

Press release

Meat Cracks- The experts for raw sausages

The fermentation of raw sausages is a technologically advanced process with many influencing factors which must be mastered. For many years, the Meat Cracks Technologie GmbH is carrying out research on these parameters in the in-house climate chambers. Meat Cracks customers benefit from our many years of experience, the products of our M-FERMENTIC[®] series, our M-CULTURE starter- and protective cultures and on-site application advice.

The supreme discipline „raw sausage technology“

The raw sausage technology is considered to be one of the most complex technologies, it is even said that it is the “supreme discipline” in meat production. Countless textbooks publish various recommendations and guidelines how optimal parameters and conditions should be set in the production of raw sausages. “However, on a regular basis the product acts totally different when produced in the own production plants and not as said in textbook. Moreover, the existent price pressure on the market demands an ever faster, energy- and resource friendly and, of course, safe production method” says Gregor Scheffer, managing director of Meat Cracks Technologie GmbH.

Gregor Scheffer further explains „ To realize this for the own production, the physical and chemical processes in raw sausage fermentation must be thoroughly analyzed and understood against the background of the own production conditions, but in reality there is often not enough time to work on this in the daily work of production.”

Therefore, the area of raw sausage technology is amongst the pet passions of the Meat Cracks Technologie GmbH. With many years of experience, Meat Cracks has gained excellent expertise and competence in this area. Customers benefit not only from tailored compounds and starter cultures, they get support in a holistic way from compound to optimization of the production process.

Gregor Scheffer is one of the leading experts in Germany in the area of raw sausage technology. His profound knowledge and experience are based on his professional support of many renowned raw sausage manufacturers both nationally and internationally. He contributed with his knowledge to the construction of the Meat Cracks Technologie GmbH meat technical centre in 2009.

Here special attention was paid to state- of-the-art equipment for the replication of the raw sausage production on an industrial scale. In the meat technical centre, a large number of projects with different aims have already been carried out for customers and important insights have been gained.

All Meat Cracks distribution partners have learned the raw sausage production from scratch and additionally benefit from the accumulated and profound knowledge.

This knowledge was almost brought to perfection through supporting many customers and regular exchange of experiences among each other. Our distribution partners identify concrete requirements of the projects in consultation meetings with the customers. On this basis, individual solution concepts are developed and so customers get optimized products, exactly meeting their requirements.

Individuality is our strength

We know and pay attention to the fact that every process and every company is unique and must be considered individually. Every customer has its own requirements related to use of products and maturing programs. In order to meet these requirements, the aim is to provide customized M-FERMENTIC products and on site technological support during the implementation phase.

For further information please contact:

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Photo: Meat Cracks Technologie GmbH