



Roasting of Minced Meat and Minced Meat Products

Versatile technologies allow a wide product range

■ **Diestedde.** Minced meat and formed minced meat products can be found all over the world on the menus. Independently on the kind of meat (beef, porc, poultry, lamb etc.) the technologies are similar to each other but at the same time also complex. It has to be distinguished between an end product made from a loosely rolling, roasted and cooked minced meat or a formed, roasted and cooked product.

Loosely roasted minced meat

In the ready meal and convenience industry, loosely roasted minced meat is playing a growing role as a semi-finished product. Depending on the application like ingredients for sauces and fillings, different roasting processes are required. The different the customer-specific requirements with regard to the roasted products are, the versatile are the technologies and machines for those processes. Loosely roasted minced meat is produced in the following machines:

- Teflon®-belt grill type DUBRA
- Continuous industrial wok type ContiWok
- Tiltable cooking kettle type KIPPKO
- Tiltable frying pan

The product processed in the Teflon®-belt grill is a browned and cooked meat with a minor product loss which has to be, however, minced to the requested size. The ContiWok is perfectly suited for a strong searing and browning of the meat. The browning degree can be chosen as far as requested and the meat keeps its loosely rolling characteristic. The batchwise processing of minced meat in the tiltable cooking kettle type KIPPKO presents a loosely rolling braised product which is mainly used as ingredient for sauces, soups or stews. On the other hand, the tiltable frying pan is available for the production of smaller batches. The Berief team is always happy to provide you with further information about the technologies and products from the machine range.



Formed minced meat products

The most common products are the formed minced meat products. Whether it is a hamburger, a meat ball, kebab or köttbullar – these famous products can be found in nearly every country, of course also in various shapes and made according to the customary recipes. Especially the shape of the product but also the specific requirements with the regard to the end product are the decisive factors with regard to the selection of the appropriate roasting machine. In general, the following machines for the production of these products can be listed.

- Teflon®-belt grill type DUBRA
- Fryer
- Hot-air oven
- Tiltable frying pan

In many cases, a hot-air oven is installed upstream to a Teflon®-belt grill or a fryer. As with each techno-

logy, all the machines have advantages but also limits. The Teflon®-belt grill is producing a product which is very close to a product roasted in a pan. With this technology, the use of additional fat can be completely eliminated. Due to the contact roasting, the loss is considerably reduced and a high-quality product with regard to physiological nutrition is achieved. However, it does not offer the possibility to produce round products. A fryer can brown products from all sides, although the influence of external fat has to be considered and also the disposal. In general, a hot-air oven (with steam injection) is suited for the roasting process but it is mainly used for the subsequent cooking after a Teflon®-belt grill or a fryer. According to the recipe, a steam cooker can be installed upstream to a Teflon®-belt grill in order to increase the yield. A tiltable frying unit is mainly suited for the roasting of smaller quantities.

