



Red Meat Processing

Revision version : 001

Date of revision : 26-Dec-2024

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Product Category	<ul style="list-style-type: none"> ● CIP (Clean-in-Place) ● Peracetic Acid
Application	<ul style="list-style-type: none"> ● Process decontamination
Key Function(s)	<ul style="list-style-type: none"> ● Food safety ● Food hygiene

Red meat processing is the process of transforming animal meat into safe-to-eat food products.

Meat is the common term used to describe the edible portion of animal tissues and any processed or manufactured products prepared from these tissues. Meats are often classified by the type of animal from which they are taken. Red meat refers to the meat taken from mammals, white meat refers to the meat taken from fowl, seafood refers to the meat taken from fish and shellfish, and game refers to meat taken from animals that are not commonly domesticated. In addition, most commonly consumed meats are specifically identified by the live animal from which they come. Beef refers to the meat from cattle, veal from calves, pork from hogs, lamb from young sheep, and mutton from sheep older than two years. It is with these latter types of red meat that this section is concerned.



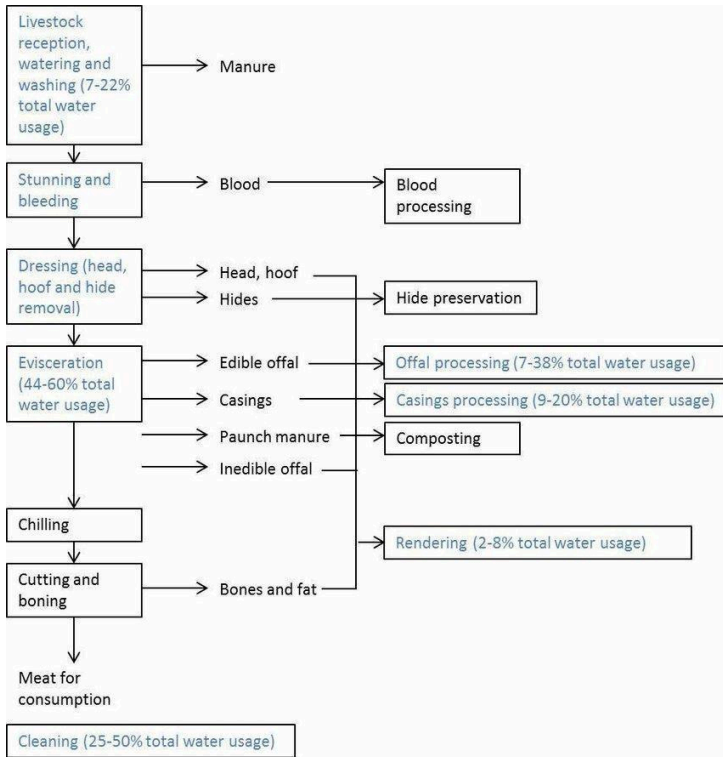
In the processing flow, all machines and process equipment could be monitored and cared for to make sure the process is well managed in accordance with food safety and food hygiene protocol. Stellar Unity is very happy to be your process partner working with your production supervising team to improve and enhance current process for a better healthy food product to your customers.

For more information of product



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Below Process Diagram is referred as typical flow for red meat manufacturing



Peracetic acid

Stellar Unity has provided Peracetic Acid both for direct contact food additive grade and non-direct contact grade. Peracetic acid functions as an oxidiser and is mainly used as a carcass wash in commercial red meat processing plants. It possesses many advantages when compared to sodium hypochlorite, one of the most common sanitizers. One important advantage is that it does not react with proteins to produce toxic or carcinogenic compounds. It also has a low environmental impact, and has been reported more effective than sodium hypochlorite against biofilms.

- **Peracetic acid** can be used over wide spectrums of temperature (0 to 40 degrees-C) and pH (3.0 to 7.5), in clean-in-place processes, and with hard water. In addition, protein residues do not affect its efficiency. However, it may not provide the microbial reduction sometimes achieved by sodium hypochlorite.
- **Peracetic acid** does not react with proteins to produce toxic or carcinogenic compounds
- **Peracetic acid** is used for sanitizing of food contact surfaces, sanitizing and disinfecting of animal premises and as a food processing aid for antimicrobial intervention without imparting odors, colors, or flavors to the finished product.

Peracetic Acid may be used in process water and ice used to commercially prepare for red meat processing.

Stellar Unity has a long experience in dealing with how process equipment hygiene for red meat manufacturing could be cared for and managed.

Stellar Unity has provided range of products to clean, detergent, rinse, and disinfect the whole process equipment to make sure that red meat produce is free from harmful and pathogenic microorganism and extend the shelflife as long as it could. Please contact our sales representative and we are happy to exchange our experience.

For more information of product



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