

## PRESS RELEASE

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Trend Topics „Pulled Meat“ and Hygiene Solutions of KRONEN at the IFFA

**KRONEN shows competence in food safety and meat processing**

This year, KRONEN GmbH Nahrungsmitteltechnik presented the belt cutting machine GS 10-2 with the tearing blade for production of the popular convenience food „pulled meat“ and a UVC-based solution for disinfection at the international leading trade fair for the meat industry IFFA in Frankfurt from 4<sup>th</sup> to 9<sup>th</sup> May 2019. Focus was on the various applications of the GS 10-2 for meat processing and the UVC-lock developed jointly with sterilAir<sup>®</sup> for treatment of transport containers and packaging material. Besides, the KRONEN team also informed visitors about solutions for different processing steps of vegetables or herbs as additional ingredients of meat products.

At the 70<sup>th</sup> edition of IFFA, the key topics of KRONEN at the booth of its partner sterilAir<sup>®</sup> were solutions for the continuing food trend of pulling meat and the hygiene trend. “The production of “pulled meat”, used e.g. for burgers sold in street food trucks, with the GS 10-2 and the many other applicabilities for cutting meat products have proven successful at our customers. The great interest in the tearing blade shows that there is a demand at meat processors, slaughterhouses, large butcheries and convenience food producers which we can cover with our solution” summarizes Stephan Zillgith the very good response at the fair. “Moreover, the meat industry can profit from our long-standing experience in vegetable processing by the use of our solutions for different processing steps of ingredients, from washing to de-watering and chopping. With the disinfection lock developed together with our partner sterilAir<sup>®</sup> we are also targeting another important topic of the IFFA – food safety – and offer modern solutions.”

### **Continuous trend: “pulled meat”**

Known for example from the street food trucks, the trend “pulled meat” continues. In the meantime, the product is found in various varieties, among other things as burger, sandwich, filling for “nuggets” or as side dish for salads also in restaurants, supermarkets and butcheries – as main course as well as snack. For the production of “pulled meat” the precooked meat is pulled into fibers.

KRONEN has developed a tearing blade especially for this kind of meat processing which can be used in the belt cutting machine GS 10-2. At IFFA, KRONEN exhibited the GS 10-2 with the tearing blade which was of great interest to the international visitors. With the blade, “pulled meat” in a handmade look can be produced in large quantities from different types of precooked meat as chicken, pork, lamb, duck or beef for e.g. burgers or sandwiches. Different lengths and widths are possible. Up to 500 kg cooked meat can be processed as fibers per hour.

The GS 10-2 is also suitable for different cuts of meat products and for the production of curried sausage or slicing of various meat products. The belt cutting machine GS 10-2 can be adjusted to meet different requirements, as the cutting

size can be adjusted steplessly and the blades are changed without additional tools within seconds. Besides, cleaning the machine is easy and quick thanks to its modern hygienic design.

The KRONEN team informed visitors from the large-scale industry also about the applicability of the belt cutting machine GS 20, which is suited for processing of large quantities up to 4 tons per hour. Due to a large variety of blades, the digital adjustment of cutting size and the gentle downholding mechanism, the GS 20 can be used for cutting, pulling and shredding of a large number of products.

### **Highly effective disinfection using latest UVC technology**

In line with the important topic “food safety” of the fair, KRONEN presented machines and technologies for the disinfection of transport containers and packaging materials together with its partner sterilAir®. The UVC technology sterilizes surfaces especially of packaging materials, transport containers or boxes made of different materials. Using the latest UVC technology - thus avoiding heat exposure and eliminating undesirable additives or residues - consumer safety is increased and shelf-life of products is extended.

### **Diverse processing solutions for vegetables, mushrooms and herbs as ingredients of meat products**

Additionally, the KRONEN team advised visitors on processing options for complementary products as vegetables (peppers, mushrooms etc.), herbs or salad which are used as additional ingredients for the production of sausage and other meat products or ready meals. KRONEN offers among others the following solutions for different processing steps:

- Vegetable and salad spin-dryer KS-100 PLUS: Ideal, among other things, for spin-drying of e.g. defrosted pieces of peppers or onions.
- Vegetable cutter KSM 100: Perfectly suited for cutting vegetables and salad in smaller capacities: for slices, sticks, cubes or for shredding – in various cutting thicknesses.
- Cube, strip and slice cutting machine KUJ V: Cuts vegetables and fruit in slices of 2 up to 12 mm, strips of 2 up to 20 mm and cubes of 3 up to 20 mm – with a capacity of 300-3000 kg per hour.
- Washing machines: KRONEN offers a variety of washing solutions, both small washing machines and washing machines with belt or vibration outfeed, for vegetables, herbs, mushrooms, salad and more.

### **More about KRONEN processing machines for the meat industry:**

[www.kronen.eu/meat](http://www.kronen.eu/meat)

### **About KRONEN GmbH**

KRONEN is a family-owned, globally operating producer and supplier of stand-alone and special machines as well as of high-tech processing lines for the Fresh-cut industry. The product range of KRONEN and its partners covers fruit, vegetable and salad processing solutions for preparing, cutting, washing, de-watering, peeling, disinfecting and packaging.

In addition, KRONEN offers technical solutions for sectors such as meat and fish,

bakery products, convenience and ready meals, dried and frozen products as well as pet food.

Today, the company based in Kehl at the Rhine in Germany has over 100 employees, representations in more than 80 countries worldwide and delivers its products in over 100 countries around the globe.

With more than 40 years of experience in food technology, KRONEN considers it a major commitment to keep traditional values such as quality awareness, and focuses on a sustainable, holistic approach for the hygienic and safe production of healthy food. KRONEN aims at being a think tank, creating innovative solutions in line with the customers' needs and for their benefits. In close cooperation with industry and research, it ensures a high consulting and planning expertise.

**Further information:** [www.kronen.eu](http://www.kronen.eu)

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**Video:**

Cutting and pulling meat with the GS 10-2: <https://www.youtube.com/watch?v=hgeunEiCOc>

**KRONEN solutions for meat processing and disinfection at the IFFA:**



KRONEN Belt cutting machine GS 10-2



KRONEN UVC-Lock for disinfection



KRONEN vegetable and salad spin-dryer  
KS-100 PLUS



KRONEN cube, strip and slice cutting machine  
KIJ V



Sandwich with „pulled corned beef“  
produced with the GS 10-2



„Pulled chicken“ burger  
produced with the GS 10-2



Ham cut with the GS 10-2



Lyoner sausage cut in strips with  
the GS 10-2