Hydrodynamic pressure technology or shockwave

Shockwave - DIL

<table>
<thead>
<tr>
<th>Identification of Facility</th>
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<tbody>
<tr>
<td><strong>Title</strong></td>
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<tr>
<td><strong>Acronym</strong></td>
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<td><strong>Key words</strong></td>
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<td><strong>Latest version</strong></td>
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<td><strong>Manufacturer</strong></td>
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<td><strong>Model</strong></td>
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<td><strong>Description</strong></td>
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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

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

**Contact data**

**Contact person**
- Tomas Bolumar
<table>
<thead>
<tr>
<th>Institute/company</th>
<th>DIL</th>
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<tbody>
<tr>
<td><strong>Country</strong></td>
<td>Germany</td>
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