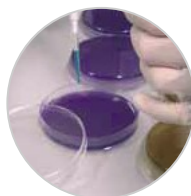


The minute Beef

41 European partners that advance knowledge about the beef industry and their applications

The minute Beef n°1, a bimonthly news January, 2011



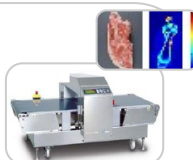
Technologies news

High Hydrostatic Pressure The HHP treatment



This technology decontaminates food products and increases their shelf life. It consists of an athermic decontamination process by subjecting packaged food to water pressures from 100 to 900MPa. [More information](#)

Detection of foreign bodies in meat X-ray and Metal detector



Moving the x-ray systems to new positions in the production plant reveals new levels of information about the production flow and the quality of the products. The metal detectors increase versatility of detection to wider ranges of metals. [More information](#)

Osmofood® system The first true continuous process



It produces a dried meat roll by combining an exclusive extrusion-laminating system with an osmotic dehydration technique. [More information](#)

Dear,

We are pleased to offer you the first "Minute Beef", where you can find **all the essential information** for your professional activity developed within the Prosafebeef project.

You will also receive advanced invitations to events.

Welcome and happy reading!

Receive the next issue

Events coming soon

Reduction and detection of Carcass contamination on the slaughterline

February 9th, 2011 in Clermont-Ferrand, France

Demonstration of several technologies in real abattoir conditions.

More Information: Mr Eric Lemoine, ADIV, eric.lemoine@adiv.fr

Quality screening of beef products

February 28th, 2011 in Oslo, Norway

Demonstration of new techniques allowing measurement of fat content and fatty acids on muscles and bovine carcasses.

[More information and registration form](#)

Contact: Mrs Bjørg Narum, NOFIMA, bjorg.narum@nofima.no

Added Value in Muscle preparations

March 2nd, 2011 in Bristol, UK

Learn the technical knowledge to optimize muscle preparation with the aim of increasing the muscle value.

[More information and registration form.](#)

Contact: prosafebeef@adiv.fr