

METALQUIMIA

The Performance Circle

METALQUIMIA, the Spanish-based family firm, world leader in providing integral solutions and technology for the processing of cooked and marinated meat products, will introduce at IFFA its latest research and innovation in meat processing technology which will represent a step ahead in meat sector's evolution.

The hundreds of professionals who will visit METALQUIMIA's impressive booths at IFFA will be able to see, first hand, the future of the global meat sector: new processing technologies, machinery and highly-automated fluid processing lines, easy to operate, with total traceability and operation control, noiseless, safe and designed for high productivity and total cost reduction, thereby improving competitiveness of the worldwide meat industry. The innovations presented will not be limited to the meat processing lines. METALQUIMIA's technological team will also attend IFFA in order to show a wide variety of first class cooked, cured and marinated meat products, samples of what is being produced throughout the world today, which constitute a true representation of the tendencies and evolution currently taking place on the global meat market. In this same way, METALQUIMIA meat technologists will exhibit the latest research in this field constituting a true and complete sam-

ple of the new meat products trends and future evolution.

Bone-in/boneless spray injectors...reinvented

METALQUIMIA is introducing at IFFA the new MOVISTICK 4500 CR incorporating a Reinvented & Patented Spray Injection Head designed for Peak Performance, achieving spectacular brine distribution and even colour, the most versatile range of Bone-In/Boneless injection percentages, the highest Bone-In productivity rates in the market and the higher final yields at a maximum injection accuracy.

Fish injection revolution►

METALQUIMIA is introducing at IFFA the new AUVIFISH spray injector, which represents the most effective and gentle way to process any fish species (Salmon, Tuna, Codfish, etc ...). Its innovative head design allows for spray injection of fish related brines and marinades, obtaining spectacular distribution in the finished product with total respect for fish morphology and muscle texture.

Plus marination: adding extra value to fresh meats

METALQUIMIA will display at IFFA the new AUVISTICK PLUS Marinating Lines, with a full bench of new features that will add extra value to fresh marinated meats by means of a redesigned spray injection system, multiple innovative design changes and new production capabilities.

METALQUIMIA will show at IFFA diverse systems and accessories adaptable to all marinated meat products, technological needs and production capacities, assuring an adjustable spray injection with up to 2548 injection points.



METALQUIMIA: a family strategy. From Left to Right: Josep Lagares- General Manager, Narcís Lagares-President, Narcís Lagares Jr. - Operations Manager



Fish injection revolution

Increase your slicing yield?

Consider using the TWIN FILOGRIND, the patented dual meat tenderization system from METALQUIMIA, specially designed for maximum protein extraction, which highly improves the yield of high-speed slicing lines by

▼ minimizing the defects in inter-



Twin filogrind greatly improves slicing yields

muscular binding and reducing muscle crumbling due to PSE meat. The TWINFILOGRIND system also prevents the appearance of holes in the slice while reducing trimming work required during meat preparation.

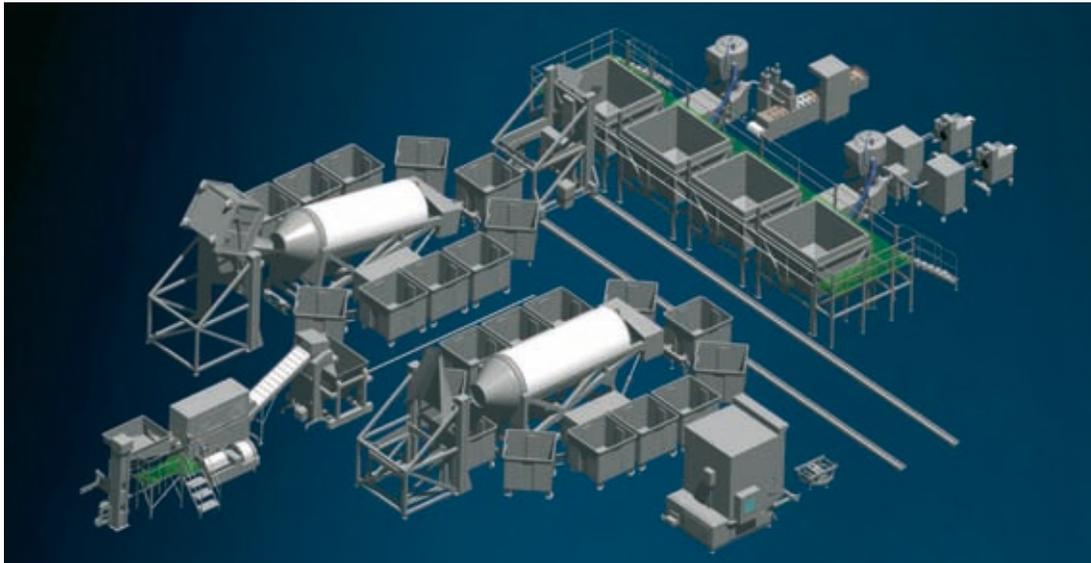
Autoloading for automatic tumbling/massaging systems

The THERMOMAT tumbling/massaging systems will also be present at IFFA. With an extensive range of models for all meat product types and production capacities (from 500 Kg up to 12,600 kg per batch), with new operating design, unlimited technological versatility and adaptable to all product types, incorporating the brand new AUTOLOADING features resulting in peak technological efficiency for top performance operation.

Moreover, METALQUIMIA will show the BBV LINE, a complete one-step-process line with increased productivity, reinvented capabilities and new operating options, opening up a wide range of manufacturing possibilities and offering precision control throughout the entire massage-maturation process.



The new Movistick 4500 CR: reinvented bone-in injection



TWINLINE: automatic super productivity in ham processing



Brand new autoloading features for tumbling/massaging systems

Super-high productivity ▲ automatic ham processing

The TWINLINE, the highest productivity dual automatic ham line ever will also be present at IFFA. Operating by means of a dual, integrated, compact and continuous process, the TWINLINE offers total automation, extremely high profitability, super productivity and ensures total traceability and control of processing parameters.

QDS: The IFFA 2007 processing revolution

Without doubt, this will be one of the leading attractions at IFFA—the latest technology in dry-cured meat products processing. To discover this new star in the METAL-QUIMIA UNIVERSE, we invite you to visit our booth and be a true witnesses to the coming meat processing future. ▼



“QDS Process”— the 2007 processing revolution

Breakthrough innovation in automatic whole muscle stuffing

▶ METALQUIMIA will introduce, for the very first time in Frankfurt, the new TWINVAC PLUS series, showing the most efficient and profitable options in high-power automatic continuous whole muscle vacuum stuffers. The new TWINVAC PLUS stuffer program offers meat processors, gentle handling at extra high power and the highest productivity of the market, together with a complete line of automatic stuffing accessories for peak performance processing.



The assembly process of the new TWINVAC PLUS series

Forced convection cooking and cooling: a new system for the coming decades

▶ By means of Forced Convection Cooking & Cooling technology, METALQUIMIA presents the COOKLINE, the latest in terms of thermal efficiency and cost performance, product versatility, thermal parameters management, full automation, traceability, productivity, ergonomic operation, maintenance, durability and, of course, profitability for a Cooking/Cooling Process.



COOKLINE: forced convection cooking and cooling



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