

French success story in continuous analysis of meat composition

Salaisons Jouvin is a French company specialising in the production of cold meats, and is recognised in the market for the quality of its products and its high level of customer satisfaction.

The company's production facilities in Nogent-sur-Oise, Picardy, France, have a total area of 3,500m², employ 60 workers, and produce 2,700 tons of pork cold meats annually. Its star product, without a doubt, is its chorizo, which constitutes 95% of production and is marketed in several varieties.

by Marijke Bellemans,
TOMRA Sorting Solutions Food,
3001 Leuven, Belgium.
tomra.com

With more than 25 years of experience, tradition and innovation go hand in hand at Salaisons Jouvin in the ongoing search for the best product quality.

The company has jealously guarded the secret of its traditional recipes in order to offer a unique flavour, while at the same time evolving technologically in its production methods.

A good example of the company's passion for continuous innovation is the installation of TOMRA's QVision

analyser in order to automate the quality control and analytics processes. This has allowed the facility to improve product quality while saving on costs and time.

According to Jean-Louis Jouvin, Salaisons Jouvin's founder, president and general manager: "Our goal is to improve quality control of the finished product and the quality of raw materials. These are intimately linked and affect costs as well as consumer satisfaction. In this sense, the QVision analyser is a good tool to reach our goal."

Uniform, consistent quality

Large retailers and other distributors have very specific needs and requirements and Salaisons Jouvin's first goal is to adequately respond to these.

In order to do so, ensuring consistent quality is important, which is much easier for the company since they began using the TOMRA QVision analyser.

"One of our priorities is to maintain consistency in our products throughout the year, from January 1 through December 31.

Having raw materials sorted and batches analysed allows us to correct our recipes and adjust our machines at any point in time so that the consumer's perception of the quality remains consistent," explains Jouvin.

Thanks to QVision's precise measurement of fat, moisture, proteins and collagen the manufacturer can precisely combine different suppliers in order to ensure product conformance, and can correctly assign different suppliers to different products to consistently achieve the desired quality even though different mixtures are used.

"Although raw materials can gen-



erally be evaluated visually, the same is not true of other factors, such as collagen," Jouvin indicates.

"What is most important is what can not be seen! And the fat and collagen levels are clearly noticeable to the consumer. Both must be inspected in the interest of product uniformity and quality. In addition, uniformity also allows us to control the curing parameters."

QVision does not just ensure consistency in the quality, content and taste of their products through the year.

According to Jouvin, another advantage is undoubtedly "the possibility of inspecting raw materials from our suppliers to ensure that they scrupulously comply with our requirements."

Ease of use and integration in the production line

Initially the company engaged in manual production, using established recipes, which frequently required them to make corrections and discard a lot of the product.

"Before using QVision, we regularly had to carry out numerous time-consuming manual inspections. This involved a greater investment of time and diminished our response capacity.

With automation, the checks are ongoing and dynamic. All materials from all suppliers are analysed all the time," Jouvin explains.

The QVision unit was installed at the front of the factory's production line. After going through a slicer, a thick cut of meat is obtained initially, as this is the best way of maintaining traceability of suppliers' products.

The QVision analyser has a recipe editor which guides the machine operator when adding certain quantities of raw materials to batches.

The QVision performs continuous analysis and provides the operator with information about the cumulative weight of the current batch.

Afterwards, the operator must normally take corrective action to reach the target fat level for the batch (normally 1,000kg).

To facilitate, or rather, to automate this task, the QVision has a personalised application, 'Intouch' which can make recommendations or guide operators, provided the selected recipe has been entered beforehand with the proportions of the individual ingredients.

"This function is an excellent aid for operators. They feel freer because they know that the selected recipe will produce exactly the desired result," says Jouvin.

Apart from being easy to use thanks to its intuitive interface and touchscreen, the QVision has an open and light design and is also easy to move and clean, which allows users to maintain standards for quality, cleanliness and general hygiene.

Continued on page 22



Continued from page 21

Complete satisfaction with results

The first contact Salaisons Jouvin had with TOMRA technologies occurred at the French agri-food expo CFIA in Rennes. The company had become aware of a need and TOMRA had the solution. Today, after experience with the new equipment, Jouvin considers the QVision to be a “natural tool to manage our resources, stock and curing chambers.”

The decision to purchase the QVision analyser, as Jouvin himself acknowledges, was determined by the level of the technology, TOMRA’s accessibility and quick response times, as well as the ease with which the equipment can be installed, without technical limita-

tions or local regulations. Regarding the expected return on investment, Jouvin insists that “in any food business, the quality of the finished product is a crucial intangible.

“Our decision to purchase the QVision was based on our sense and conviction that this tool would play an important part in our return on investment due to the positive image it conveys to our customers. Both our suppliers and customers are satisfied and trust the new QVision analyser: the former because of the objectivity of the analytical method and the latter because of the consistency in quality that it affords,” concludes Jouvin.

Cutting edge vision

TOMRA’s QVision system is a continuous analysis solution which uses

sensors to measure fat, collagen, protein and moisture content in meat, whether fresh or frozen, as well as in different shapes and sizes (small cuts of meat, diced meat, ground meat).

The QVision analyser uses interaction spectroscopy technology to analyse light in the VIS-near infrared range, penetrating deep into the meat and measuring products and production in real time. The equipment is able to analyse 30 tons of meat per hour and allows data access and management, generating daily integrated or exportable

reports, thereby simplifying all of the processes.

The QVision’s high capacity, simple handling, easy cleaning and low energy consumption make it the best alternative for analysis and process control in the meat industry. The system also generates important cost savings by reducing lean giveaway, thereby increasing profits. In addition, the QVision allows complete traceability, higher productivity, consistent quality in the finished product, a reduction in human error and smarter purchasing of raw materials. ■

About TOMRA Sorting Food

TOMRA Sorting Food, formerly Best and Odenberg, designs and manufactures sensor-based sorting systems for the food industry. The company has more than 7,500 systems installed at food growers, packers and processors worldwide.

The company offers high-performance automatic sorters, graders and peeling and process analytics systems for meat, fish and seafood. The systems ensure optimal quality and yield, resulting in increased productivity and efficient use of resources.

TOMRA Sorting Food is part of TOMRA Sorting Solutions, which also develops sensor-based systems for recycling, mining and other industries. This powerful combination of technologies makes TOMRA Sorting one of the most advanced suppliers of sensor-based sorting solutions in the world, with more than 11,200 systems installed worldwide.