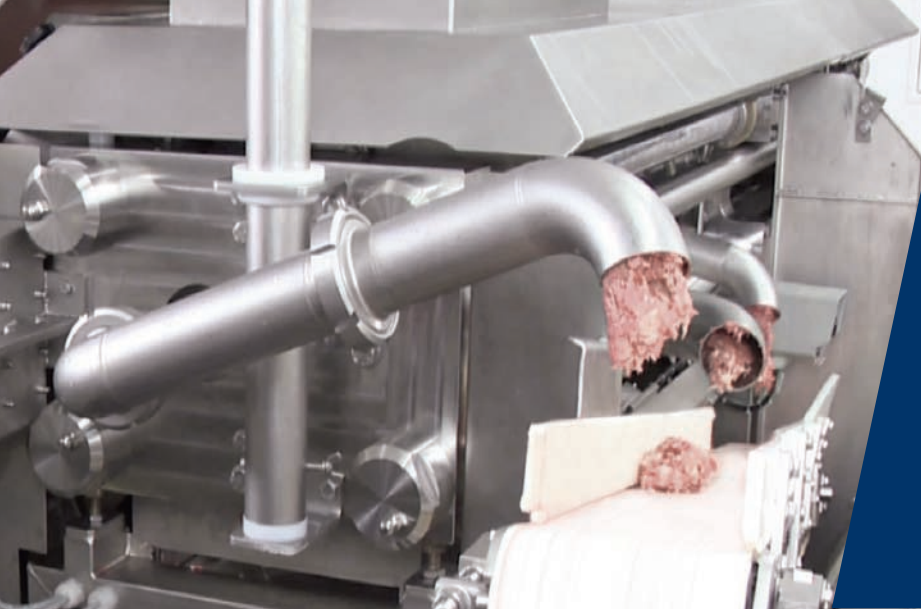


# Low pressure meat harvesting

DMP45 minced meat system



- Highest possible meat quality harvested
- Applications in high quality end products like nuggets and hamburgers
- Low maintenance costs



**“All this good quality meat can be collected for processing into products such as nuggets and hamburgers.”**

# DMP meat - a new source of minced poultry meat

Yield loss from leaving muscle meat on the bone after the primal deboning process is expensive. All this good quality meat can be collected for processing into products such as nuggets and hamburgers. The DMP technology has been developed to harvest high quality meat from poultry parts in a selective manner. It can be utilized as a harvester for residual meat left after deboning or as deboner for primal poultry parts such as wings and drumsticks, or even whole birds.

## Products

DMP meat (Desinewed Minced Poultry) is coarsely structured poultry meat (3 mm) and both in application and value comparable to minced poultry. Therefore the return on investment is extremely short. The selective harvesting of DMP meat from poultry bones results in meat with high quality features such as 3 mm structure, white color, high protein, low fat and calcium content. Depending on the pressure applied, the meat is virtually free from bone marrow. The secondary filtration (desinewing system) also removes most of the collagen, sinews and skin. The product is a fully functional manufacturing meat. The capacity is up to 2000 kg input per hour, subject to the type of raw material, required quality of meat in relation with its application and the settings of the machine.

## Applications for chicken, turkeys, ducks etc.

Previously deboned parts	Primal parts
Breast caps	Wings
Carcasses (turkey requires pre-sizing)	Drumsticks / legs
Upper backs	Necks
Necks	Whole birds



Chicken carcasses (input DMP)

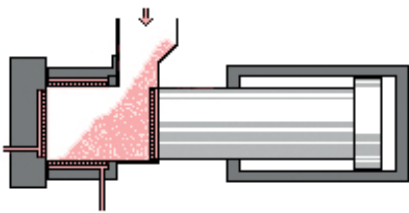


3 mm poultry meat (output desinewing system)

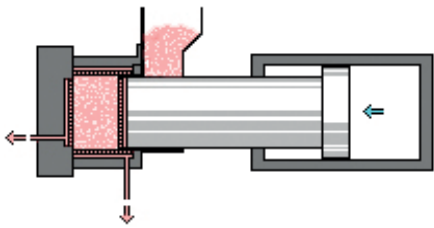




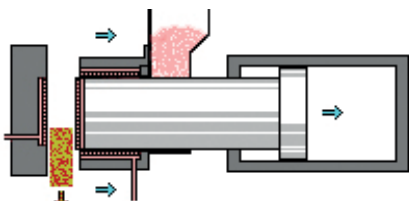
## Working principle



1. The machine is automatically fed with bones by an infeed conveyor.



2. The main ram transports the bones into the pressing chamber and puts gentle pressure on them. While under gentle pressure, relative movement between the bones releases the meat, which is discharged over the filter. The meat is transported through pipes onto the meat discharge conveyor. A desinewing system is required for the secondary filtration of DMP meat.



3. The residual bone is discharged by a scraper that also cleans the filter discs for the next cycle.

## Harvesting valuable meat

The DMP45 harvests residual meat left after a previous deboning operation or deboned meat from primal poultry parts (necks, wings or even whole birds).

After the deboning of poultry, high quality and valuable meat remains on the carcasses. DMP technology has been developed to harvest this high-quality meat in a selective manner.

DMP meat is comparable to coarse minced poultry, both in application and price. It is applicable to high-quality products such as nuggets, hamburgers, fresh sausages etc. Legislation in most countries allows the use of DMP meat as "normal" meat without the restrictions which do apply to MSM mechanically separated meat.

## Standard system

A standard DMP system includes an integrated meat discharge conveyor, an infeed conveyor and a bone residue discharge conveyor. A desinewing system is needed for the secondary filtration of DMP meat.







## Advantages at a glance...

- Recaptures previously discarded whole meat as 3 mm ground meat
- Adjustable pressure and press times (quality and yield are steady and adjustable)
- Highest possible meat quality produced from by-products
- The resulting meat is minced poultry, both in application and value
- Legislation in most countries allow the use of DMP meat as “normal” meat
- High quality features including 3 mm structure, white color, high protein, low fat, low calcium and no smear
- Applications in high quality end products like nuggets and hamburgers
- Constant and adjustable quality and yield
- Low maintenance costs thanks to no functional wear and tear
- Easy to maintain and operate
- Durable hydraulic driven system
- One operator with minimal skills can process up to 2000 kg/h input product
- Short return on investment

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