

Dry-Aging and Dry-Curing Technology

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Meat processors can now create distinctive dry-aged and dry-cured meats in-house using DryAgePro® technology and an ordinary refrigeration unit. This technology uses advanced single-layer, moisture- and oxygen-permeable materials that establish a membrane around the meat, protecting it from outside contamination, odors and mold. The technology allows users to offer dry-aged and charcuterie beef, lamb, pork, buffalo, elk and other meat. It provides protection against off-flavors and does not pose a risk of anaerobic bacterial contamination. This safe and affordable process conforms to FDA codes and does not require UV lighting or specialized humidity control.

DryAgePro, www.dryagepro.com [1]

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Links:

[1] <http://www.dryagepro.com>