

Die Fleischerei

International magazine for meat processors in trade and industry

Zerkleinern:

Wolfsysteme für perfekt gekörnte Mischungen

Reinigen:

Hygienelösungen für einen sauberen Betrieb

Fachtagung:

Ziele und zukünftige Bedeutung der Leitsätze

Fleischerei
Handwerk

Saisongeschäft:

Cooler Angebote für heiße Zeiten

Fleischerei
International

Processing:

Vacuum fillers are highly versatile

MOHN®

DIE NEUEN HIGHLINE

HYGIENESCHLEUSEN



Combiclean-Control 2300 Highline

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Compared to a conventional filling line, for example the FCA 3430 and filler in two-shift operation (eight employees), the FCHL 160 can increase productivity by up to 25 percent – with 37 percent less personnel.

The FCHL 160's footprint is approximately the same as standard filling lines with work tables. It has a state-of-the-art PC control that enable simple operation with the Safety Touch panel. Production starts quickly and smoothly; no alignment and coupling of the clipping and hanging unit is necessary. Casings are reloaded while the clipping head remains fixed. The product parameters can be retrieved from the recipe management function of the Safety Touch; the PC control processes signals rapidly and precisely. The intelligent drive control enables smooth and exact loop positioning, which allows more products on the smoking stick and thus increases the yield.

In case of a robot-controlled, fully-automatic discharge of loaded sticks and positioning in the smoke trolley with the ASL-R the overall yield can be increased by more than 40 percent. The ASL-R moves seven bars per minute. The FCHL 160 clipping/hanging machine is optimized for a caliber range of 38 to 100 mm; it processes standard, automation-ready metal or plastic smoking sticks (800 to 1,250 mm).

Alternative to classical adhesive tape

Many meat production companies use adhesive tape during the final packaging process. Hot gluing equipment can be an attractive alternative, emphasizes H+L Klebetechnik (Neusäß, Germany). If adjusted correctly, cardboard packaging for meat products can be designed with hot glue for long shelf life and easy opening – in contrast to adhesive strips, according to the company.

A further advantage of hot glue is its attractive appearance, which is often responsible for the customer's purchase decision. Depending on the package, glue dots are nearly invis-



Hot glue equipment integrated into the packaging process enables a long shelf life for cardboard packaging.

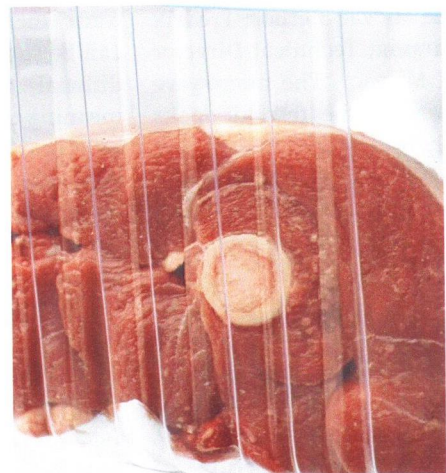
H+L Klebetechnik

ble. Adhesive tape in contrast, especially when its shelf life wears off, lessens the visual attractiveness of the product. If the adhesive band does not work properly during the production phase, many companies must manually step in. This is a cost factor that

the use of hot glue can mitigate. Production stoppages due to changes of adhesive rolls are unnecessary because glue is refilled throughout production. In addition, glue is significantly cheaper than tape, according to H+L Klebetechnik. **Conny Salzgeber**

MAP-packaged foods

Protective gas packaging (Modified Atmosphere Packaging = MAP) is a technology for extending shelf life. MAP involves packaged foodstuffs in which the normal gas composition of the ambient air – as present in the atmosphere – is altered. The procedure is usually combined with reduced temperatures and the result is a highly effective method for extending the shelf life of foods. For certain applications, the shelf life can be extended simply by creating a simple vacuum in the package. In this case, as much gas as possible is suctioned out of the package. In other applications, special breathable plastic films enable the product to breathe naturally and thus create its own atmosphere without the addition of external gases.



MAP-packaged meats have a longer shelf life.

Air Products

In Europe, three gases are primarily used in the MAP procedure: carbon dioxide, nitrogen and oxygen. Depending on regional laws, other gases may be used in other areas. Depending on their physical and chemical properties, foods are either packaged using only one of the three gases or a combination.

Freshline MAP from Air Products (Hattingen, Germany) is a comprehensive service for the food industry. Customers receive access to gases, services and technologies. Freshline MAP solutions also include the online MHP Selector, which supports manufacturers and retailers to find the optimal gases for the respective application.