



Process optimisation of sous vide production

ENVIRONMENT – FOOD SAFETY – QUALITY

If you are thinking of converting your production process to sous vide or optimising your process conditions, then DMRI can offer you the following:

- **THE OPPORTUNITY** to optimise yield and quality
- **INSIGHT** into climate impact
- **DOCUMENTATION** of food safety and quality
- **FLEXIBILITY** in production and application



IF YOU WANT TO offer your customers innovative meal solutions and keep up with the latest trend in slow-cooked meat, then the sous vide cooking method might be just the thing for you. With sous vide you can:

- optimise your production economy
- offer your customers optimum quality – every time
- extend shelf-life and create a flexible production process
- produce safe meat products without using E-numbers
- estimate the climate impact
- compare yields, water and energy consumption

Both the authorities and the customers are increasingly placing emphasis on sustainable production – therefore process optimisation also means reducing waste and minimising our consumption of resources.

Kim Munksgaard, Kødgrø Vest

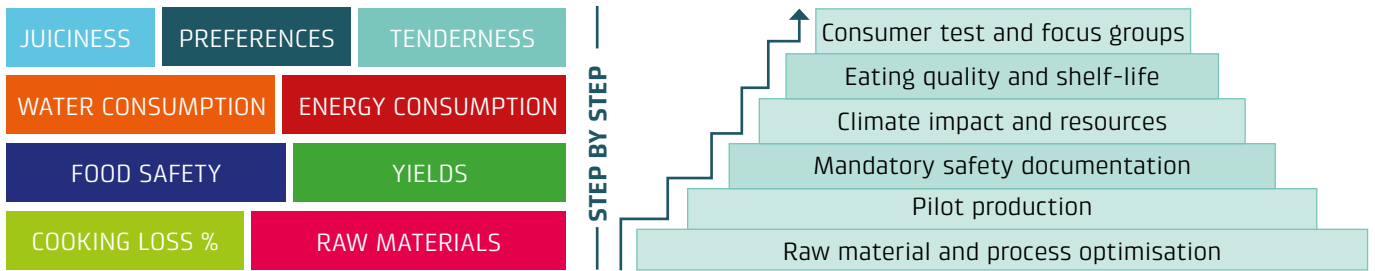


Process optimisation of sous vide production

With the sous vide cooking method, the meat is vacuum packed before being cooked in a water bath at temperatures of between 53°C (127.4°F) and 80°C (176°F). Cooking to the right temperature is vital in ensuring the juiciness and appearance of the finished product, and the cooking time ensures food safety and determines how tender the meat will be. This allows you to work together with your customers on designing the finished product.

DMRI provides tailor-made consultancy services for every stage of the development process from concept to consumer test and can support you, whatever your needs may be.

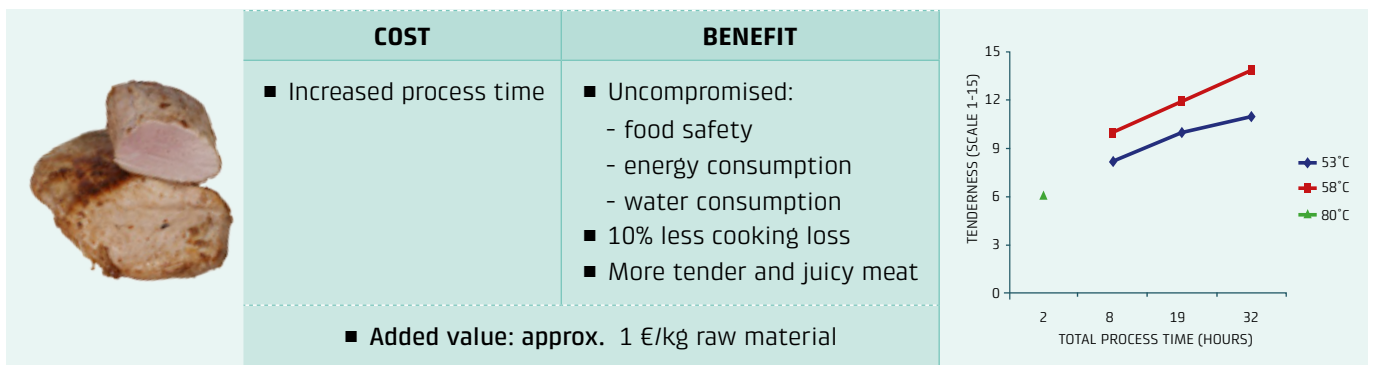
Prepare for the future by managing your environmental, food safety and quality issues effectively.



IS SOUS VIDE A COST-EFFECTIVE METHOD?

Reducing the cooking temperature will significantly improve the tenderness and juiciness of the meat, although a longer cooking time will be required.

If the process temperature is reduced from 80°C (176°F) to 58°C (136.4°F), it is possible, for example, to cook the ham muscle Semitendinosus for up to 17 hours without increasing your energy and water costs – thereby saving 10% on cooking loss, corresponding to approx. 1 €/kg raw material.



ABOUT DMRI

DMRI are focusing our attention on methods and technologies for efficient production of safe meat products of a high quality at competitive prices. At the same time, DMRI are committed to enhancing the working environment and animal welfare as well as demonstrating due care to the external environment.

CONTACT

MARI ANN TØRNGREN
MATN@DTI.DK
+45 7220 2682

