

SINT®

TECNOLOGIE



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IMPROVEMENT OF THE

**HYGIENIC AND SANITARY CONDITIONS
OF THE MEAT PROCESSING CHAIN**



THE SITUATION TODAY



**FOOD OF ANIMAL ORIGIN PRESENTS HIGH RISK OF
MICROBIOLOGICAL AND CHIMICAL HAZARDS**

THEREFORE

**NO RESPECT OF HYGIENIC AND SANITARY
CONDITIONS MEANS NO GUARANTEE FOR SAFETY
FOOD**

NEEDS FOR TECHNOLOGIES, LAWS AND RULES FOR FOOD OPERATORS ON THE HYGIENE OF FOOD STUFFS

**HOW WE
CAN
IMPROVE IT**



OBJECTIVES:

- TO SECURE A HIGH LEVEL OF CONSUMER PROTECTION ON FOOD SAFETY
- REDUCE TRADE BARRIERS FOR THE PRODUCTS CONCERNED

THE STRUCTURAL AND HYGIENE REQUIREMENTS HAVE TO BE APPLIED TO:

- ALL TYPES OF ESTABLISHMENTS
- SMALL BUSINESS
- MOBILE SLAUGHTERHOUSES
- ALL FOOD OPERATORS AT ANY STAGE OF PRODUCTION PROCESSING AND DISTRIBUTION OF FOOD

SINT [®]

TECNOLOGIE

WITH 30 YEARS EXPERIENCE

INTRODUCES:
INNOVATIVE
SUSTAINABLE
ENVIRONMENTALLY FRIENDLY

TECHNOLOGIES

WITH THE OBJECTIVES:

- **HAVE HEALTHY FOOD**
- **INCREASE THE ADDED VALUE OF THE PRODUCTS IN TERMS OF QUALITY AND ECONOMIC VALUE**
- **IMPLEMENT PROFESSIONAL TRAINING FOR THE OPERATORS**
- **MAKE ALL OPERATIONS OF SLAUGHTERING AND PROCESSING WITH GREAT ATTENTION TO THE ENVIRONMENT**
- **ALLOWED PRODUCTS DISTRIBUTION ON A GLOBAL MARKET**

**THESE RESULTS ARE ACHIEVABLE
WITH:**

*INSTALLATION OF FIX OR MOBILE
SLAUGHTERHOUSES AND
PROCESSING PLANTS
WHERE PROCEDURES
CAN BE IMPLEMENTED
AND MAINTAINED*

FIRST STEP

SLAUGHTERHOUSE IN A CONTAINER

- **SMALL SIZE**
- **EASY TO MANAGE**
- **MOBILE**
- **REDUCED INVESTMENT**

- **CAN GUARANTEE THE SAME LEVEL OF HYGIENE AND SANITARY CONDITION OF BIG INSTALLATION**
- **CAN LINK THE PRODUCERS TO THE MARKET, BREEDING FARMS CAN SLAUGHTER THEIR ANIMALS AND DISTRIBUTE DIRECTLY ON THE MARKET CREATING BUSINESS OPPORTUNITIES WITH THE BENEFITS FOR ALL AREA**
- **PROFESSIONAL TRAINING OF THE OPERATORS**
- **RESPECT THE ENVIRONMENT**



SLAUGHTERHOUSE REQUIREMENTS

HAVE TWO DISTINCT ZONES

DIRTY ZONE FOR:

- STUNNING
- BLEEDING



- **PLUCKING OR SKINNING**



CLEAN ZONE FOR:

- EVISCERATION
- CUTTING
- PACKAGING



MUST HAVE INSTALLATION THAT PREVENT CONTACT BETWEEN THE MEAT AND THE FLOOR, WALLS AND FIXTURES, THAT ALLOW A CONSTANT PROGRESS OF THE SLAUGHTER PROCESS AND AVOID CROSS-CONTAMINATION



**HAVE EQUIPMENTS FOR WASHING
HANDS WITH TAPS DESIGNED TO
PREVENT THE SPREAD OF
CONTAMINATION**

**HAVE FACILITIES TO
DISINFECTING TOOLS WITH HOT
WATER AT 82° C**



HAVE REFRIGERATED STORAGE FOR THE MEAT FOR A CORRECT CONSERVATION, THAT BRING THE TEMPERATURE OF PRODUCT FROM 35° C TO 0/4° C



**ALL INTERNAL SURFACES,
INCLUDING CEILING ARE
SMOOTH
EASILY TO WASH AND
DISINFECT**



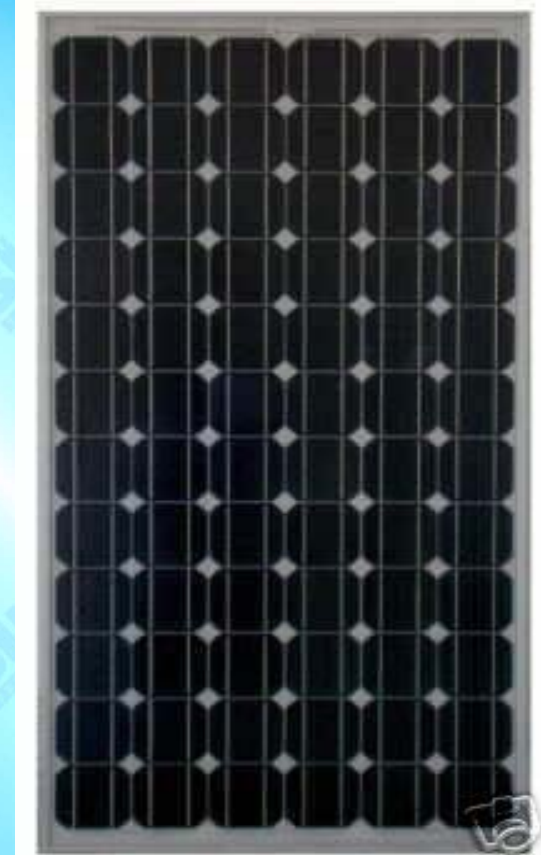
HAVE A DRAINAGE SYSTEM FOR WATER EVACUATION



**ALL WASTE PRODUCTS FROM
SLAUGHTERING AND
PROCESSING ARE COLLECTED
IN APPROPRIATE CONTAINERS
AND REMOVED AFTER EACH
PRODUCTION**



**IN SUCH PLACES WHERE
ELECTRIC POWER IS NOT
AVAILABLE, IT IS POSSIBLE
TO USE AN ELECTRIC
POWER GENERATOR
OR SOLAR PANELS**



www.sinttechnologie.com

for food accessories



**ABBIGLIAMENTO
DPI**



MONOUSO



COLTELLERIA



**MANNAIE
COLTELLI DEDICATI**



**ACCESSORI
BANCO**



RICAMBI



**LAVORAZIONE
POLIETILENE**



**CONTENITORI
IN PLASTICA**



**PRODUZIONE
LAME**



**RICAMBI
TRITACARNE**



**MACCHINE
SOTTOVUOTO**



**MACCHINE
ALIMENTARI**



**ARREDO
INOX**



**MATERIALE
DI CONSUMO**



**SISTEMI PER
LA PULIZIA**