

## “THE SPIRIT OF CREATIVATION”



■ Josep Lagares General Manager of Metalquimia

In METALQUIMIA we say that the systematic management of creativity supplies us with new ideas, and the systematic management of innovation transforms into value the best ideas generated by the creative process... this phrase describes perfectly the model of CREATIVATION® devised by METALQUIMIA, a model where the systematic and socialized management of CREATivity and InnoVATION can consistently generate economic return for our customers and for our society.

This is the SPIRIT OF CREATIVATION, a spirit where the systematic management of inspiration is focused on generating value and return with the aim of offering the global meat sector the best solutions to the challenges of survival and competitiveness it faces today. A SPIRIT OF CREATIVATION that has made METALQUIMIA a Global Company of undisputed prestige, equipped with the most advanced technology and machinery capable of offering integral solutions and state-of-the-art technology for the process of manufacturing meat products with a guarantee of the finished product.

This SPIRIT OF CREATIVATION, naturally, is the spirit we are putting forth for this new edition of the IFFA Exhibition, without doubt the most important and prestigious event of the world meat sector. A SPIRIT OF CREATIVATION that at IFFA 2010 invites you to catch a glimpse of the global meat sector's future, with new breakthrough processing technologies; highly automated flow lines, designed for high productivity, maximum yield and a reduction of overall operating cost; RFID electronic identification solutions that improve the sector's intelligence; a real and virtual showcase of cooked, cured and marinated meat products, a true representation of the trends and evolution currently taking place on the global meat market... all this focused on a common mission/commitment shared by all our collaborators: to serve and help our customers around the world to improve their competitive position in the global market. It is, for all of us, a source of joy and satisfaction to be able to show you in depth this SPIRIT OF CREATIVATION ... and we wholeheartedly hope that during IFFA we can share it with you... Enjoy the Show!!!!

JOSEP LAGARES  
General Manager of METALQUIMIA

# METALQUIMIA

## INAUGURATES NEW PRODUCTION FACILITIES



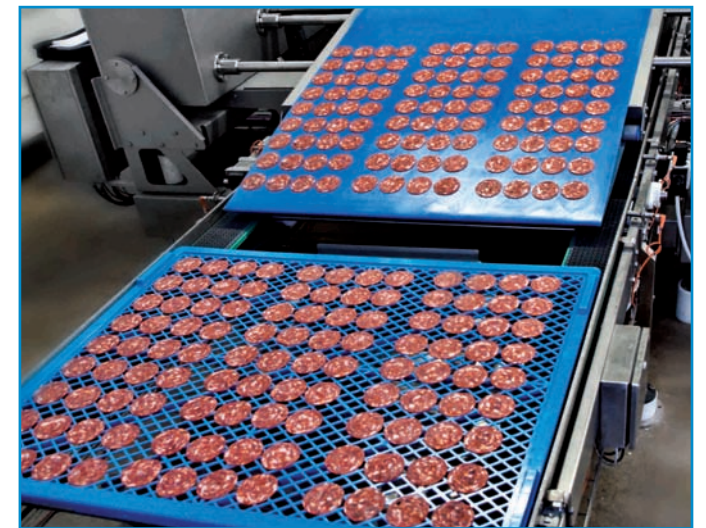
Pàg 7

## IDFOOD: RFID SOLUTIONS FOR MEAT INDUSTRY



Pàg 15

## QDS PROCESS®



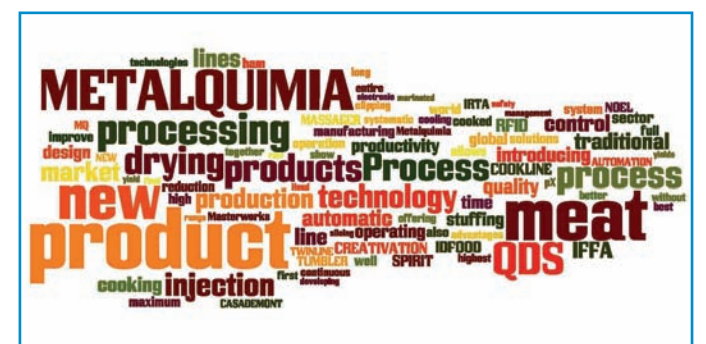
Pàg 2

## METALQUIMIA AUTOLINES



Pàg 9

## “METALQUIMIA NEWS” TAG CLOUD

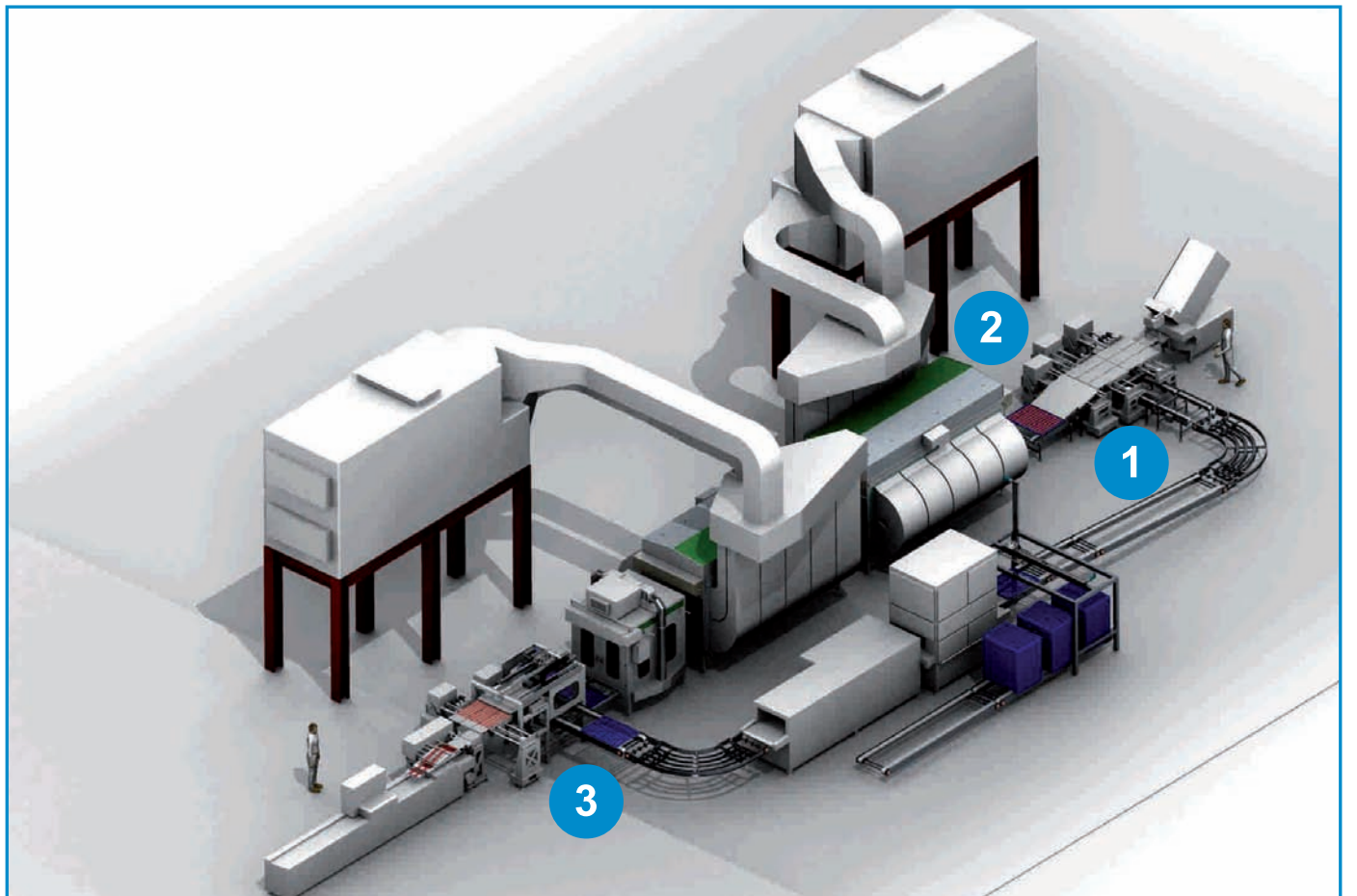




# QDS PROCESS®

## THE BREAKTHROUGH TECHNOLOGY FOR MEAT PRODUCTS DRY-CURING

The QDS Process® (Quick-Dry-Slice) the revolutionary accelerated drying-curing technology jointly developed by METALQUIMIA, IRTA and CASADEMONT has recently become a market reality with the installation of the first industrial operation unit in CASADEMONT (Girona, Spain)



Line description

## ADVANTAGES OF THE QDS PROCESS® LINES

### TECHNOLOGICAL ADVANTAGES

**✓ Improvement of the regularity in product quality:** The QDS Process® lines control individually the weight variation of the sliced product transported on each tray (Identified by means of an RFID Tag) ensuring a much better homogeneity inside the batch and between batches. This better regularity also has an economic impact as reducing the standard deviation of the weight loss allows for approaching the average yield to the upper limit allowed by the product legislation.

**✓ Reduction of the risk of product alteration:** The quick drying and the high degree of control in the QDS Process® lines avoid most of the risks which a traditional product undergoes during its long drying stage, as irregularities or malfunctions in the drying chambers with variations in moisture and temperature or as crossed contamination with undesired microbial flora.

**✓ Higher degree of Food Safety:** Although the microbiological studies show that pathogens such as *Listeria Monocytogenes*, *Stafilococcus Aureus* and *Salmonella* show a very similar behavior in the QDS Process® product and in the traditional product, we can say that, as a consequence of the better regularity and control and the reduction of the alteration risks, the QDS Process® offers a higher degree of food safety.

**✓ More flexible Research & Development process:** The shortening in the product process allows for improving drastically the R&D efficiency, by being able to increase the number of new product design tests. Additionally, the QDS Process® lines design allow for the introduction of test samples in the normal production line without serious disruption of the same.

**✓ Possibility of developing new product shapes other than the traditional round one:** The traditional process restricts the possible shapes of raw - cured products to the cylindrical shape, the only one which guarantees a uniform drying. The QDS Process® lines permit any possible shape of slice, regular or irregular, even if it may be necessary to adapt the line for the handling of such slices.

**✓ Possibility of developing new products that are not viable with the traditional process:** The traditional process requires to be viable that the product enters the drying stage with a water activity level already reduced to avoid microbiological damages in the first drying days, when  $a_w$  is still high. The high speed of the QDS Process® avoids this requirement without damaging the product and opens the door to the development of such products.

**✓ Avoids formation of a mold cover:** The speed of the QDS Process® avoids completely the growing of molds on the product surface.

**✓ Better color of the final product:** During the traditional drying process, the long time produces oxidation reactions in the fat with release of intermediate peroxides that oxidize the meat pigments, causing a degradation in the product color. The QDS Process® products always show a more intense and less brown color than the traditionally dried products as most of these oxidation reactions don't happen because of the short processing time.

**✓ Avoids crusting on the external part of the slice:** The traditional drying process forms a crust of drier product in the surface of the sausage that, if excessive, prevents drying of the internal part of the sausage, producing slices too soft in the center and too dry in the external part. The QDS Process® avoids completely this effect obtaining totally uniform slices.

# QDS PROCESS



**IRTA**  
RESEARCH & TECHNOLOGY  
FOOD & AGRICULTURE



## ECONOMIC ADVANTAGES

✓ **Less space requirements:** A QDS Process® line for the production of 400 kg/h represents a reduction on the floor occupied by drying chambers of some 800 m<sup>2</sup> for a product with a 4 weeks drying period.

✓ **Reduced stock:** In the traditional system a drying product stock equal to the production capacity of all the drying time has to be kept in the drying chambers. The QDS Process® lines allow for releasing this capital and saving the associated financial costs.

✓ **Reduced energy consumption and environmental impact:** The fact that the QDS Process® drying can be done at higher temperatures than the traditional process without risking product safety allows for the use of free-cooling technologies which take advantage of the outside air for drying. The energy savings will depend on the climate characteristics of the factory area and

also on the product manufactured, but can be quantified in around 30 % in the Mediterranean area and will be higher in cooler climates.

✓ **Use of cheaper casing:** As the product spends less time inside the casing, cheaper casings with different characteristics can be used. In some products it is also possible to think of using plastic casings, which are much cheaper.

A QDS Process® line for the production of 400 kg/h represents a reduction on the floor occupied by drying chambers of some 800 m<sup>2</sup> for a product with a 4 weeks drying period.



■ Slicing zone

1

# ECONOMIC

## OPERATIONAL ADVANTAGES

✓ **Simpler production planning:** One of the great barriers for raw cured products manufacturing is the long anticipation time required to plan the production. The reduction of the process time to 2-3 days gives a new and much faster reaction capacity to the changes in the market demand, approaching the process to a just-in-time process.

✓ **Independent fermentation and drying steps:** The QDS Process® allows for fermenting product batches, freezing them and keeping them frozen for long periods, drying them in hours when required.

The reduction of the process time to 2-3 days gives a new and much faster reaction capacity to the changes in the market demand.



■ Convective drying zone

2



■ Packaging zone

3

# OPERATIONAL



Welcome to the spirit of **Metalquimia**



Brine and marinade preparation line

# BRINMIX

Just in time



- Shorter preparation time
- Higher productivity
- Optimum homogeneity in mixtures
- Ergonomic and easy operation
- Efficient cooling
- Less foam

[www.metalquimia.com](http://www.metalquimia.com)



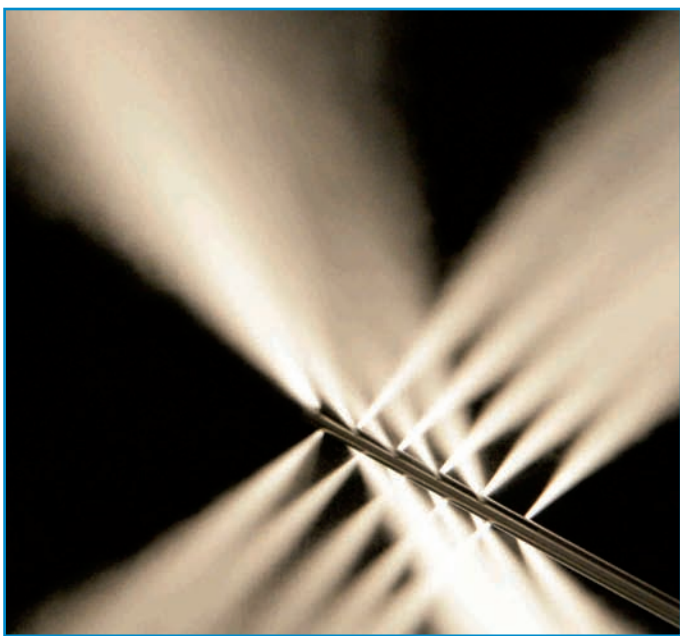
S. Ponç de la Barca, s/n - 17007 GIRONA · SPAIN  
Tel. 34 972 21 46 58 - Fax 34 972 20 00 11  
[info@metalquimia.com](mailto:info@metalquimia.com)

# THE STARS ARE RE-BORN: **NEW** SPRAY INJECTION REINVENTED

METALQUIMIA is introducing at IFFA the new MOVISTICK PLUS series, the re-born stars, incorporating a Reinvented & Patented Spray Injection System, achieving spectacular brine distribution and even colour, the most versatile range of injection percentages, the least dripping loss, the highest productivity rates in the market and the highest final yields at maximum injection accuracy.

The new **MOVISTICK PLUS** injectors incorporate breakthrough operating features such as:

- ✓ Increased operating cycles = Increased production output
- ✓ Optimal Injection Head separation for maximum injection efficiency
- ✓ Improved Tenderization Head change for inspection, cleaning and sanitation
- ✓ One-Button Single or Double Head operation switch
- ✓ Adjustable Built-In Tenderization Head for top protein extraction efficiency
- ✓ Auto-piloted Hydraulic operation
- ✓ Spray Injection Pressure regulation for optimum product performance
- ✓ Very easy injection needles change for inspection, cleaning and sanitation
- ✓ Environmentally Friendly design
- ✓ State-of-the art Hygienic and Sanitation design



## 3-OPTION FILOGRIND

3 NEW WAYS OF IMPROVING BINDING AND SLICING YIELD

The brand new FILOGRIND 3-OPTION meat tenderizers that METALQUIMIA is introducing at IFFA 2010 offer new processing capabilities as well as 3 new regulation options (Basic, Roller-Fixed and Variable Speed) which provide maximum increase of the protein extraction surface, with a reduction in cooking loss, improving final yield, minimizing defects of intermuscular binding, and preventing the appearance of holes in the sliced product. Very recommendable for today's ham market new product challenges.





# BACONLINE

Direct benefits



- Greater slicing yield
- Greater injection percentage
- Better brine absorption
- Less dripping loss
- Fewer air pockets

# CATALONIA'S PRESIDENT INAUGURATES NEW PRODUCTION FACILITIES

The president of the Government of Catalonia, the Most Honorable Mr. José Montilla, in an act that has been also attended by the Minister of Agriculture, Mr. Joaquim Llena, has inaugurated the new Metalquimia's facilities

The president of the Government of Catalonia, the Most Honorable Mr. José Montilla, in an act that has been also attended by the Minister of Agriculture, Mr. Joaquim Llena, has inaugurated the new Metalquimia's facilities, which are next to Metalquimia's current production facilities and occupy a total space of 10,000 m<sup>2</sup>, with 5,000 m<sup>2</sup> of floorspace dedicated to production.

The president of the Generalitat stressed the importance of the enterprising and innovative spirit of the Catalan business community and encouraged the Lagares family and the entire staff of Metalquimia to continue striving to keep the prestigious Catalan company on the cutting edge of technology and quality in the international meat panorama.



■ The new 10,000 m<sup>2</sup> facilities



■ Mr. and Mrs. Lagares with Catalonia's President

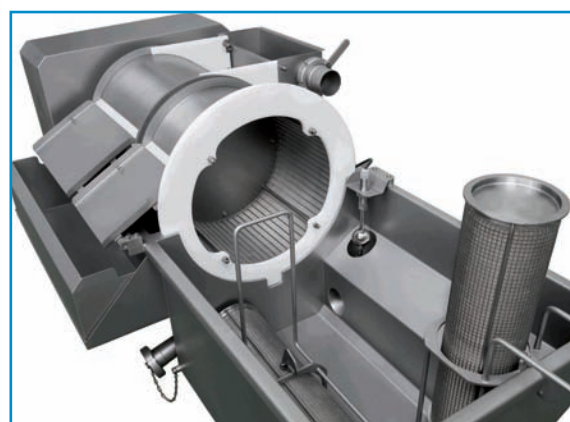
## AUWIPLUS MARINATING ADDING EXTRA VALUE TO FRESH MEATS



**NEW**

METALQUIMIA is introducing at IFFA the redesigned AUWIPLUS Marinating Lines, with a full bench of new operating and hygienic design features and equipped with the new 24 h automatic brine/marinade filtering system (Mod. FR 32) which provides full-day non-stop marinating for the best cost-efficient productivity, injection precision and consistent product quality.

Among other improvements, the new AUWIPLUS marinating injector incorporates a redesigned spray injection system together with a very easy interchangeable needle injection plate, a meat level sensor for optimum injection performance and precision, an automatic injection head clearance regulation with the possibility of injection % variations depending upon product profile, as well as other innovative design changes focusing on ergonomic, hygienic and sanitation performance together with new operation and control capabilities (PC weblogger), assuring an all-day consistent spray marination with up to 2548 injection points.



■ The new 24-H brine/marinade filter Mod. FR 32

The new

**NEW**

**FILTER FR-32**  
the new 24 h automatic  
brine/marinade filtering  
system

## DRYBINDER New marinade drainer



■ The Drybinder

**NEW**

METALQUIMIA is introducing at IFFA the DRYBINDER, the continuous marinade drainer for optimum brine retention and improved marinated meat quality after packaging.

Its specific design, together with its tilting capabilities, provides the DRYBINDER with the fast draining of the free surface marinade together with a slightly higher retention of the injected brine resulting in a drier product, forwarding an increase of operating yields and an improved product shelf-life and appearance after packaging.

WELCOME TO THE SPIRIT OF METALQUIMIA



**OK!**  
IT'S THE BEST!

## MOVISTICK

**PROBABLY THE BEST MEAT INJECTOR EVER**

- New Spray Injection Head designed for Peak Performance
- Spectacular brine distribution and even colour without dead areas
- Most versatile Bone-in/Boneless range of injection percentages
- Highest productivity rates in the market
- Minimum dripping loss and higher final yields
- Volumetric brine pump for maximum injection accuracy
- Trouble free hydraulic-operated system
- Very easy assembly/disassembly, cleaning and sanitation

METALQUIMIA, S.A. S. Ponç de la Barca, s/n, 17007 GIRONA - SPAIN · Tel. 34 972 21 46 58 · Fax 34 972 20 00 11  
www.metalquimia.com · info@metalquimia.com

WELCOME TO THE SPIRIT OF METALQUIMIA



**OK!**  
IT'S THE BEST!

## THERMOMAT

**PROBABLY THE BEST TUMBLER / MASSAGER EVER**

- Top Efficiency: the largest productivity in the market
- Plus Efficiency: the fastest brine absorption & protein extraction
- Top Effectiveness: exceptional color uniformity and Binding
- Greatest Versatility: infinite processing combinations
- New Software and vanguard Tumbling / Massaging features
- State-of-the-Art Hygienic & Sanitation & Inspection Design
- Optimized Ergonomic D2D (day to day) Operation
- Simplicity of all components with minimum maintenance

METALQUIMIA, S.A. S. Ponç de la Barca, s/n, 17007 GIRONA - SPAIN · Tel. 34 972 21 46 58 · Fax 34 972 20 00 11  
www.metalquimia.com · info@metalquimia.com

WELCOME TO THE SPIRIT OF METALQUIMIA



**DOUBLE ACTION,  
DOUBLE EFFECT**

**OK!**  
IT'S THE BEST!

## TWIN FILOGRIND

**PROBABLY THE BEST MEAT TENDERIZER EVER**

- Highly improves the yield of slicing lines
- Greatly reduces muscle crumbling
- Minimizes defects in intermuscular binding
- Reduces cooking loss

METALQUIMIA, S.A. S. Ponç de la Barca, s/n, 17007 GIRONA - SPAIN · Tel. 34 972 21 46 58 · Fax 34 972 20 00 11  
www.metalquimia.com · info@metalquimia.com

WELCOME TO THE SPIRIT OF METALQUIMIA

**NEW**



**OK!**  
IT'S THE BEST!

## TWINVAC PLUS

**PROBABLY THE BEST MUSCLE STUFFER EVER**

- Top Quality Whole Muscle Automatic Vacuum Stuffing
- Unlimited functional Stuffing Versatility
- Optimum Accuracy and Precision Stuffing
- New Software and Vanguard Stuffing Features

METALQUIMIA, S.A. S. Ponç de la Barca, s/n, 17007 GIRONA - SPAIN · Tel. 34 972 21 46 58 · Fax 34 972 20 00 11  
www.metalquimia.com · info@metalquimia.com

# PRECISION AND COMPACTING IN WHOLE-MUSCLE STUFFING

TWINVAC PLUS, together with COMPACTA technology, provide maximum weight precision in top quality whole-muscle stuffing lines obtaining highly compacted slicing logs with fewer rejects in slicing lines, fewer internal holes, better muscle cohesion, more productivity and more automation.



■ TWINVAC PLUS, together with COMPACTA technology

## INDIVIDUAL OR MULTIPLE WHOLE MUSCLE HEAVY DUTY STUFFERS

METALQUIMIA is introducing the new range of whole muscle stuffing + clipping lines which allows the automatic non continuous stuffing and clipping of individual, multiple, delicate or large diameter meat products as loins, whole hams, and beef muscles.



■ The LAPEG WHOLE MUSCLE STUFFED

### Key-points:

- ✓ Big diameter products
- ✓ Stuffing of individual separated muscles
- ✓ Extreme compacting pressure
- ✓ Uniform round shape of log
- ✓ No slicing losses when stuffing two muscles in same log
- ✓ Automatic clipping both ends of log with high power stretching



## NEW

### VOLCAT PRECISION HIGHEST STUFFING PRECISION EVER!!!

The combination of the TWINVAC PLUS stuffer and the brand new VOLCAT PRECISION dosing device has resulted in an automatic vacuum whole-muscle stuffing line without comparison in the world meat market achieving the highest weight precision (up to 10g SD), preserving a superb meat structure and muscle morphology and representing by far the best large diameter whole-muscle stuffing technology ever!!



■ The new VOLCAT PRECISION

Benefits  
in every slice

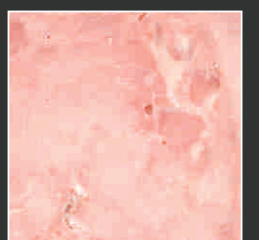


New

# COMPACTA

Automatic Stuffing & Compacting Line  
for low-injection Sliced Products

- FEWER rejects in Slicing Lines
- FEWER internal holes
- BETTER muscle cohesion
- MORE productivity
- MORE automation



without Compacta



with Compacta



METALQUIMIA, S.A. - S. Ponç de la Barca, s/n - 17007 GIRONA · SPAIN  
Tel. 34 972 21 46 58 · Fax 34 972 20 00 11  
[www.metalquimia.com](http://www.metalquimia.com) - [info@metalquimia.com](mailto:info@metalquimia.com)



# AUTOLINES: TWINLINE & BBV LINE

Metalquimia presents the impressive automatic ham processing plants TWINLINE & BBV LINE, which integrate injection, tenderization, massaging, maturation, stuffing, clipping, cooking and cooling, in an entirely automatic and continuous flow line.

AUTOLINES presented by Metalquimia are the most modern, productive, versatile, compact, energy-efficient, safe, clean and profitable systems in the world meat market, for processing cooked meat products with completely proven vanguard technology.



■ TWINLINE assembling process at Metalquimia workshop



■ Tumbling / Massaging reactor

## HIGH PRODUCTIVITY AUTOMATIC HAM PROCESSING: THE TWINLINE

The TWINLINE, the highest productivity dual automatic ham line ever operates by means of a dual, integrated, compact and continuous process with maximum automation, offering extremely high profitability, super productivity and ensuring total control of processing parameters. The full traceability of production batches in the TWINLINE ham processing line and the consistency, quality and safety of the Finished Product are also top features of the ultra automatic ham processing line introduced by METALQUIMIA.



## BBV LINE: “ONE-STEP PROCESS” HAM PROCESSING

The BBV LINE ham processing plant, a complete one-step-process automatic line with increased productivity, reinvented capabilities and new operating options, opening up a wide range of manufacturing possibilities, reduction of manufacturing costs and offering full control throughout the entire massage-maturation process.

## METALQUIMIA DEFROSTING TECHNOLOGY

Improving the Chain-Value

**NEW**

MQ is introducing at IFFA 2010 its brand new Tempering & Thawing (T2) Technology which improves the processing Chain Value by reducing long defrosting processing times, improving operation yields as well as obtaining a proper raw material for quality injection.

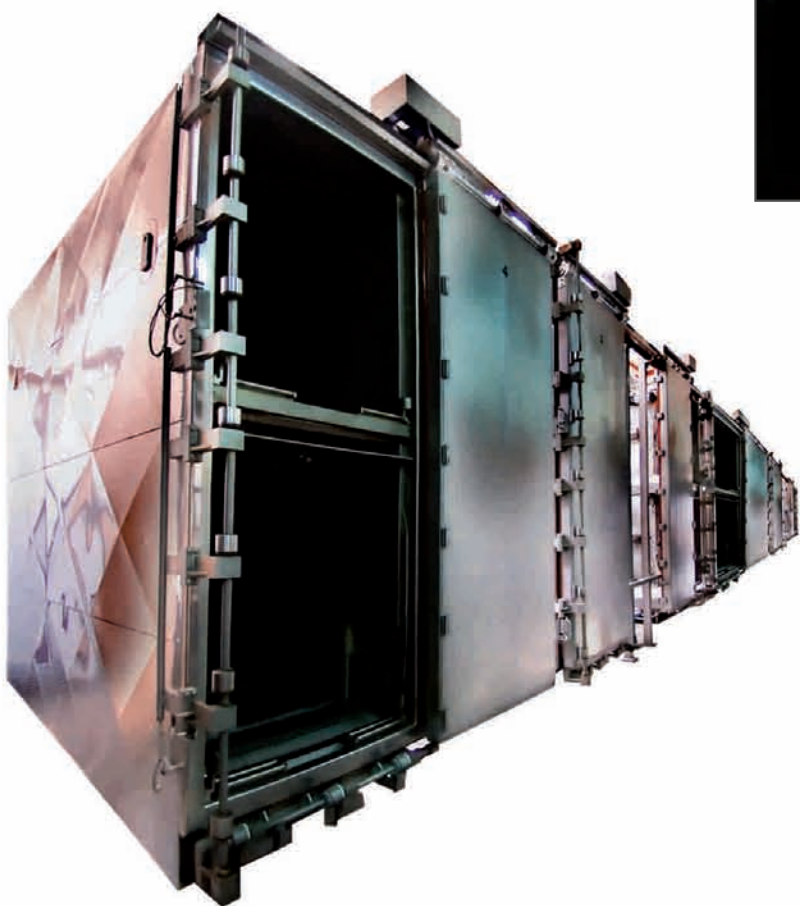
The exclusive T2 technology engineered by METALQUIMIA includes a tempering phase, a frozen meat separation step and a thawing process where the right combination in-between thermal and vacuum cycles, meat movement control, by means of a specifically engineered software, and a uniform and fast cooling as a final step, results in a defrosted quality raw meat very suitable for injection purposes.





# COOKLINE

Look what Metalquimia has just cooked up!



- **Forced convection** cook & chill processing system
- For cooked meat and ready-to-eat food products
- Maximum automation and full control of the cook & chill process
- Significant improvement of cook & chill energy costs
- Productivity and temperature distribution that surpass all market competition
- Full versatility in moulds, multimoulds and formats
- Very easy access for cleaning, sanitation and maintenance
- **Metalquimia's** state-of-the-art technology



S. Ponç de la Barca, s/n - 17007 GIRONA · SPAIN  
Tel. 34 972 21 46 58 - Fax 34 972 20 00 11  
[www.metalquimia.com](http://www.metalquimia.com) - [info@metalquimia.com](mailto:info@metalquimia.com)

# NOEL EXPANDS COOKLINE

NOEL ALIMENTARIA from Girona (Spain) has expanded its FDC COOKLINE installation, the latest in cooking / pasteurization / cooling systems for meat products and ready-to-eat food that unites, in a totally integrated processing system, the operations of moulding, cooking, chilling and demoulding in an entirely automatic and continuous flow line.



## INTERVIEW

· What made NOEL ALIMENTARIA opt for METALQUIMIA COOKLINE technology as opposed to other cooking technologies existing on the market?

We could answer this question with 4 key-concepts:

### 1 Versatility:

- in the implantation of the new technology, since it is compatible with the structures and formats already in place
- in production, since it also provides for small and large productions as well as a wide range of cooking programs and product formats (multimoulds, cooking baskets, etc...)
- in the ease of incorporating new projects.

### 2 Automation of the entire cooking/cooling process and on-line control

### 3 Safety in processing, operators, hygiene, sanitation and in the end product

### 4 Savings in energy, water and labor

· What are the principal operational and functional advantages provided by COOKLINE?

Mainly, and among others, the integration of the cooking and cooling processes and the simplification of loading and unloading procedures.

· And the advantages regarding technology and the product?

With the Metalquimia's COOKLINE technology we have control at all times of the internal temperature of the product as well as the water temperature and other thermal/pasteurization parameters, and we have been able to design specific cooking/cooling cycles for each



■ Mr. Jaume Planella  
R&D Manager



■ Mrs. Gemma Juncà  
Cooked Ham Division Manager

product type with full assurance of its microbiological quality.

· How does the COOKLINE system improve ergonomics and improve working conditions for your operators?

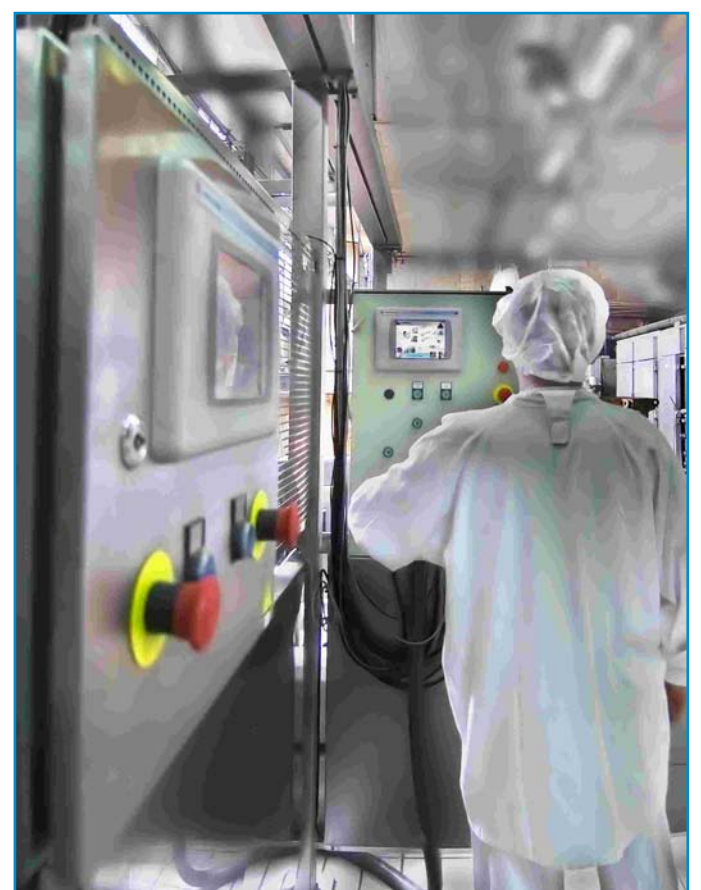
The integrated cooking and cooling system greatly reduces labor involved in loading/unloading procedures and transport with conventional forklifts and eliminates overexertion.

### Key points

- ✓ Versatility
- ✓ Automation
- ✓ Safety in processing
- ✓ Savings in energy

NOEL has, in addition to COOKLINE, other processing lines manufactured by MQ...what kind of guarantees are provided by MQ as an Organization to merit your systematic and unconditional trust?

For us, Metalquimia's equipment basically guarantees robustness and reliability, but in addition Metalquimia provides us with the innovation and technical advice necessary to face any new difficulties that may arise in such a changing and competitive market.

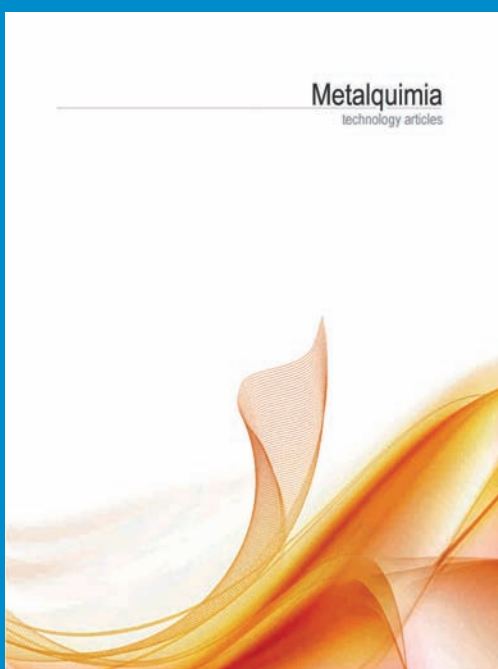


# NEW

## TECHNOLOGY BOOK

Since the early 90's, METALQUIMIA has been releasing the METALQUIMIA MAGAZINE. During all these years, the MQ magazine has undergone a spectacular evolution toward excellence becoming an authentic "Technological Treatise" of the different processing and manufacturing technologies that METALQUIMIA can offer to improve worldwide meat processors competitiveness.

Today, 20 years later, METALQUIMIA is introducing for the very first time the TECHNOLOGY ARTICLES BOOK, a Hard Cover printed job compiling the state-of-the-art processes for manufacturing marinated, cooked and/or QDS dry-cured meat products; a full compendium of the latest advancements and developments carried out by METALQUIMIA's Technology Department and allied partners, that without any doubt will improve the technical education and the up-to-date knowledge of worldwide meat technologists.



## PX SOLUTION: A METALQUIMIA BEST SELLER

Since its introduction at IFFA, the pX Line, the integral solution for small scale meat processing operations from METALQUIMIA has become a METALQUIMIA best seller.

The pX solution, which offers a peak performance turn-key plant for cooked meat products with a production capacity up to 3,000 kg/day (pX version) or 5,400 kg/day (in the 1X version), has provided many world processors with first-hand knowledge of the SPIRIT OF METALQUIMIA with a state-of-the-art low-scale processing facility, achieving optimal operation efficiency and getting a total guarantee of the finished cooked meat products.

◀ The 1X Tumbler / Massager included in the pX Line

## NEW EXTRA POWER CLIPPER FOR pX LINE

The redesigned extra power PC-2 CLIPPER operates in combination with the TWINVAC PC-2 stuffer, offering, for the first time ever, the possibility of stuffing with an extra size double clipping any type of piece, from individual pieces up to large-sized bars for slicing, with overlapping, in production lines of small to medium capacity. Allows for the processing of collagenic and fibrous casings, as well as multilayer plastic casings.



## REAL & VIRTUAL MEAT PRODUCTS SHOWCASE

METALQUIMIA's full technological team is introducing at IFFA a real & virtual meat products showcase in order to show a wide variety of first class cooked, smoked, cured and marinated meat products, samples of what is being produced throughout the world today, which constitute a true representation of the trends and evolution currently taking place on the global meat market.



# IDFOOD AUTOMATION

## “TURN-KEY” RFID SOLUTIONS FOR THE MEAT INDUSTRY



**IDFOOD**  
by Metalquimia & Icnita

**IDFOOD AUTOMATION** is a new company that is fruit of a strategic partnership between **METALQUIMIA** and **ICNITA** to provide answers to the increasing demand for solutions in the global meat sector based on electronic identification. The two companies have joined forces to create a new agile and dynamic business platform that helps to introduce innovative applications in the sector aimed at increasing product safety, while protecting the trademark and operating personnel, providing efficiency in increased productivity, processing control and traceability, better rotation of assets, and reducing energy and operating costs.

The mission of **IDFOOD AUTOMATION** is developing and introducing into the market electronic identification solutions (with the specialty of RFID) in the entire global meat sector, using **ICNITA**'s electronic identification technology and **METALQUIMIA**'s experience, know-how, technologies and channels of distribution in this sector.

According to Mr. Josep Lagares and Mr. Joan Maria Cassany (**IDFOOD AUTOMATION Co-CEO**): it is a great honor for us to introduce you to **IDFOOD**, a platform for progress and benefit that makes our experience available to the entire meat industry, especially our professional team that has been working closely on this project. The structure of **IDFOOD** is designed to work side by side with our customers, while having great agility to use technology for developing new solutions that respond to the demands of the sector.



■ Mr. Josep Lagares and Mr. Joan Maria Cassany (IDFOOD AUTOMATION Co-CEO)



■ Deboning lines management



■ Food safety applications



■ Dry-cured meat products traceability



# METALQUIMIA MASTERWORKS

Unveil the new **Metalquimia Masterworks** at IFFA



**3-OPTION  
TENDERIZATION**

3 New ways of improving meat protein extraction, binding and slicing yield.



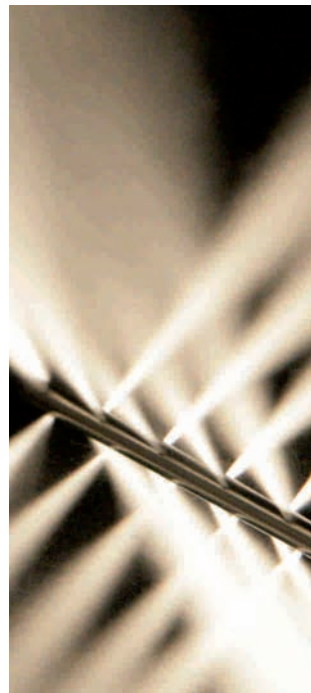
**IDFOOD  
AUTOMATION**

"Turn-key" RFID solutions for the meat industry.



**TWINVAC:  
COMPACTING &  
PRECISION**

High precision, extra compacting in automated whole muscle stuffing.



**PLUS  
INJECTORS &  
MARINATORS**

The stars are re-born: spray injection and marinating reinvented.



**AUTOLINES:  
TWINLINE &  
COOKLINE**

Fully automated, best profitability ham process & cook lines.



**QDS  
PROCESS®**

The breakthrough technology for meat products dry-curing.

Visit us at IFFA  
Hall 9.0 - Stands B80/C80

METALQUIMIA, S.A.  
S. Ponç de la Barca, s/n - 17007 GIRONA · SPAIN  
Tel. (34) 972 21 46 58 - Fax (34) 972 20 00 11  
info@metalquimia.com - www.metalquimia.com

