

Further processing

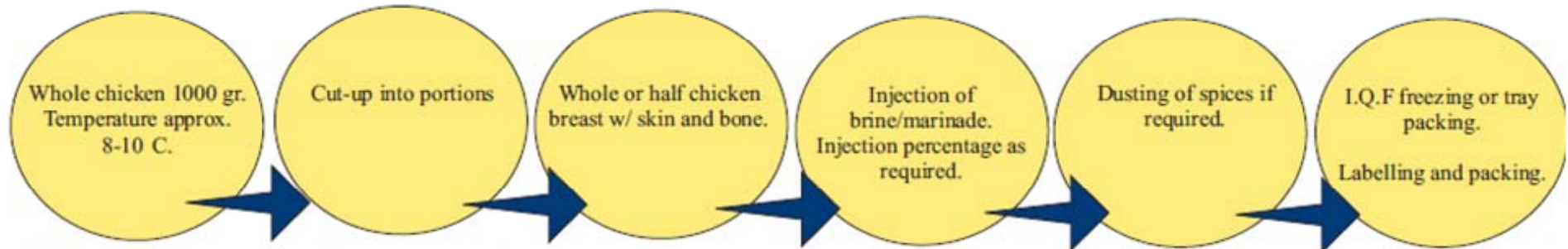
of

Poultry products



Accuracy and reliability are the keywords for APACK

Process flow: Chicken portions



Whole grill chicken.

Cut-up into parts with an automatic cut-up machine.

Injection of brine/marinade.

Dusting of spices on top of skin.

I.Q.F freezing or tray packing.

Weighing and labelling.

Cold storage.



Brine/marinade is prepared in a brine mixer.

Typical brine consisting of:

- ◆ Water
- ◆ Salt
- ◆ Sugar
- ◆ Spices



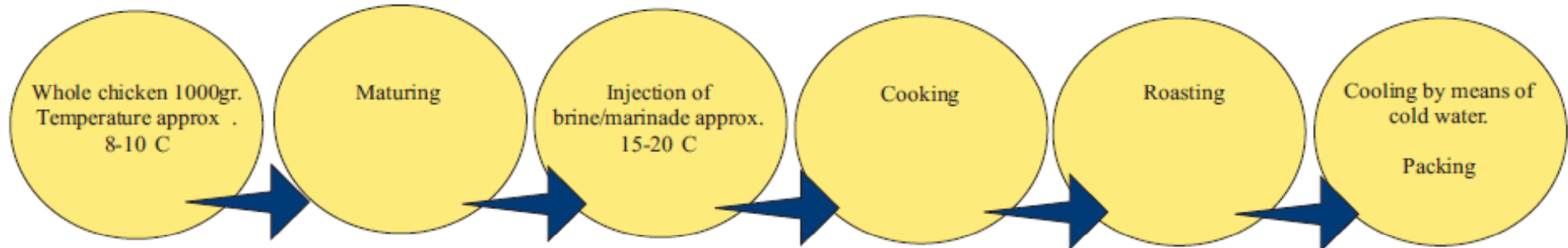
Injector for:

- ◆ Optimal dispersion of brine/marinade
- ◆ Efficient production
- ◆ Perfect taste
- ◆ Higher yield
- ◆ Better quality
- ◆ Higher profit

For an appealing visual product presentation spices can be added using a Dry Powder Depositor.



Process flow: Roasted whole or half chicken



Whole grill chicken.

The meat is to be matured before injection.

Injection of brine/marinade as required with or without taste. The skin can be dusted with a solution of soya oil and dextrose before cooking to give a better colour.

Cooking at 80 C with steam.

Roasting/browning at 150 C until centre temperature of 82 C.

Cooling with cold water. Packed under vacuum or modified atmosphere.



Brine/marinade is prepared in a brine mixer.

Injector for:



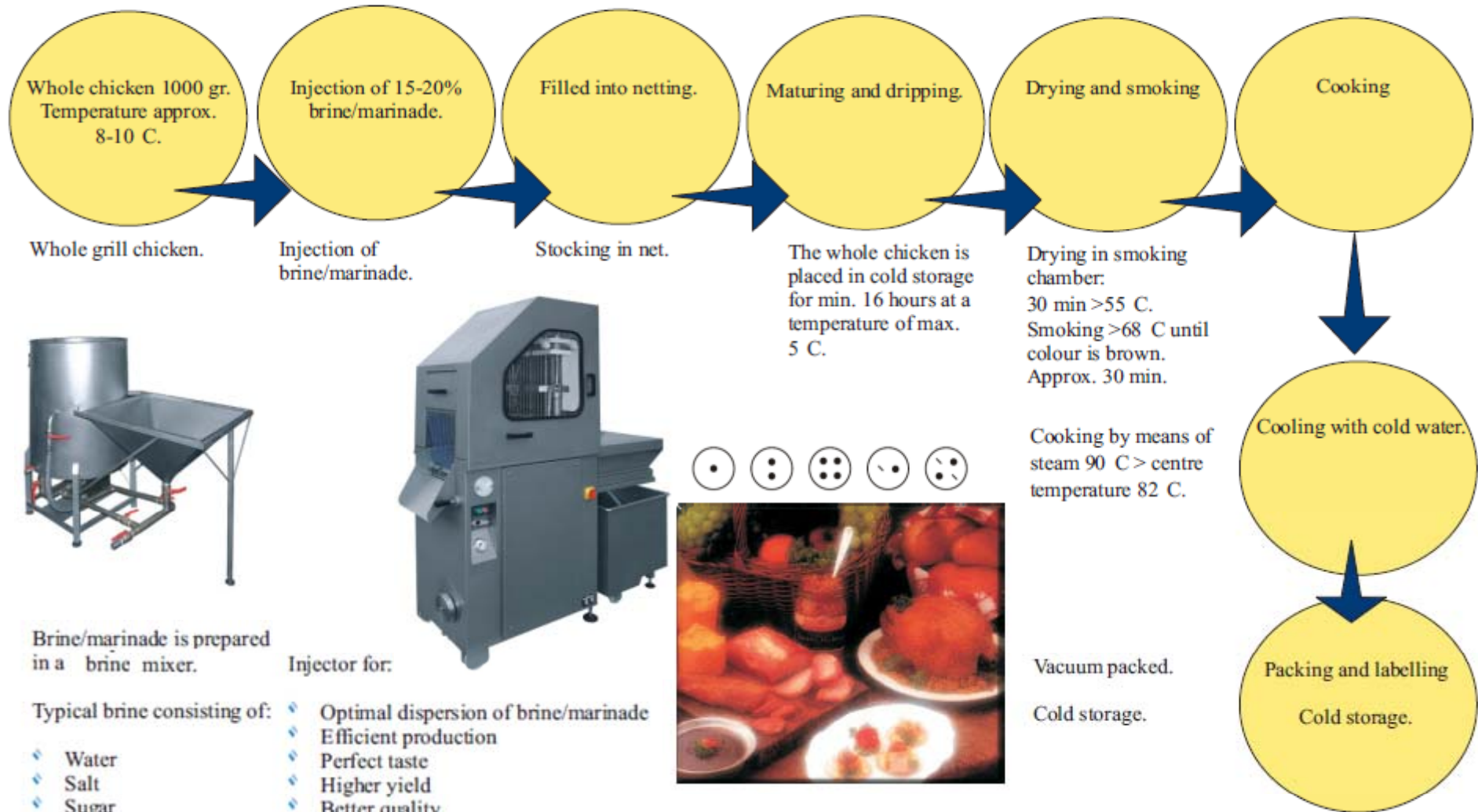
For an appealing visual product presentation spices can be added using a Dry Powder Depositor.

Typical brine consisting of:

- ◆ Water
- ◆ Salt
- ◆ Sugar
- ◆ Spices
- ◆ Optimal dispersion of brine/marinade
- ◆ Efficient production
- ◆ Perfect taste
- ◆ Higher yield
- ◆ Better quality
- ◆ Higher profit



Process flow: Smoked chicken



Brine/marinade is prepared in a brine mixer.

Typical brine consisting of:

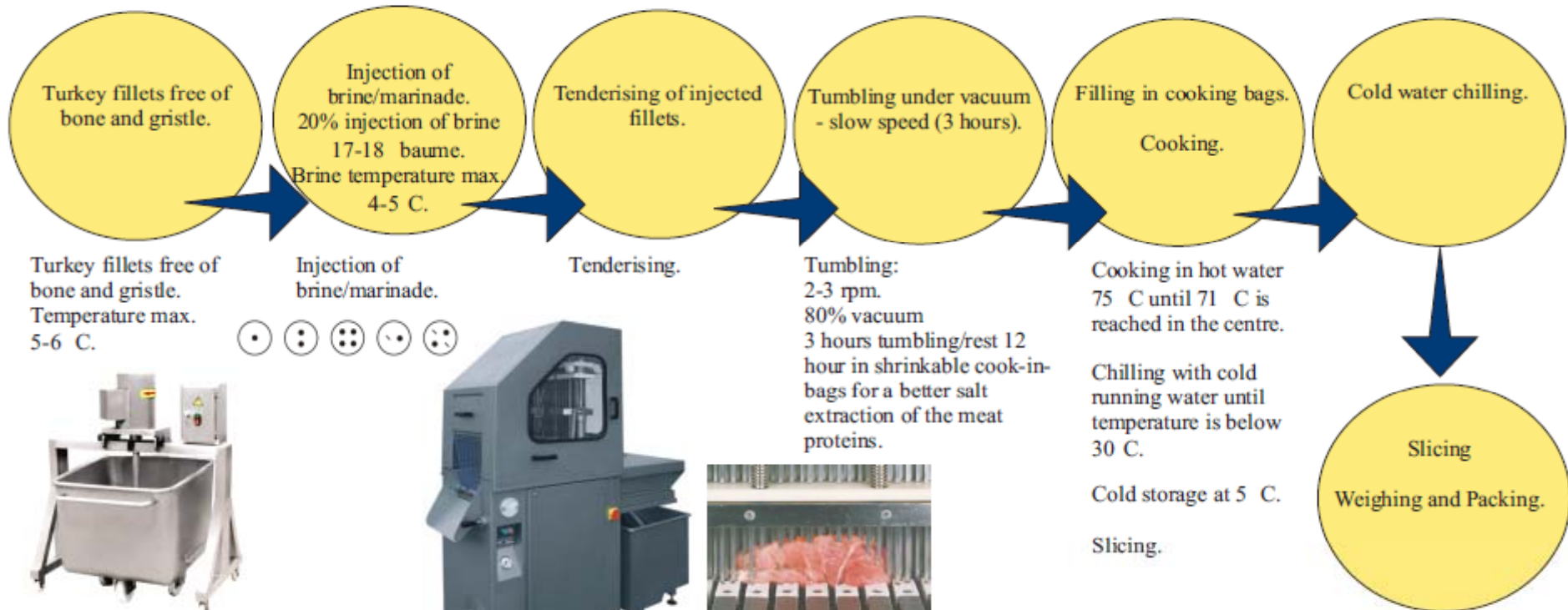
- ◆ Water
- ◆ Salt
- ◆ Sugar
- ◆ Spices

Injector for:

- ◆ Optimal dispersion of brine/marinade
- ◆ Efficient production
- ◆ Perfect taste
- ◆ Higher yield
- ◆ Better quality
- ◆ Higher profit



Process flow: Turkey ham



Turkey fillets free of bone and gristle. Temperature max. 5-6 C.



Brine/marinade is prepared in a brine mixer.

Typical brine consisting of:

- ◆ Water
- ◆ Salt
- ◆ Sugar
- ◆ Spices

Injection of brine/marinade.



Injector for:

- ◆ Optimal dispersion of brine/marinade
- ◆ Efficient production
- ◆ Perfect taste
- ◆ Higher yield
- ◆ Better quality
- ◆ Higher profit

Tenderising.



Tenderising with tenderisers for:

- ◆ Cutting of all sinew and tissue.
- ◆ Equalisation between hard and soft muscles for more uniform products.
- ◆ Large internal "surface" for quicker and more uniform cure, better binding and higher yield.

Tumbling: 2-3 rpm. 80% vacuum 3 hours tumbling/rest 12 hour in shrinkable cook-in-bags for a better salt extraction of the meat proteins.

Cooking in hot water 75 C until 71 C is reached in the centre.

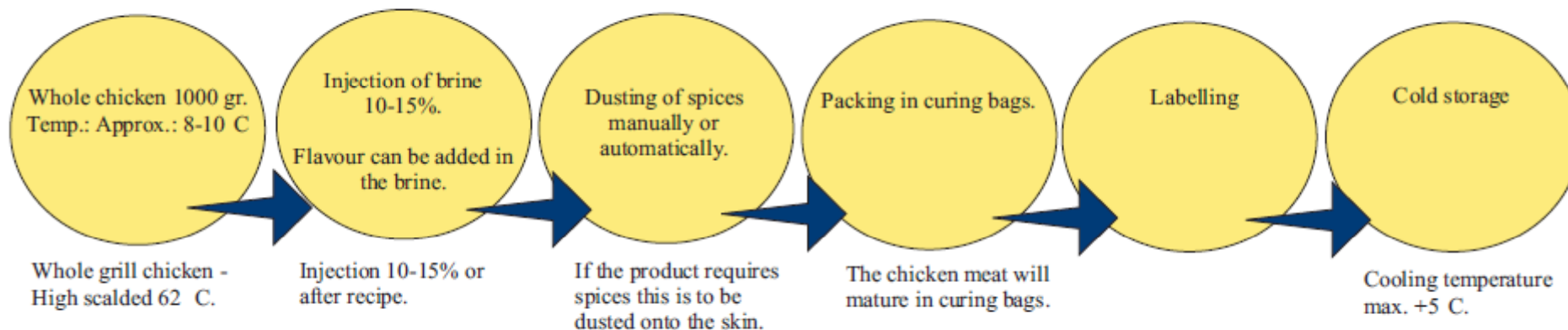
Chilling with cold running water until temperature is below 30 C.

Cold storage at 5 C.

Slicing.



Process flow: Whole marinated chicken (fresh)



Brine/marinade is prepared in a brine mixer.

Typical brine consisting of:

- ◆ Water
- ◆ Salt
- ◆ Sugar
- ◆ Spices



Injector for:

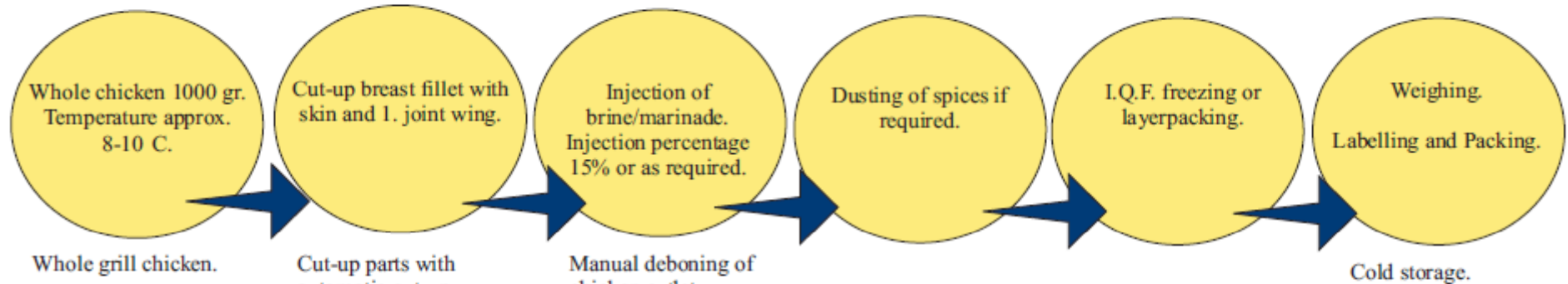
- ◆ Optimal dispersion of brine/marinade
- ◆ Efficient production
- ◆ Perfect taste
- ◆ Higher yield
- ◆ Better quality
- ◆ Higher profit



For an appealing visual product presentation spices can be added using a Dry Powder Depositor.



Process flow: Chicken cutlets



Whole grill chicken.



Cut-up parts with
automatic cut-up
machine.

Manual deboning of
chicken cutlet.

Injection of
brine/marinade.

Spices can be added.



Cold storage.