

***FREEZING OR COOLING OF MEAT***



The meat is not de-structured through the formation of large crystals and does not drip excessively after defrosting.  
No protein segregation occurs.

The meat is not « burnt » during freezing and therefore not marked

Shorter production time: direct cutting of meat slices after crust-freezing

Chilling of variety meats from 38°C to 4°C  
Considerable reduction of bacteriological risks

