



MEAT

Longer freshness and higher quality through mist

Consumers will judge meat cuts based on their visual appearance. That is why it is essential for your cuts to look fresh and of high quality at all times. One obstacle to achieving this is the need for refrigeration: it draws moisture from your products, causing meat cuts to change colour and salads to form crusts — not to mention the weight loss. “Dry Misting” technology developed by Contronics will help you counteract this effect.

Our systems make the finest mist from the purest water, which will surround your meat cuts like a blanket. As it evaporates, the humidity rises and the temperature naturally drops. Your cuts lose no more moisture and retain their fresh appearance, their colour and their weight, without getting wet.



Optimal quality and less weight loss



Johan Jansen butcher shop, Gemert

Advantages:

In addition to longer shelf life and improved freshness, our “Dry Misting” technology offers additional advantages, such as:

- Higher revenue on account of superior quality and the “show” of the mist above your display;
- Reduce waste by no longer having to cut off visually unappealing meat;
- Better weight retention;
- Save on labour and increase your sales hours: meat cuts no longer need to be packaged and moved to refrigerated storage;
- Mist eliminates the need for packaging or foil, improving your visual presentation while also being more eco-friendly;
- The natural cooling effect helps you save on energy;
- Lifelong warranty and maintenance agreement.

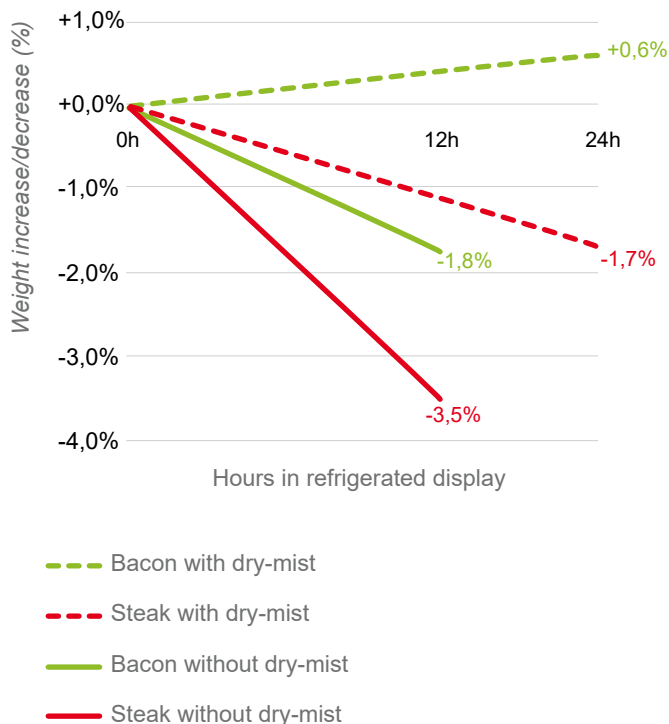


Laureijs butcher shop, Veldhoven

For any display

Our systems can be easily integrated into any existing refrigerators and displays. The amount of mist and how it is divided over the display can be easily regulated.

Weight loss of steak and bacon



NB: After 12 hours, the cuts without dry mist were unfit for sale, whereas the cuts with dry mist lasted for over 24 hours.

Source: Tim Browne, Meat Science Volume 77, 4 December 2007, pages 670-677.

Contronics

Our mission is to do our share in the battle against food waste.

Our ultrasonic "Dry Misting" technology has helped us do this for decades — and not just us. Among our customers more than 26,000 systems are currently in use worldwide.

With the support of over 30 international distribution partners, Contronics is a leading name in the fresh food supply chain, partly due to the reliability and guaranteed hygiene

"The Dry Misting enables my products retain their weight and quality. I can offer my customers a more attractive cut of meat from a more appealing display and I see this in my turnover!"

Johan Jansen, distinguished butcher

Contronics offers

- Tailored consultation regarding application in your store, without obligation;
- Support through all stages, from planning to installation;
- Service and maintenance.

Don't hesitate to contact us

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