

MAGNATTACK™ Global Solves long standing issue with metal contamination in meat processing

25/11/2013 - Magnattack Global recently solved a serious issue in a large meat processing facility where tiny stainless steel fragments in meat meal were coming from a drenching capsule inside the sheep's stomach.

Over a long period of time, there has been a long standing problem with tiny metal fragments contaminating Meat meal products, a Bi-Product of meat processing. During the process of turning the offal from slaughter into meat meal, the small drenching capsule remains in the animal's stomach at the time of slaughter. These are then ground up by the mills and grinders in the facility, causing metal contamination in the meat meal. This can then lead to large product recalls, costly damage to brands and sales and also damage to processing equipment.

A large meat processing facility in Goulburn NSW had these issues and contacted MAGNATTACK™ Global to help them with this issue. MAGNATTACK™ Global carefully inspected the issue and the source of the issue and subsequently provided a special self-cleaning magnet system that was incorporated into the flow of meat meal. Much investigation and careful consideration was given due to the nature of the product and its properties, which often make it difficult to treat.

Following the installation of this equipment, the reduction in metal fragment issues has dramatically reduced and Southern Meats is completely satisfied with the end result. A spokesman for Southern meats has said "the system is excellent and I'm happy to tell anyone who has the same issues about it"

As a result, MAGNATTACK™ Global has already designed and manufactured 2 more large units for Fletcher international meats in Mudgee NSW and Albany Western Australia.

The MAGNATTACK™ Self Cleaning Grate Magnet System that was used is a very versatile machine that has the ability to collect weakly magnetic fragments such as work hardened stainless steel and magnetic stone particles and can be automatically cleaned both during production and after/before production runs.

The system can be installed virtually anywhere, including hard to access locations. The self-cleaning magnet system cleans periodically on a timer using either stand-alone controls or PLC controls. Frequency of cleaning parameters can be adjusted according to the level of contamination and product throughput.

Benefits of using MAGNATTACK™ Self-cleaning grate systems:

- HACCP Internationally Endorsed Product
- Australian Made and Designed
- RE80 10,000 Gauss
- Product and Brand Security
- Machinery and Plant Protection
- Reduce OH&S issues or injuries resulting from Cleaning Heavy Magnets
- Increased Production and Improved Product Quality

MAGNATTACK™ Global are experts in finding solutions to difficult metal fragment contamination problems like these. With concentrated effort and many years of experience, MAGNATTACK™ can now help anyone in the meat processing industry worldwide with these sorts of issues.