

# Cold-pressure pasteurisation technology at Moira Mac's

By using innovative cold-pressure pasteurisation technology, Moira Mac's has produced a new Diced Chicken Breast product that is claimed to be an Australian first, opening a whole new category in authentic, pre-prepared meats.

Moira Mac's is Australia's first poultry product manufacturer to use CSIRO-developed cold-pressure pasteurisation technology. This simple process is already used in the production of processed fruit and vegetables to extend their shelf life without the need for artificial preservatives, and has the same benefit for packaged meats.

Traditionally, preservatives and salts are the methods of choice for pathogen control and shelf-life extension. The pressure pasteurisation process replaces the need for preservatives and chemicals while dramatically extending shelf life.

The manufacturing process is conducted as follows: the skinless chicken breasts are tenderised, basted in flour and spices, and placed in individual oven bags in a steam oven; then the HPP process uses hydrostatic pressure to break down the cell walls of pathogens and extend the shelf life to 100 days.

The benefits of this process can be placed into four categories:

- Safer foods: The process destroys food-borne pathogens such as *Listeria*, *E. coli* and *Salmonella*, with little or no change in taste, look or nutritional value of the meat.
- Fresher foods: High-pressure processing destroys microorganisms that cause spoilage, naturally preserving the freshness of packaged foods.
- More natural foods: Cold-pressure pasteurisation allows Moira Mac's to eliminate the use of chemical preservatives, cutting costs and allowing the creation of the all-natural products consumers are demanding.
- Better tasting foods: Because cold-pressure processing doesn't expose foods to the damaging effects of high temperatures, they retain more of their fresh taste, texture, colour and nutrients.

Moira Mac's  
www.moiramacs.com.au



## Accurate food temperature measurement in refrigerated environments

Energy endoCube provides a way to overcome a common difficulty in recording 'actual' product temperature in refrigerated environment displays.

The endoCube is simple to install and requires no long-term management; it provides commercial refrigerators with an opportunity to switch from operating based on fluctuating air temperatures to operating based on food temperature, enhancing HACCP food safety programs.

This clever refrigeration device is packaged in a cleanable casing and has no electrical or mechanical components. The endoCube is installed by simply being wrapped around existing air-temperature thermostatic probes and by mimicking food. The probes report to the control systems a 'truer' product temperature rather than the air temperature.

Through independent testing it has been determined that with the ability to display and operate based on a more accurate temperature reading, the endoCube pays for itself through significant reduction in refrigeration running costs. Simply put, with the endoCube attached the refrigeration units are no longer susceptible to fluctuations in air temperature. This reduces the number of times the refrigeration unit needs to start and stop providing a more efficient operation.

The Energy endoCube provides a simple way to: contribute positively HACCP food safety programs; reduce the refrigeration running costs offering energy savings; and to ensure the refrigeration runs more efficiently offering less equipment wear and tear.

The endoCube is designed specifically for commercial and industrial applications including cold rooms, freezers and supermarkets with open air refrigeration cases. They provide benefits in warehouse storage environments as well as distributor trucks and vans.

**Energy Pty Ltd**

Contact info and more items like this at [wf.net.au/H543](http://wf.net.au/H543)



## Temperature & Humidity Monitoring — Made Easy



Stock Available Now!



The EL-USB range of data loggers provides a cost effective and easy-to-use method of monitoring temperature and humidity in such applications as:

- Food and Pharmaceutical Storage
- Temperature Controlled Haulage
- Refrigerator or Freezer Monitoring

For more information search for "Data Logger" on [www.soanarplus.com](http://www.soanarplus.com) or call 1300 365 551 (Aus) | 0508 765 956 (NZ)

