities is required. Still investment and operational costs should be as low as possible.

ENERGY OPTIMISATION

Rising energy costs and the climate crisis make energy efficiency a major factor. Food producers can reduce cost and carbon emissions by recovering surplus heat. Your production can benefit from our extensive experience from working with thermal processes in the food industry worldwide.



DMRI —
Food innovation for the future



Lars Jacob Lindblad Kristensen
Business Manager
Process Design and Operations
M ljlk@teknologisk.dk
T +45 72 20 15 59

Gregersensvej 9
DK-2630 Taastrup
Tel. +45 72 20 20 00
www.DMRI.COM



**DANISH
TECHNOLOGICAL
INSTITUTE**