

Meat quality enhanced through marinating system

The Auvistick fresh meat marinating lines with injection technique helps processed meat manufacturers to enhance meat quality, improve product yield and extend shelf life.

The innovation for bone-in or boneless products developed by Spain's Metalquimia is designed to uniformly distribute marinade micro-particles throughout the entire meat piece by using a spraying system.

The Auvistick line, with up to 2,548 injection points, allows for spray marinating all types of white or red meat. It also improves marinade distribution throughout the meat piece and finished products, with no dead zones, low dripping loss and prevents damage to muscle texture and structure.



Dr Emilio Vita and Alexis Armas from Metalquimia.

The micro-particle spraying effect provides extreme injection precision from 4-30%, with minimum standard deviation, including under the bone.

Conveyance of the meat is performed by a modular acetal conveyor belt, which facilitates exact movement of the product and provides aseptic conditions, as well as easy cleaning and sanitation procedures recognised and approved by the U.S. Department of Agriculture (USDA).

The system is equipped with an automatic self-cleaning brine return filter, which allows meat processors to work three shifts without having to stop injection, based on three filtering stages that include a rotary sieve, followed by a decanter and

safety filter cartridges, with marinade temperature control from the display, and optional use of an external chiller.

Alexis de Armas, Metalquimia's Sales Area Manager, said the marinating system through injection bears a unique technology, which will soon be introduced in Asia, especially in China, Japan and Thailand.

**Compact,
durable slice
for Asia markets**