

Microwave Tempering

Twelve Reasons Why Ferrite Microwave Tempering Makes Sense

- 1** Microwave tempering ensures consistently controlled temperatures throughout the block of product. This improved temperature uniformity eliminates most drip loss and therefore will enhance flavor, aroma, and juiciness of the finished product.
- 2** Because drip loss is virtually eliminated, an operation can expect up to a 4% increase in finished yield.
- 3** Precise temperature control will assure consistency of particle size in all ground meat products. This enables a high degree of quality control concerning visual uniformity and consistency of bite.
- 4** The Ferrite tempering systems require relatively little floor space. This will afford a maximum level of throughput at a minimal allocation of valuable production space. In addition, the MIP 12 series is expandable. This will allow an immediate increase in throughput at a fraction of the cost for new construction. What's more, for overhead transmitter installations the expansion will require no more floor space.
- 5** Product handling is kept to a minimum. Each box is handled only once and in-line process design can be configured to reduce your tempering labor costs to the bare minimum.
- 6** Because microwave tempering takes only minutes, as compared to days for conventional air tempering, you will have operational flexibility to instantaneously change your production plans. In addition, the three day tempering requirement can be eliminated thereby reducing the in process inventory requirement to one day. This reduction in inventory frees valuable funds for other uses.
- 7** Controlled tempering also retards bacterial growth. This improves product quality and taste, increases shelf life, and reduces risk.
- 8** The elimination of bloody drippings on the floor will enable you to upgrade the overall sanitation in your plant. This contaminant will not be tracked throughout your facility.
- 9** Finished cooked yield of many prepared foods can be improved because controlled microwave tempering does not allow valuable protein to leach from raw product.
- 10** The most frequent reason for processing equipment breakdown is improperly tempered meat. If meat is too cold, blades will break, parts will wear, and gears will bind. If meat is too warm, product will bind on blades, squeeze into crevases, and create undue stain. The resulting downtime can be dramatically reduced through microwave tempering techniques.
- 11** Portion control of the finished product is simplified because controlled tempering precludes overstuffing too warm product or under-filling too cold product. This eliminates product give-away, and reduces the risk of fine due to short weighting.
- 12** Finally, the cleaned and controlled microwave tempering process will prevent the potential confrontation with Government Regulators over crowded and messy work areas, unsanitary handling procedures, blood on the floor, etc. This will save you money in cleanup costs, downtime, and non-productive labor expense.

It's made by Ferrite.