Predictive models for meat

Microbial safety and shelf life of meat are easily assessed in a short time

"The application of DMRI's predictive models means that the time and expenses spent on analyses are reduced. By using the predictive models, Tulip can easily adjust recipes in order to optimise the microbial safety."

QC Technical manager, Joan Thisted, Tulip

FREE ACCESS AT HTTP://DMRIPREDICT.DK

PREDICTIVE MODELS PROVIDE a quick and easy overview of the safety and shelf life of your products. The safety models predict how well your products are protected against the growth of pathogenic bacteria. The shelf life models determine the shelf life of fresh meat. The use of predictive models reduces costs related to laboratory tests for documentation of food safety and shelf life.

At http://dmripredict.dk you gain free access to seven models for predicting the microbial safety and shelf life of meat. All DMRI's models are developed and validated on data based on a series of systematic experiments with meat performed under production-like conditions.

SHELF LIFE MODELS FOR FRESH MEAT

- Pork cuts
- Beef cuts
- Minced pork
- Chicken cuts

SAFETY MODELS FOR PROCESSED MEAT

- Growth of *L. monocytogenes* in meat products
- Growth/no-growth of *C. botulinum* in meat products
- Reduction of pathogens in fermented and matured sausages

Predictive models for meat

DMRI OFFERS CONSULTING IN

- Documentation of shelf life and safety of meat
- Development of microbial predictive models
- Training courses in predictive microbiology
- Designing solutions to improve shelf life of meat
- Improving shelf life and safety of meat products
- Hygiene inspection

HOW TO USE THE PREDICTIVE MODELS

It is easy to use the predictive models. The DMRI models include the relevant variables for meat products and fresh meat.

After entering input values for a specific product, the results of the predictions are presented as growth curves and relevant values. This means that the quality manager can easily evaluate the safety of a specific recipe or establish shelf life at different storage conditions.

DMRI assists in the use of the models either by holding courses or by drawing up documentation of shelf life and safety of meat based on predictive microbial or challenge tests.

"DMRI's shelf life models for fresh meat are very applicable tools. At Tican Fresh Meat, the shelf life models are used for adjusting shelf life according to temperature conditions or for evaluating customers' demands for shelf life".

Manager, Food Safety & Laboratory,
Gitte Pedersen, Tican Fresh Meat

ABOUT DMRI

Working together with DMRI you gain access to the latest professional know-how regarding fresh and processed meat. DMRI has more than 50 years' experience from cooperation with companies providing both theoretical and practical assistance regarding shelf life and food safety.

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