

Nordischer Maschinenbau
Rud. Baader GmbH & Co.KG
Herr Schaarschmidt
Geniner Str. 249

23560 Lübeck

Neumünster, 15.12.2014

Considerations on Baader's separator technology from the food regulatory point of view
(Background: Judgment of the European Court of Justice, Tenth Chamber of 16 October 2014)

1. Desinewing with "traditional Baader technology"

Meat obtained by desinewing technology is basically characterized by the preservation of the structure of the muscle fibers. In the process, the taut connective tissue is separated from the meat, a separation from the bone is not required.

The meat quality has the same composition as the original material with a low proportion of connective tissue. It has to be labelled on the list of ingredients as "meat from ..." with specification of the respective animal species; it does not have to be labelled as "mechanically separated meat" (MSM).

2. Separation with "low pressure technology"

The use of low pressure technology for separating residual meat from bones will yield MSM of a "higher" class.

With this process, the calcium content will stay below 1000 ppm. The meat must be separated immediately after the deboning process; it has a lower microbial load comparable with that of minced meat. Meat with this microbial quality can be used for the production of all kinds of meat products and meat preparations without previous heat treatment.

This type of meat has to be labelled as "mechanically separated meat" (MSM) with specification of the respective animal species on the list of ingredients.

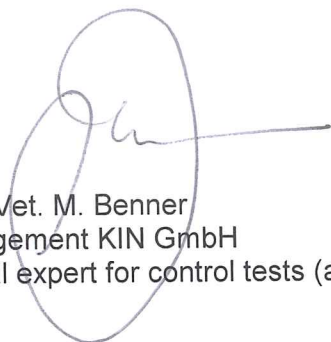
3. Separation with "high pressure technology"

For the separation of meat from bones, pressures above 100 bar will be applied. This results in an increased destruction of muscle fibers, higher calcium content and a higher microbial load.

This type of meat has to be labelled as "mechanically separated meat" (MSM) and must be used exclusively for the production of heat-treated meat products.

If applied properly, meat products as described under points 1 (desinewing Baader Technology) and 2 (Separation with low pressure technology) can be produced with Baader's separator technology.

Mechanically separated meat obtained by high pressure technology (category 3) is not part of Baader's separator technology.



Med.-Vet. M. Benner
Management KIN GmbH
Official expert for control tests (according to § 43, German Food and Feed Code)