

Spanish company leads the way in meat processing technologies

Metalquimia is a Spanish, family owned company, that specialises in integral solutions and technology for the production of cooked, marinated and cured meat products.

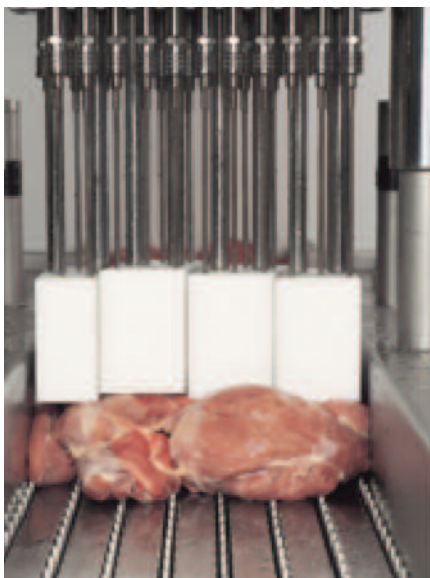
This company offers cost effective production lines that are totally automated, with total traceability and control of operation, maximum hygiene and safety. These are specially designed to obtain maximum profitability with total reduction of costs, thereby contributing a great improvement in competitiveness.

The Sprayplus System's patented technology provides significant advantages in the injection process for cooked meat products. Its adjustable backward movement of the needles results in more uniform brine distribution and a reduction in fat pockets and aponeurosis.

The end result is a cooked meat product with improved appearance of the cut, better colour and flavour; greater regularity and consistency in the injection process; but, above all, increased product yield, as a consequence of increased brine retention within the meat muscle.

Never before has this company designed

The Sprayplus system can inject brine into any type of meat, while spraying at constant pressure.



an injector with such high capacity as its new Movistick 7500 CR, which is the bone-in injector equipped with the Sprayplus System.

Their new marinating lines – the MultiPlus 360 and Multiplus 720 are especially recommended for marinating low profile fresh meats such as chicken parts or bacon with a wide range of new features for optimal cost and functionality, providing greater injection precision, less dripping (better retention), absence of needle marks, as well as top quality and consistency of the fresh marinated product.

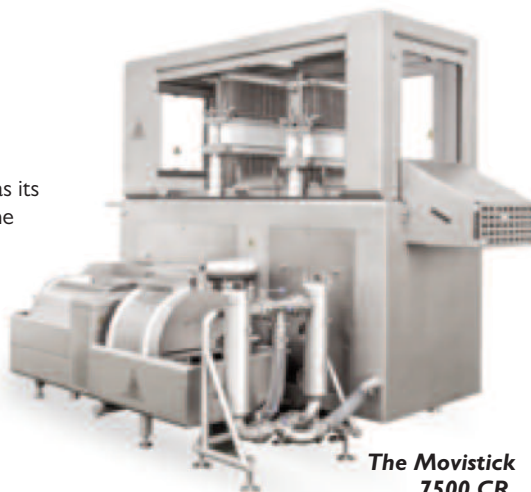
Accelerated massaging

Their Turbomeat Process opens the door to Intensive Accelerated Massaging (IAM) which makes it possible to accelerate the process of massaging and maturing cooked meat products.

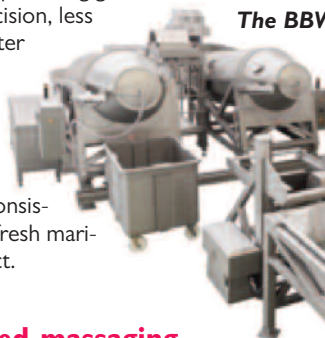
This results in significantly shorter process times (up to 50% reduction in the total massaging time), without having to relinquish the versatility, results (in consistency and binding) and technological and organoleptic advantages of conventional tumbler/massagers.

The Turbomeat technology in short-duration processes, with reduced maturing times, is especially designed for the production of cooked meat products of medium, high and very high yield. It can considerably increase productivity, while maintaining an appearance of whole muscles in the cut which is highly valued by the consumer.

This Spanish company also has impressive automatic plants for the processing and cooking of meat products, which integrate injection, tenderisation, massage, maturation, stuffing, clipping, cooking and cooling into fully automated continuous flow lines, with total control of processes and production parameters via SCADA.



The Movistick 7500 CR.



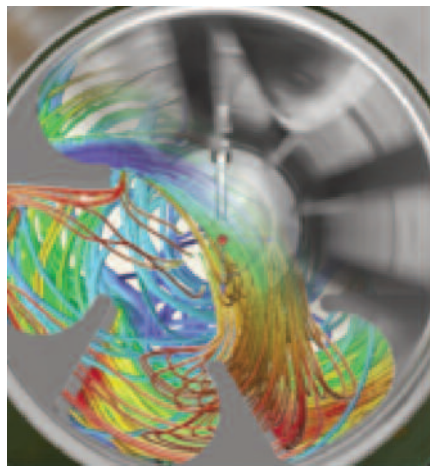
The BBV line.

Their Twinline, BBV Line and Cookline automatic plants represent the most modern, productive, versatile, compact, energy efficient, safe, hygienic and profitable systems in the market for the processing of cooked meat products.

They are adaptable to the requirements and capacities of each meat processor by means of manufacturing systems that are integrated, compact, continuous and highly automated, with reinvented capabilities and new operating options, which opens up a wide range of manufacturing possibilities, resulting in a

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The Turbomeat process for intensive accelerated massaging.



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reduction in production costs and absolute control throughout the entire massaging-maturing process.

Metalquimia's Twinvac 'Evolution', the all-in-one whole muscle stuffer, is suitable for all types of meats, from emulsions to pieces of whole muscle, which makes it possible to obtain maximum compacting, the greatest weight precision and highest stuffing speed on the market, resulting in a stuffed product of unequalled quality, with absence of internal holes, and perfect definition of muscle morphology. In addition, the friendly design of the Twinvac 'Evolution' means it occupies less floor space and is easy to maintain, clean and sanitise.

Multistage defrosting

The D-icer reactor for multistage defrosting of whole muscle or ground meat products combines total control of the thermal cycles of heating and cooling, the vacuum phases and all movements of the meat, with very fast and uniform final cooling.

This guarantees the production of top quality defrosted raw material (highly recommended for injection processes) and optimal food safety. D-icer technology pro-

Twinvac Evolution – the all in one whole muscle stuffer.



In the Quick Dry Slice (QDS) Research Centre.

vides the meat processor with a significant reduction in defrosting times, less required floor space, options for modular growth, as well as improved defrosting yields, resulting in a very attractive ROI (from 6-10 months depending on the number of cycles per day).

Their QDS Process technology is based on a continuous digitalisation system that applies conventional air-drying to fermented slices instead of to whole pieces. This provides an important reduction in production time,

The D-icer reactor for multistage defrosting.



The QDS process.

going from a process of several weeks to a drying period of between 15-60 minutes. This shortening of production time is achieved without any loss of the organoleptic and nutritional characteristics of the product.

The drastic shortening of the drying process also represents a great improvement in productivity for meat processors, because it allows them to improve their financing and production costs and to react quickly to any market demand.

This brings the process closer to a just-in-time production and eliminates the obligation to keep large stocks of product.

The QDS process also provides for reducing the in-plant floor space required for the drying procedure. The improvement in food safety, as well as the significant reduction in energy consumption and environmental impact, are all important advantages of this innovative process. ■