

A lab technician using the 3M Petrifilm Plate Reader



NEW TECHNOLOGIES FOR THE MEAT INDUSTRY

CONSISTENT COMPUTERIZED RESULTS

Four seconds doesn't seem like enough time to accomplish very much, especially with regards to food safety, where plate counting can often become tedious and time consuming. As it turns out, four seconds is all that is required to read a 3M Petrifilm Plate. The 3M Petrifilm Plate Reader, just being introduced to Canada, is designed to read the most commonly used Petrifilm Plates (Aerobic Count, Coliform Count and E. coli/Coliform Count). It provides consistent, automated reading and recording of those results in four seconds.

For years the challenge for food processors has been balancing the need to provide accurate results on food safety tests with the need to maximize productivity. For obvious reasons, productivity could never compromise safety. Now, the two seemingly at-odds factors, are no longer an issue. The 3M Petrifilm Plate Reader solves the conundrum by providing numerous benefits to food processors around the globe. Fast, consistent, automated reading of Petrifilm Plates increases productivity, reduces costs and eliminates variation between lab technicians. As an added benefit, auto-

matic storage of those results into Microsoft Excel, as well as a log file, saves time, eliminates transcription errors and improves audit compliance. In addition, the software integrates security levels within the program to prevent data tampering. When a new user is logged on to the system, the lab administration determines the level of access and whether or not edits can be made with or without approval. Other areas can also be password protected.

"The 3M Petrifilm Plate Reader was designed to be easy to use and easy to set up," says Charlie Peatman, sales and marketing manager, 3M Microbiology. "The software loads on to the customer's own computer using a wizard for easy installation. The reader itself hooks up to the computer via a USB2 port. When you're ready to read plates, you simply insert the Petrifilm Plate into the slot on the reader and it automatically ejects when reading is complete. The count results, as well as a colour image of the plate itself, are displayed on the computer screen. The actual time to read the plates and store results is about four seconds."

3M Canada Company 1-800-3M-HELPS

**IMPROVED YEILDS ON
IRREGULAR MUSCLE MEATS**

The new Ross P80 Auto Eject Press has been added to the lineup of the Ross processing machines, including the Ross manually operated 914 press.

With its double ram press action, the Ross P80 creates uniformly shaped products out of irregular shaped pieces of whole muscle meat to maximize slice yields. The muscle meats are entered into the system at temperatures



between 18 and 29 °F. The molds close around the primal cuts, the chamber is closed and pressure is applied to shape the muscle to the desired form. At eight cycles per minute and optional auto load, the Ross P80 increases production by increasing slice yield and decreasing labour costs. The large mold cavity accommodates a wide variety of beef, pork and poultry primal cuts, making this model ideal for a variety of applications. Molds for the machine are custom made and constructed of light-weight durable plastic and are easily interchangeable. Complete with a user-friendly touch screen the programmable and fault-finding diagnostic software ensures ease of operation. Its stainless steel construction and hinged access panels simplify wash downs and improve sanitation.

Reiser (Canada) Ltd. (905) 631-6611.

BEEF TRACEABILITY

At a time of renewed concern regarding beef safety, U.K.-based QED Traceability Systems has a new product that promises meat processors complete traceability from meat plants to store shelves.

The QED meat tracking system is available in North America through a partnership between Fresh Solutions Inc., experts in meat manufacturing, and Systems Integration (SI), a leading provider of enterprise resource planning software for U.K. meat plants.

QED “is a turn-key solution,” says Dan Jewell of Waterdown, Ont., Fresh Solutions Inc. “The unique software and hardware of the program guarantee full-scale traceability while also delivering improved yields and labour productivities.”

THE CUTS YOU WANT, THE VERSATILITY YOU NEED



Whether you're processing poultry, beef, pork, or fish, the patented Urschel® Model M offers you maximum flexibility.

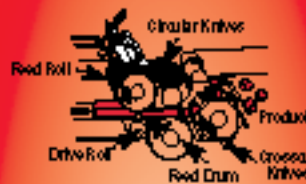


The patented Urschel Model M is a versatile machine designed for dicing, strip-cutting, or shredding a variety of products through a wide range of sizes.

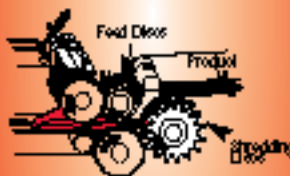
The unit is ideally suited for cutting beef, pork, poultry or fish through a wide temperature range from fresh chilled to hot cooked 28 to 180° F (-2 to 82° C).

Depending on the cutting configuration setup, the Model M delivers short to long strands, dice from 3/16 to 1-1/2" (4.8 to 38.1 mm), and a wide array of strip cuts.

The Model M operates continuously at high-production capacities, and is designed for easy cleanup and maintenance.



MODEL M (Dicing)



MODEL M (Shredding)

URSCHEL®

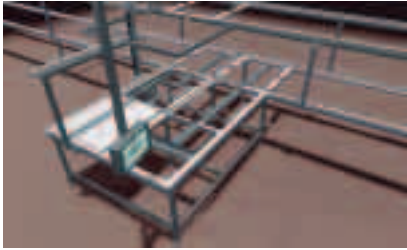
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The moving board system (pictured above) is a radical departure from traditional straight line conveyors used in most meat plants. With the moving board a single piece of meat is delivered to a work station where a cutter trims it to the specifications on the touch screen in front of him. Each board has an RFID chip in it to trace the piece of meat through the plant.

The system utilizes state-of-the-art technology, which includes radio frequency identification (RFID) tags, automated conveyer systems, vision grading of the carcasses and computer analyses on the most efficient means of processing the animal.

“QED is a complete system that will revolutionize meat traceability because it allows the tracking of the entire carcass through the plant with 100 per cent certainty,” says Jewell. “It’s the only proven method for ensuring traceability of meat in plants and adds a whole new dimension of safety.”

While the QED program was initially designed to address productivity issues in the U.K., it was quickly adapted to facilitate the tracking of meat carcasses after BSE first appeared in Britain. Beef processors realized traceability was an important factor in stemming the future spread of mad cow disease.

Information for traceability is gathered from the animal when it is slaughtered and is then carried throughout the plant via RFID tags that track the movements of individual pieces of meat. At the end of the process, the information is transferred to the label on the container before it is distributed to customers.

Processors who have the traceability system installed in their plants will get a “complete, cost-effective solu-

tion,” promises Jewell. Fresh Solutions offers an assessment prior to installation of the QED system, which the company completes itself from start to finish.

“The goal of the system is to ensure best practices are applied to meat pro-

duction and safety,” notes Jewell. “The QED system helps to guarantee that. It will also help to instill a new level of product confidence in retailers and the public.”

Fresh Solutions Inc. (905) 689-0688.

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