

International Meat Topics

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Meeting meat's technical needs

MEAT TESTING

*The use of real-time PCR
for meat testing.*

PORTIONING

*Keeping the structure
of the end product intact.*

BEEF PRODUCTION

*The importance of accurate
drug screening technology.*

FOREIGN BODY DETECTION

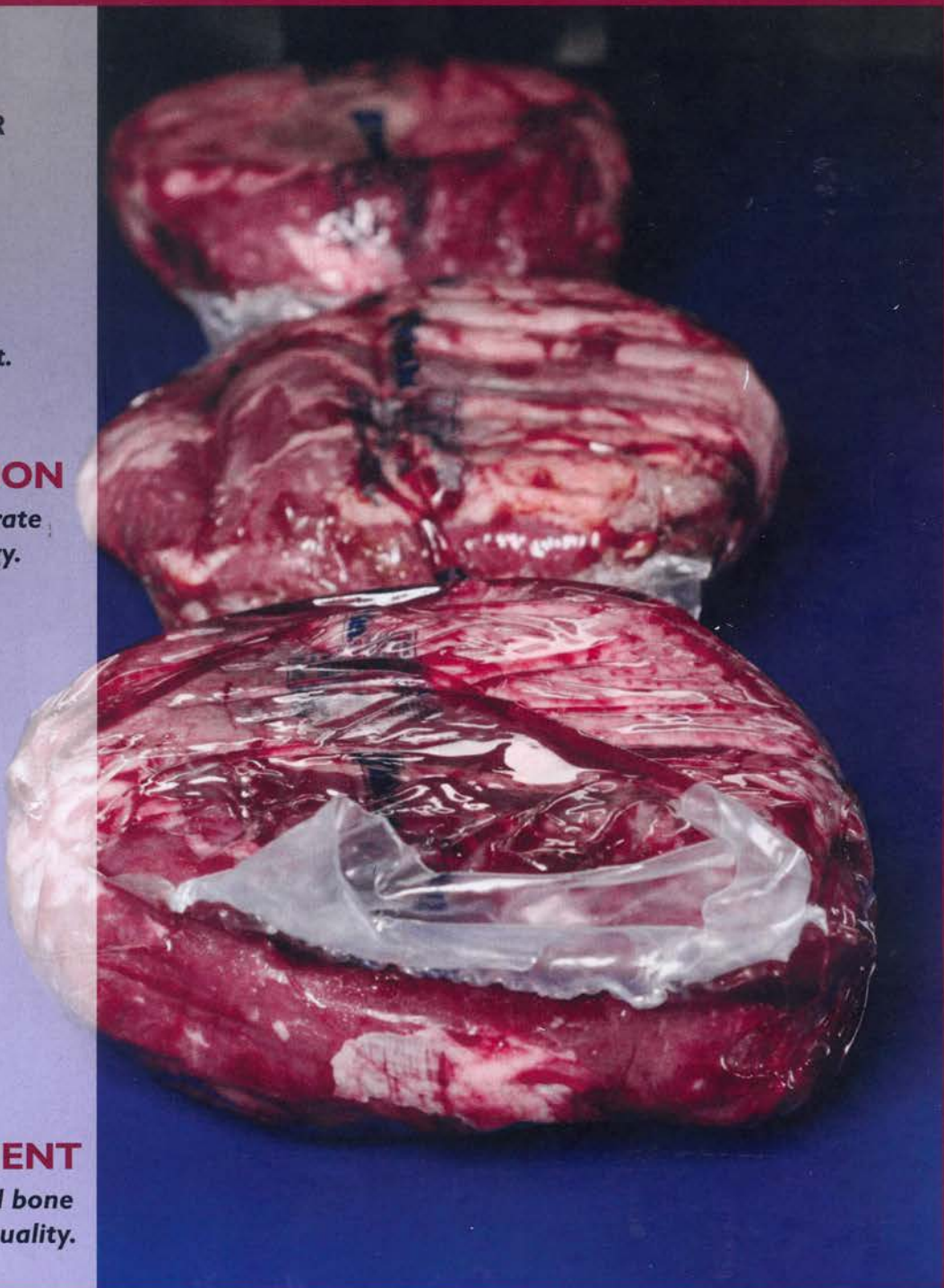
*We look at options
from around the world.*

PRODUCT INSPECTION

*Tips for getting ahead
of the competition.*

TRIM MANAGEMENT

*Applying fat analysis and bone
detection for improved quality.*





Superior meat quality

The German company Berg+Schmidt has conducted practical trials with 5,800 pigs to demonstrate how CLAs improve fattening performance. Conjugated linoleic acids – CLAs for short – are special forms (isomers) of linoleic acid that have a positive effect on fat metabolism and growth in fattening pigs.

Two CLA isomers in particular inhibit lipoprotein lipase activity, thus reducing body fat while increasing protein accretion.



In practical terms this means enhanced growth performance and a higher proportion of lean meat.

These positive effects have now been substantiated by four convincing practical trials carried out with over 5,800 fattening pigs in North Germany in the past two years.

In the finishing period (from about 70kg) the pigs in the trial groups were given a CLA supplement in the form of the product LodeStar CLA L50 at a level of 0.5% of the complete feed.

LodeStar CLA L50 from the feed additive specialist Berg + Schmidt is produced from unsaturated oils and consists of 50% conjugated linoleic acids.

The evaluation of the data documents increased daily weight gains of up to 5.1% in the trial groups (control: 914g/trial: 961g), an improvement of as much as 6.5% in feed conversion rates (1:3.1/1:2.9), up to 2.8% more lean meat (53.7/55.2) and a 2.9% higher index number (92.46/95.11).

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At VIV Europe 2014 Marel Stork Poultry Processing launched their Water Bath Stunner PureSine, which helps improve meat quality by up to 30%. The combination of a perfect sine wave – a new development – and a stepless frequency range between 50-1500 Hz results in the best possible electrical stun. The new stunner lets processors hit the optimal balance between efficiency and meat quality, all the while complying with the latest stunning legislation. It combines solid scientific knowledge with highly innovative engineering and top quality components, giving optimum yield and meat quality.

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employees," Graham Clements, Ishida Europe managing director, told International Meat Topics.

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Death of McDonald's pioneer

Herbert Lotman, entrepreneur and philanthropist, recently died at the age of 80 from complications of heart failure. Herb was the founder of Keystone Foods, supplier of McDonald's burger patties, poultry and fish. Today, Keystone Foods is one of the world's largest food companies.

Born in Philadelphia in 1933, Herb began his career in his family's wholesale beef business. In the late 1960s Herb and his partners pioneered cryogenics for McDonald's and developed a mass-production system for the manufacture of frozen hamburgers.

Keystone Foods developed and provided the first total distribution concept in the McDonald's system, enabling restaurant owners to save time and focus on customer service. They were also instrumental in helping develop the Chicken McNugget in the 1980s.

Herb built the company over 40 years from scratch to one that was generating more than \$5 billion in sales annually.

Keystone opened operations in over 15 countries around the world and was rated 45 on Forbes' list of America's largest private companies in 2010.

Herb sold Keystone to the Brazilian company Marfrig in 2010 and was inducted into the Meat Industry Hall of Fame in 2012.

Solutions support factory efficiency

CSB-System International's systems and hardware can be integrated into packing lines to help deliver optimised processing, high efficiencies and comprehensive data reporting.

CSB's advanced CSB-Rack work station combines automated data capture for weighing, pricing and labelling in a single operation.

It is a versatile system that integrates real time operating data with full traceability covering procurement of raw materials, processing and quality control and final labelling.

This creates a cost effective solution that rationalises and keeps to a minimum documentation and labelling requirements.



The robust design – with stainless steel body and shatter-proof shields for the display and touch screen – means it can operate in even the harshest of factory environments including extreme temperatures and high humidity.

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Queen's Award for Enterprise

Weighing and packaging equipment specialist Ishida Europe has won a Queen's Award for Enterprise, the UK's highest accolade for business success. The company has received its award for International Trade.

Ishida Europe has been recognised for increasing exports as a percentage of total turnover from 65% to 76%. To deliver this growth, Ishida has implemented a strategy that has both facilitated increased market penetration in established markets, and also enabled entrance into new geographic regions.

"This is an outstanding achievement and is the result of the hard work and dedication of all our

Consolidation of partnership

MPS-Jungbluth chains, for use in the meat processing industry, are now sold and marketed exclusively by MPS. This exclusivity enables both companies to expand the development and scope of use as well as to provide even better service to end customers, with the following benefits:

- High quality product for the meat processing industry, manufactured in Germany.
- High and reliable lifespan.
- Shorter delivery times due to optimum coordination and communication.
- Collective expertise in terms of support and individual advice.

The two companies have been working closely together for over 40 years in developing and manufacturing chains used in the slaughter industry. Jungbluth manufactures the chains that are installed, adjusted and commissioned by MPS at its customers' business premises.

These chains are characterised by a high degree of diversity and quality. In this regard, customer-specific engineering is one of the options.

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