



# Meat Product Optimization

**DANISH MEAT RESEARCH INSTITUTE**

## Process Yield Optimization

Increased yield and improved product quality can be obtained without compromising food safety

**BOOST YOUR YIELD AND PRODUCT QUALITY**  
DMRI has tested a broad range of processing parameters and has developed a new yield optimization concept.

By working together with DMRI consultants, you will be able to improve your cooking economy significantly without investing in new equipment or adding new ingredients. In addition, the sliceability and texture will be improved. We have even shown that the food safety remains unaffected.

<p><b>PORK, CURED &amp; COOKED</b></p> <p>Typical results</p> <ul style="list-style-type: none"> <li>Cooking loss variation reduced – give-away may be reduced</li> <li>Processing time reduced by up to 25-40 min./batch</li> <li>Sliceability improved</li> <li>Sensory properties improved</li> <li>Energy consumption reduced</li> </ul>	<p><b>EMULSION SAUSAGE, SMOKED &amp; COOKED</b></p> <p>Typical results</p> <ul style="list-style-type: none"> <li>Cooking loss variation reduced – give-away may be reduced</li> <li>Processing time reduced by up to 10 min./batch</li> <li>Sensory properties unchanged</li> <li>Energy consumption reduced</li> </ul>
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## Least Cost Formulation

Reduce your raw-material cost by as much as 10%, without compromising product quality

**CUT COST AND INCREASE PROFIT**

Meat raw material constitutes a substantial cost of meat product cost breakdown, and meat prices are increasing. Fluctuations in customer orders, raw material availability and price make it difficult to ensure that the optimal raw material mix is always sourced and used.

DMRI experts have worked with numerous major meat processors, and substantial savings have been obtained in all cases. The core of the DMRI Least Cost Formulation service is an advanced and flexible software tool that minimizes cost without affecting product quality. This unique tool is based on decades of meat science research carried out by DMRI.

**IN SHORT**

- A non-disclosure agreement protects your recipes
- The Least Cost Formulation works for minced and emulsified products
- Minimum volume required: 6 t/week/product
- Savings typically 5-10% on the meat batter price
- No changes in product quality
- The services comprise a primary optimization and subsequent periodical updates

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## Product reformulation

clean label, salt or fat reduction?

DMRI reviews your recipes, takes out unnecessary ingredients and reduce the salt and fat content.

**KEEP IT SIMPLE**  
DMRI has demonstrated potential for substantial salt and fat reduction, without negative effects on sensory properties, safety, shelf life or yield.

By experience, many industrial recipes suffer from excessive use of ingredients. Often many of them can be removed by adjusting the recipe and manufacturing process.

**CLEAN LABEL**  
Reformulation of your recipes cleans up your product label, yielding a number of advantages.

- Comply with regulatory limits
- Meet consumer demands
- Improve nutritional marketing claims
- Reduce costs of ingredients and additives

DMRI consultants has extensive experience from the global meat industry, and they are independent of ingredient suppliers.

**TEKNOLOGISK INSTITUT DMRI**

## DMRI TestLab

Energieffektive Forarbejdningsprocesser

- Test af alle typer procesudstyr
- Kortlægning af energiforbrug ved forarbejdning
- Produktkvalitet - fødevareranalyser og dokumentation
- Eksperthjælp og projektledelse

Inviter dine kunder indenfor i DMRI TestLab, når nye produkter skal udvikles, eller ideer, maskiner og ingredienser skal testes. Vi kan eksempelvis prøve og dokumentere nye og optimerede teknologiløsninger baseret på energieffektive termiske processer til fremstilling af fødevarer.

**Test og demonstrationer tilpasset dine behov**

- Alt under ét tag
- Erfarne projektledere
- Ingen investeringer i forsøgsudstyr
- Fødevarerautorisation – testprodukter direkte til kunder i ind- og udland
- Adgang til over 100 eksperter
- Ulivlig og fortløbende dokumentation

DMRI TestLab tilbyder adgang til alle moderne enhedsoperationer, fleksible produktions- og lagringsfaciliteter samt til en række akkrediterede laboratorier. Hvor vi ikke selv har specifikt specialiseret udstyr, anviser vi de bedste eksterne test- og produktionsfaciliteter og deltager gerne i afprøvninger.

<p><b>Dokumentation af termiske processer</b></p> <p>Lad os måle og regne på energiforbrug ved optimering eller implementering af nye processer. Du får overblik over konsekvenser for produktkvaliteten og det samlede energiforbrug, når der ændres i dine forarbejdningsforløb</p> <p>Fra 30.000 kr</p>	<p><b>Energiopptimerede løsninger</b></p> <p>Vælg det rette udstyr, baseret på DMRI's praktiske og dokumenterede erfaringer. Vi kombinerer nye og klassiske forarbejdningsmetoder til varmebehandling af kød for at sikre uændret kvalitet med lavt tids- og energiforbrug. Kundespecifikke anbefalinger ved udstyrskab udarbejdes.</p> <p>Fra 50.000 kr.</p>	<p><b>Procesoptimering</b></p> <p>Er du sikker på at du forarbejder dine produkter optimalt? Vi finder ofte, at en optimering af procesparametre - kan øge udbyttet 2-4%, når der justeres på knive, kogeskab, kølertum og slicere. Vi kan demonstrere dette for dig - inden du ændrer på din produktion.</p> <p>Fra 40.000 kr.</p>
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