



MDM/MSM Processing Line

Mechanically separated meat

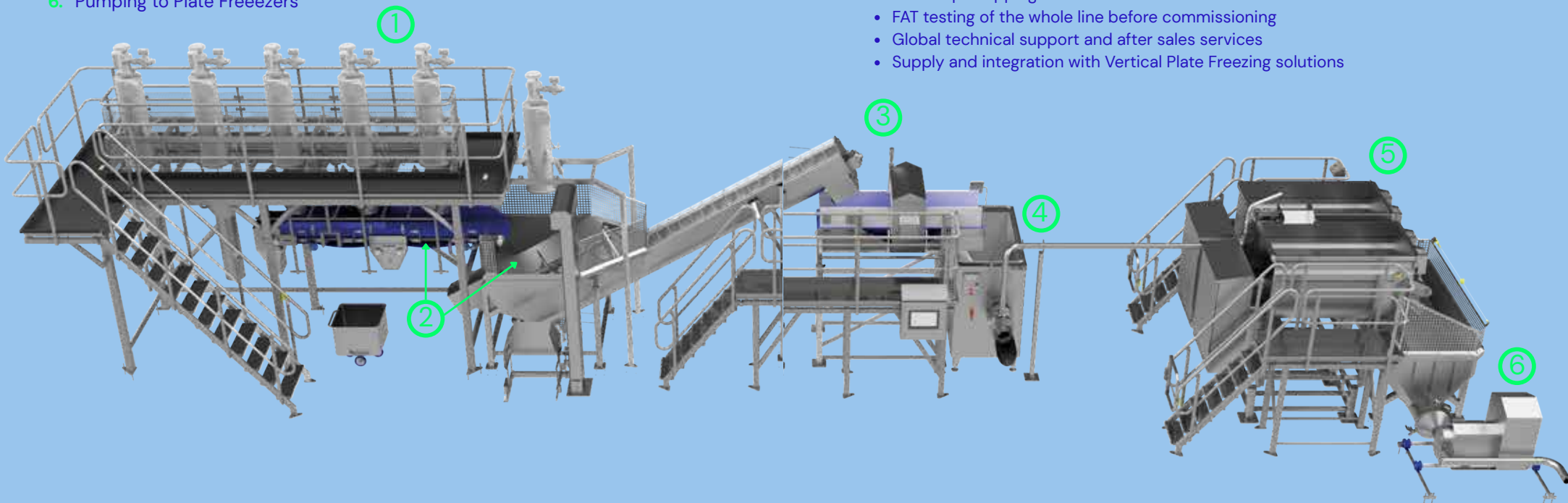


Mechanically Separated Meat – From reception of carcasses to mixing of final product

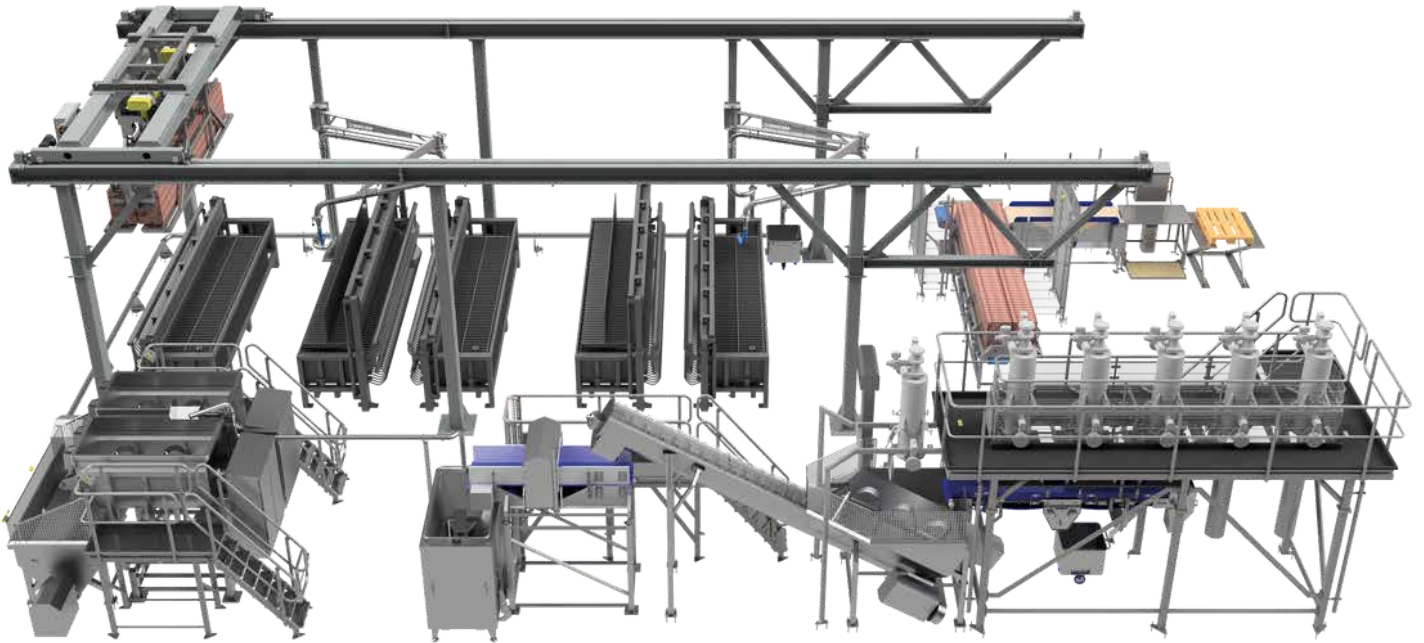
1. Platform for reception of carcasses by vacuum ejectors
2. Conveying solutions to separation or to bins / containers
3. Metal detection
4. Integration of existing or new separator(s)
5. Mixer(s). Optionally with CO2 cooling
6. Pumping to Plate Freezers

Key Facts – Finmatec MSM Processing Line:

- Decades of experience in supplying processing lines
- Extensive process know-how
- Turn-key solutions tailor-made according to customer specifications
- Integration of either existing or new Meat/Bone separation equipment
- One stop shopping
- FAT testing of the whole line before commissioning
- Global technical support and after sales services
- Supply and integration with Vertical Plate Freezing solutions



Mechanically Separated Meat
Complete Processing Line including Vertical
Plate Freezing
Advanced Freezing Solutions



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