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The KIN GmbH has conducted extensive trials with Baader meat desinwining machines. Different deboned pork, beef and poultry portions were examined.

Desinwining was carried out using with perforated drum dimensions.

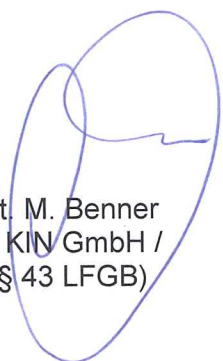
According to the type of meat, drums with hole diameters of 3 mm, 5 mm or 8 mm were used.

During the desinewing process, the meat is minced in accordance with the hole size of the perforated drum used while the solid matters in the meat, such as sinews, gristle and skin are separated from the meat.

The grade of communiting of the meat is in most cases comparable with ground meat.

Thanks to the removal of sinewas an gristle, the desinewed meat is richer in protein an contain less connective tissue than the meat that is ground only.

So far, desinewed meat cannot be compared with mechanically deboned meat.



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