

of food products, including bologna, hot dogs, sausages, pepperoni, soup mixes, and chicken loaf and nuggets.

Meat has higher quality

One of the advantages of Poss de-boners is the superior texture of the end product. "In a lot of other equipment, the meat comes out very fine, almost like toothpaste," explains David

Emery, Poss sales and marketing director. "Our end products consist of meat tissue strands. This is important to consumers, because if the meat is being used for chicken burgers, you want it to look like chicken."

A further benefit of Poss equipment is that it employs a lower temperature during processing than other mechanical de-boners. As a result, the possi-

bility of bacterial growth is kept to an absolute minimum, and meat stays fresher.

Today, Poss equipment annually supplies 25 per cent, or almost 70 million kg, of all the de-boned meat products in the world. With international demand for chicken and beef increasing, Poss is showing meat-processing companies that they can make the most profits by making the most of their meat.



Chicken necks and backs de-boned by Poss equipment provide a superior meat texture as compared to the end products of other de-boners.