

The nine most important questions that every production manager in the meat industry asks:

We have the answers....

1. How can I quickly and cost-effectively satisfy the strict hygiene and quality control guidelines and requirements?

Since government-stipulated tests are often too long and cumbersome, rapid tests serve as a valuable tool. With a new method, companies can now test the quality of meat directly on-site within seconds along the entire processing chain.

2. How can I analyze and optimize my production workflows?

With a measurement that supplies results within a matter of seconds, reliable tests can be carried out along the entire process chain, thus optimizing production workflows to the benefit of lower production costs for the manufacturer and better product quality for the end consumer.

3. How can I efficiently install a new production line or retrofit an existing one?

To date, companies have been forced to establish several “test days” each quarter in order to analyze the microbiological condition of the products over the course of one production day. Relying on existing laboratory methods to determine the TVC quickly drives up costs, which can be significantly reduced by utilizing a rapid test.

4. Is there a way to quickly detect contamination in meat products?

Using measurements that take only a few seconds, contamination can be detected early enough to remove the product from the value chain. If the contamination has already spread, the rapid test can also help pinpoint the production step where it originated and ended, thus revealing exactly which products were contaminated and where the contamination occurred.

5. Is there a way to quickly and reliably test products in receiving?

Rapid tests allow you to immediately reject products with insufficient quality and ensure processing according to the quality.

6. How do I best respond when the storage cooling fails?

If the storage cooling fails unexpectedly, an interruption to the cooling chain must be avoided when possible. This requires constantly measuring the temperature of the products with the help of a rapid test. If news of the interruption reaches the health inspectors, the authorities will block the products from being sold until the supplier can prove that they are safe for consumption. Continuous measurements allow the quality manager to document the temperature cycle and microbiological burden so that the product can be sold.

7. Is there a nondestructive way to analyze the quality of meat during processing?

Products are removed from the production line several times a day in order to analyze them. Since these products cannot be returned to the production line without determining the bacterial burden, they are frequently collected and then disposed of at a later point. With a new rapid test however, the products can be tested to determine the microbiological quality and then processed if the results of the test are satisfactory.

8. How can I extend production without reducing quality?

Extending the production cycle by shortening the scheduled cleaning window can increase moisture and create bacterial plateaus on the surfaces. The quality manager must now decide if expanding the production schedule

at the expense of the cleaning cycle is acceptable with respect to the hygiene conditions and what impact this has on the best before date. Immediate test results allow the quality manager to determine the impact on the hygiene conditions in real-time, monitor the extra production shift and verify adherence to the hygiene standards.

9. How can I ensure that my products satisfy the stipulated best by requirements despite unexpected production incidents?

Sometimes production can experience an outage (e.g. cooling), production flows can be changed (shorter cleaning window) or contamination can occur. These incidents place a higher bacterial burden on the products. By relying on a rapid test for detecting the total viable count, you can monitor the microbiological status and use this information to decide whether the product's best by date can be maintained.



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