



MIRINZ

CENTRE

Meat scientists and process engineers from the AgResearch MIRINZ Centre have developed an auger-based immersion chilling process for vacuum packed beef products. This process offers major advantages over traditional air-blast cooling processes.

## Immersion Chiller

### Attributes:

Combines world leading meat science with smart engineering design to deliver a practical chilling solution for hot or cold boning operations.

- Improved control of temperature Vs time conditions leading to more consistent product tenderness
- Reduced driploss during vacuum packed product storage
- Extended vacuum packed storage life, and improved retail display life
- Significantly reduced energy usage and potential for reduced labour costs.
- Reduced capital cost for well utilised, medium to large sized processing plants
- 1 - 2 day reduction in product inventory



### Contact:

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The beef Immersion chilling process was developed by the AgResearch MIRINZ Centre under contract to Meat New Zealand. The process is installed by MSC Engineering, which has the back up of MIRINZ Centre engineers and scientists who design custom chilling regimes for your specific requirements.





## Specifications

### Standard Equipment :

- auger chiller and associated drives and pumps

### Throughput:

- Up to 5 tonnes per hour

### Material:

- 316 Stainless Steel

### Chilling Fluid:

- Brine

### Chiller:

- Meat exit temperature typically  $<+1^{\circ}\text{C}$

### Diameters:

- 1.0m, 1.2m, 1.8m, 2.6m

### Length:

- varied to suit application

### Services:

- 440V, 3 phase AC power

### Optional:

- Brine heat exchanger, storage and mixing systems
- Refrigeration unit

