

New sausage casing detection guarantees optimal food safety

ViskoTeepak and TOMRA Sorting Food decided to join forces in order to develop a casing solution that would make it easier for sausage producers to detect pieces of casing in peeling operations, while still being able to track the colour formation of the sausage during processing. The result of this synergy is a completely new patent pending innovation in the world of casing and casing detection.

tomra.com/meat

In the production of skinless sausages, it is essential to guarantee that all fragments of the casing are removed from the surface of the sausages after peeling. ViskoTeepak has therefore developed a special casing type 'Wienie-Pak D-Tech' that allows producers to verify that the casings are completely removed.

This type of casing contains a special component in the full body of the casing. This component leaves the casing fully transparent in normal conditions, but becomes detectable in combination with TOMRA's Genius optical sorting machine.

During the processing of the sausages, the colour formation of the sausages can be followed as in regular clear casing and at the same time becomes detectable while implementing TOMRA's special optical module.

The innovation can be used to produce skinless type sausages of all types, including frankfurters, hot dogs, mini-salamis and much more.

"The biggest advantage is the fact that this casing allows for full automation of the detection and eventually the separation process with the correct sorting equipment," Marc Vrijnsen, Business Line Director at ViskoTeepak, told International Meat Topics.

"Combining TOMRA's Genius sorter with ViskoTeepak's D-Tech development, not only allows for casing detection but it is also possible to sort on size and other quality deviations such as colour," added Bjorn Thumas, Director Business Development at TOMRA Sorting Food.

TOMRA's Genius sorter can process up to five tons per hour and is equipped with high-end technology to detect good sausages and hotdogs from bad ones, including defects such as too light, too long, too short, attached and loose casing.

The requirements in food safety will continue to increase. TOMRA can now, together with ViskoTeepak, provide the most complete range of cellulose casing detection to help reduce the exposure of manufacturers. They take these concerns seriously and, by doing so, provide support for a long term sustainable business. Another benefit is the labour cost saving, since less workers are needed in the peeling/packaging section. The innovation was thoroughly tested at a major German producer of salami snacks and the results were convincing. Shortly after, the customer decided to switch to D-Tech casing and TOMRA sorting technology.



Manufacturing technology for high quality meat products

The Mauting company is currently among the largest and most successful companies worldwide who manufacture technology for the meat processing and food industry.

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Mauting machines enable producers to carry out the automatic thermal processing of products, reddening, warming-through, drying, smoking, cooking, baking, chilling and storage. In particular, they specialise in equipment for thermal processing of meat, smoking chambers, cooking chambers, chilling chambers for intensive chilling of smoked products, air conditioned cold smoke pre-ripening and curing units for production of fermented thermally unprocessed products, air conditioned post-ripening and drying units for maturing and drying of thermally unprocessed and processed products and boiling

kettles. The perfect construction of Mauting machines ensures excellent isolation without heat leaks, stiffness and a long lifetime.

The technological process of heat treatment is operated by a micro-processor control unit in accordance with a chosen program.

Mauting chambers are equipped with a highly efficient air circulation system, which guarantees uniform temperature and smoke distribution to any place inside the chamber.

Heating can be by request of the client – electricity, gas, oil, steam or combined heating.

With 25 years of operation in the market, the Mauting company has captured the leading position as an important supplier of quality machines and equipment of meat processing industry over almost all of the world. Yearly the company presents numerous innovations and news items at international trade fairs worldwide.



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