Hydrodynamic pressure technology or shockwave

Shockwave - DIL

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<th>Identification of Facility</th>
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Images

Weblink

www.dil-ev.de
Possibilities and limits
- Consumer convenience by preparing tender meat
- Uniform tenderness
- Little negative impact on other meat quality traits such as water-holding capacity, juiciness, flavor, and fresh meat color
- Improving the processing characteristics of moisture-enhanced meat products
- Less storage and energy cost due to fast meat maturation
- Elimination of enzyme requirements for ripening meat

Application
Application fields
- Tendering meat products, fish and seafood
- Oysters shucking
- Desintegration of biological tissue
- Enhanced extraction of biomolecules
- Technological aid in fragmentation process

Application examples
- For meat breeds (Limousin, Charolais, Galloway etc.) up to 20 % of the cuts are suitable as steak meat
- For dairy breeds (Holstein etc.) these cuts sum up to max. 10 %
- To improve the quality of beef meat often an aging is applied
- Beef, pork, lamb, chicken and turkey meats

Technology sheets that might be related to this facility
Title
Dielectric microwave spectroscopy
Dry-roasting of nuts using microwaves
ELECTRO-FREEZING
Infrared temperature measurement
Ionising radiation
Magnetic field assisted nanoparticle dispersion
Microwave heating
Ohmic heating
Radiofrequency dielectric heating
Raman spectroscopy
Shock wave meat tenderization
Thawing of food products by radiofrequency

Accessibility & Support Service
Access conditions
only available as service

Languages
English, German, Spanish

Other languages

Training
Training is provided by the managers of the infrastructure

Training further comments
Trained provided by managers of the infrastructure is sufficient.

Technical help
technical equipment, staff is available that can help to use this infrastructure

Technical help further comments
Technically, the equipment is relatively easy to operate following basic working premises.

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