



SOUS VIDE concept

- DESIGNING YOUR SOUS VIDE SOLUTION

Low temperature cooking is the fastest way to achieve maximum yield improvement, high quality and a more sustainable meat production.

YOU CAN BENEFIT FROM

UPGRADING OF LOW VALUE CUTS

YIELD IMPROVEMENT

PRODUCT DEVELOPMENT

FOOD SAFETY DOCUMENTATION

PILOT SCALE

Stage 1 - DMRI TestLab

- State-of-the-art pilot plant facilities
- Accredited laboratories
- Meeting & show room facilities
- Expert support
- Project management



FULL SCALE

Stage 2 - Industrial Plant

- Process flow
- Equipment suppliers
- Tender specifications
- Test of new facility
- Project management





Designing your sous vide solution

DMRI provides tailor-made consultancy services for every stage of the development process, from concept to implementation.

DMRI CAN SUPPLY YOU WITH:

DEVELOPMENT

- Demands for final product
- Raw material selection
- Process definition
- Recipe development
- Preliminary yield quantification
- Preliminary quality calculations

PILOT PLANT DOCUMENTATION

- Small scale production
- Yield improvement calculations
- Shelf life documentation
- Food safety documentation
- Sensory profiling

DEMONSTRATION

- Recipe selection
- Final product demonstration
- Tasting and evaluation
- Presentation of results

FACTORY DESIGN

- Product flow drawings
- Room layout
- Supply system requirements
- Staff requirement
- Cost estimate

IMPLEMENTATION

- Tender specifications
- Equipment specifications
- Detailed layout drawings
- Prequalification of equipment suppliers

FULL SCALE DOCUMENTATION

- Test production of final product
- Shelf life documentation
- Food safety documentation
- Sensory profiling

ABOUT DMRI

Danish Meat Research Institute (DMRI) is the international leading research and innovation centre for food of animal origin. Our experts develop solutions for the meat industry and provide consultancy both nationally and internationally. DMRI focuses on methods and technologies for the efficient production of safe meat products of high quality at competitive prices. At the same time, DMRI is committed to enhancing the working environment and animal welfare, while showing due care for the external environment.

CONTACT

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

