



DANISH MEAT
RESEARCH INSTITUTE

INTRODUCING A SHORT CUT TO BEST PRACTICE

Danish Meat Research Institute

In search of progress

Are you looking for advice to improve the efficiency of meat production?

Are you concerned about safety or are you looking for new ways to increase quality?

Could you benefit from independent R&D&I teams exploring and testing your best ideas or solving your toughest challenges? Do you need help in implementing state-of-the-art methods and technologies that will increase your competitive strength? Could consultancy, research or training play an important role in improving the professionalism of your organization?

You can get all of this, and more, from the Danish Meat Research Institute (DMRI). As the leading research, development and innovation centre for food of animal origin, we have helped the international meat industry grow and develop since 1954. You can count on us to be on the forefront of science, showing the way ahead in production efficiency, meat quality, food safety and sustainability. Our approach always involves high-level project management and the inclusion of cross-disciplinary competences. Try us, and learn why we have earned the trust of so many industry leaders worldwide.





AMONG THE MOST internationally acclaimed developments from DMRI is The Backloader for CO₂ stunning of pigs. Today, The Backloader is used by most major abattoirs around the world.

R&D&I

Discovering better ways

In the meat industry, Research, Development and Innovation are critical for keeping up with the competition. DMRI carries out R&D&I projects with the industry as well as with our extensive network of academics and technology providers. You can be sure that we approach every project completely focused on improving the production of safe meat products, raising quality at competitive prices while minimizing the environmental impact.

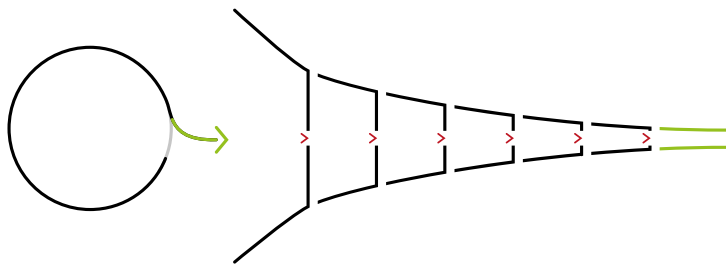
DMRI carry out R&D&I within the following areas.

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- ▶ Meat and Eating Quality
 - ▶ Nutrition
 - ▶ Animal Welfare
 - ▶ Preservation
 - ▶ Food Safety
 - ▶ Hygiene and Cleaning
 - ▶ Logistics
 - ▶ Eco-efficiency
 - ▶ Quality Measurement
 - ▶ ICT
 - ▶ Automation
 - ▶ Yield Optimization
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Innovation Keeping in front

Competitive advantage is usually created and sustained by applying new or existing knowledge to create new features, attributes or processes that increase the value of your service or product. This is also known as innovation. At DMRI, innovation is part of our DNA. Since 1954 we have innovated processes, products, technologies and services in the meat industry. Along the way we have developed effective tools and strategies for innovation that you can benefit from.

DMRI has unparalleled experience and expertise in developing and introducing state-of-the-art technologies to the meat industry. We are, for instance, developing CT-online equipment for optimal yields in cutting fresh meat.



Innovation at DMRI follows a defined and structured sequence from Idea to Solution



Consulting

Ask us anything

Clients from all over the world already do. Be it as an advisor on a small part of a larger project or as a full-service partner in groundbreaking innovation. We cover all aspects of the meat production process. You can rely on our extensive experience and global network to guide and advise you in all aspects of improving your business. See a summary of some of the companies that DMRI has served in recent years.

Agrosuper	Danish Crown	Indiana Packers	Pukyung	SCAN
Arla Foods	Dat Schaub	Lantmännen	Rosderra Irish Meats	Smithfield
Atria	DEFCO	MLA Australia	Rose Poultry	Tican
Butina	EFSIS	Nortura	Royal Greenland	Tulip
Coren	Hyupshin	Prime Food	Rudolf Grossfurtner	VION

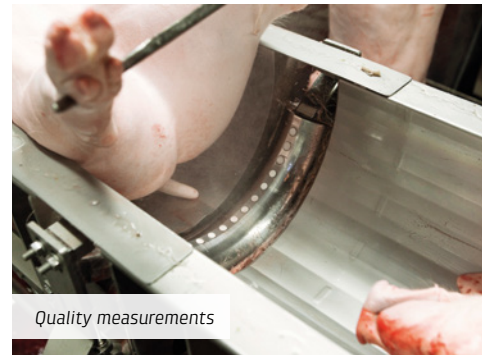




Processed meat



Design



Quality measurements



Animal welfare



Fresh meat



Operation management



Yield optimization



Carcass chilling



Predictive models



Eco-efficiency



IT Solutions



Packaging

Is our best practice your next step?

DMRI serves the meat industry within slaughtering, cutting, deboning, processing, packaging and dispatch. DMRI serves the Meat Sector's support industries through development and implementation of process, quality measurement technologies and IT.

Learn more about us at www.dmri.com

Packaging Improved by ideas

DMRI serves the meat industry with innovative solutions based on research for packaging of fresh and processed meat. These are just a few examples:

- ▶ Up to 20 % longer shelf life for sliced processed meat
- ▶ Using Sous-Vide technology to prepare good tasting microbiologically safe meat from low cost cuts
- ▶ Brine enhancement for the production of tender and tasty meat
- ▶ Design of packaging lines with high capacity utilization and optimal logistics
- ▶ Color preservation of fresh meat

Stay ahead. Get the best team behind you

Competitive strength is the key to business profitability. That's why we at DMRI always insist on carefully tailored solutions made to meet your individual challenges and unique demands.





TEKNOLOGISK
INSTITUT
DMRI

NYE FACILITETER I ALT 6600 M²



TOTALENTREPRENØR

pihl

DMRI'S NEW corporate centre is expected to be ready for occupation in the spring of 2014.

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