

MeatCare™

agresearch

Product Hygiene and Quality Management

Your customers deserve the best

Beef and sheep farmers, meat processors, transport companies and marketers all play a role in delivering safe, wholesome meat products to retailers and consumers. All participants in the quality chain will benefit from “getting it right”.

AgResearch MIRINZ can help processors, transporters and retailers to implement standards and systems that assure:

- Optimal product quality
- Compliance with food regulations
- Maximum processing efficiency
- Customer satisfaction

Our unique service starts with a review of your processing, handling and distribution procedures. This review identifies current and potential problems that critically affect meat quality and safety and highlights areas where process efficiency can be enhanced and costs minimised.

AgResearch MIRINZ technologists, scientists and engineers work together with other sections of AgResearch to offer this unique ‘one-stop-shop’ solution to optimise any point along the supply chain – from raw materials to the finished product. Depending on your specific needs, our team can involve specialists in humane animal handling, meat quality, food safety, packaging, refrigeration, automation, product development, and waste minimisation/treatment.

Why use AgResearch MIRINZ?

AgResearch MIRINZ Centre is well-known internationally for its more than 40 years experience in meat product research and in troubleshooting processing operations, both in New Zealand and internationally. Our capabilities include food safety, meat quality/customer satisfaction, dressing and cutting technologies, refrigeration, packaging, co-product extraction and waste management. A large part of our business involves auditing and optimising processes and developing solutions for meat industry clients. You can rely on:

- Our extensive experience and detailed knowledge
- Our ability to combine innovative and practical approaches
- Our strict confidentiality and professionalism
- Our ability to relate to and serve meat industry clients
- Our unique blend of scientific and engineering expertise

If you want integrated, reliable systems that produce wholesome, quality food products, we are confident that we can deliver. We look forward to your call.

Follow the Quality Trail (over page), to see how MeatCare™ can improve your product and operations

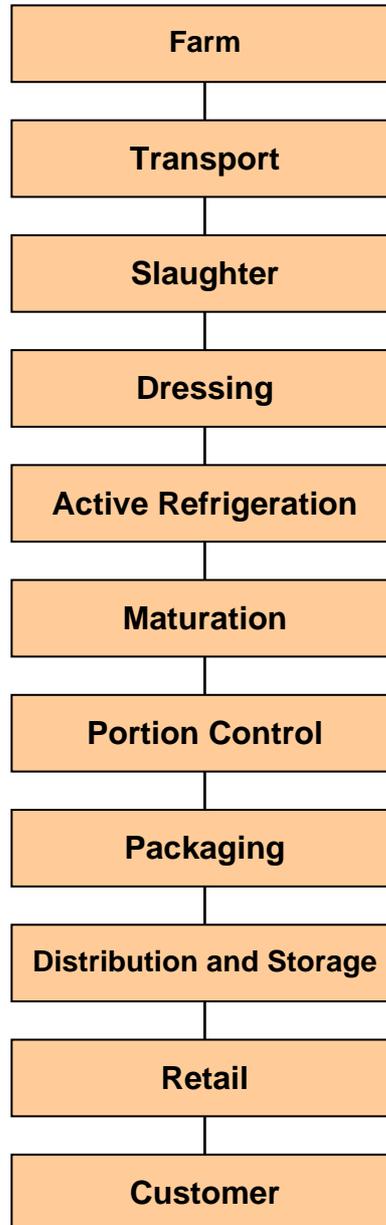
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THE QUALITY TRAIL FOR MEAT

Factors affecting product quality and hygiene

- Animal physiology, husbandry, nutrition, welfare, stress
- Stunning, stimulation
- Chilling rate and/or freezing conditions
- Packaging type and atmosphere
- Storage temperature and time
- Display conditions
- Food preparation



Solutions provided by MeatCare™

- Animal handling and stress audits
- Optimisation of slaughter and dressing procedures
- Measurement and optimisation of electrical treatments
- Optimisation of chilling regimes and chiller/freezer performance
- Measurement and optimisation of tenderness and other quality attributes
- Fine-tuning of packaging technologies (CAP, MAP, etc.)
- Monitoring and control of cold chain temperature
- Optimisation and prediction of product shelf-life

MeatCare™ audits can include:

- Hazard Analysis Critical Control Points (HACCP)
- Quality Analysis Critical Control Points (QACCP)
- Chiller auditing and optimisation
- Plant safety and ergonomics assessment
- Process auditing to ensure tenderness (includes testing of stimulation tunnels)
- Checks on process efficiency and cost minimisation
- Waste minimisation and utilisation of co-products