

BeefAger

Beef maturity test with top marks



Differences in meat maturation

See, smell and taste!



Tested and approved

BeefAger brings a new dimension of quality to the maturing process of beef in vacuum packs.

Thanks to the high-performance SuperCore® absorbent core, the BeefAger pad actively optimizes the maturing process of beef.

BeefAger offers the possibility of simulating a dryaging process in vacuum packaging - with outstanding results.

The BeefAger Pad was thoroughly tested by the German Institute of Food Technologies (DIL) in a maturation study in the areas of sensory properties and meat quality, among others.

Compared to other vacuum packs, BeefAger clearly achieved the best results.

The meat quality improves in tenderness, beef flavor and juiciness, without any disadvantages.



Taste:

The DIL* tested the BeefAger with regard to the taste aspects „sour“, „metallic“ and „meat/beef taste“.

BeefAger achieves the best result with the most natural taste.

Odor:

When the packs were opened, the sour smell was significantly reduced

Optics:

The meat does not „swim“ in its own juices - a clear visual advantage

Handling:

The liquid absorbed in the pad cannot leak - a plus for user-friendly handling

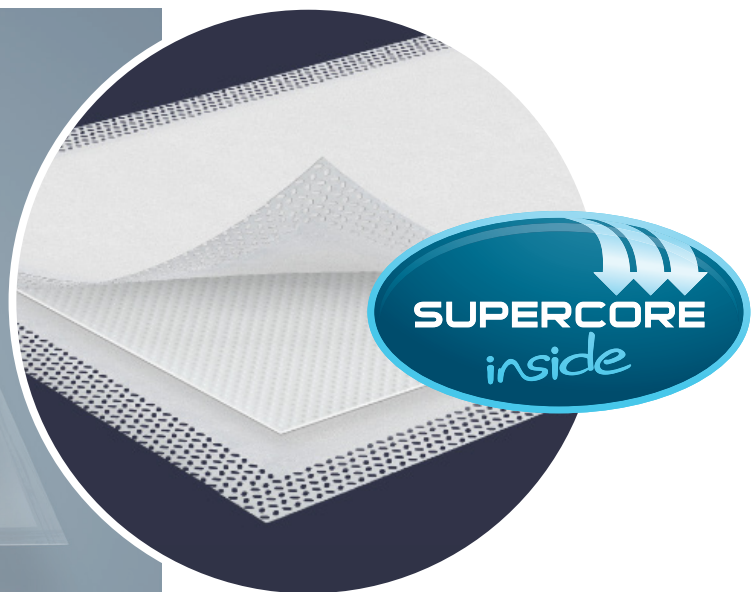
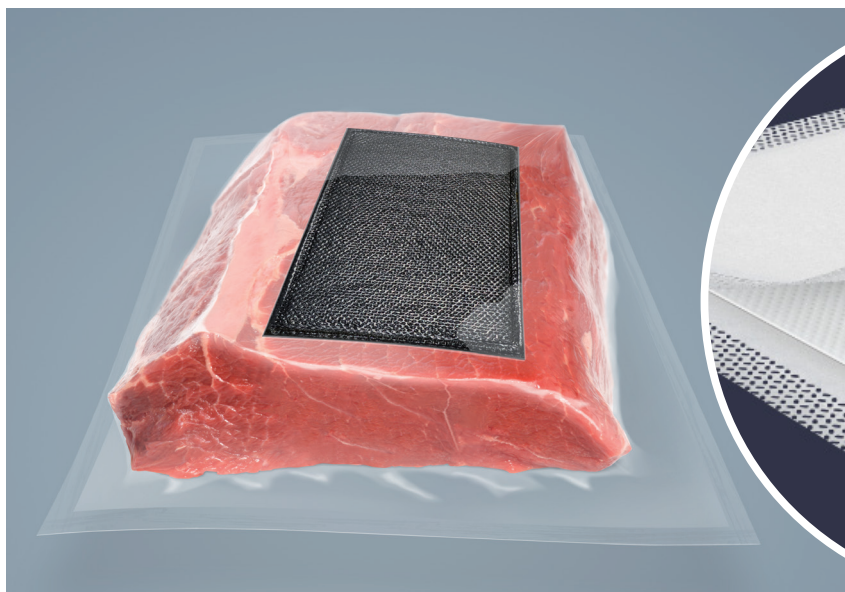
* German Institute of Food Technologies e. V.

The advantages of active maturation

compared to the complex dry aging process



BeefAger	▼	DryAging
Significant improvement in meat consistency and flavor	Flavor	Significant improvement in meat consistency and flavor
No sour smell during vacuum maturing.	Odor	No sour smell during vacuum maturing.
Natural meat color without oxidation due to vacuuming.	Optics	Discoloration due to oxidation and mold growth on the surface.
No significant weight loss in the ripening process.	Weight loss	Weight loss due to drying during the maturing process (approx. 20% weight loss).
Complete use of the meat - no drying out and no mold.	Weight loss	Remove the dry and moldy surface (approx. 15% further weight loss).
Easy maturing in the refrigerator or refrigerated transport thanks to vacuum packaging.	Maturation effort	In special drying cabinets with sophisticated temperature and humidity control.
No risk of bacteria due to vacuuming and absorption of excess meat juices in the pad.	Health	Risk of bacterial contamination and fungal infestation (mold) due to the lack of packaging.
Simple and hygienic handling during storage and transportation thanks to vacuum packaging.	Handling	Complicated hygienic handling as the product is unpackaged.
Simple preparation.	Preparation effort	More complex preparation by cutting out the edible pieces.
Hardly any additional cost.	Price	High price due to weight loss, labor and energy costs.



The BeefAger pad is available in different colors and is suitable for maturing 1 kg to 1.5 kg of beef in a vacuum bag. Several pads can be inserted for heavier pieces of meat.

The optimum ripening time is approx. 35 days and the liquid released is largely absorbed by the pad.

A strong partner for powerful ideas

We offer you:

- Development expertise for every technical product requirement.
- A wide range of cellulose-based materials and airlaid specifications with an excellent price/performance ratio.
- Integration of additives such as superabsorbents (SAP/SAF), if required.
- Biodegradability in accordance with EN 13432 and production with low CO₂ emissions.
- Flexible product configurations to optimally support your production processes.
- More than 25 years of experience in the production of high-quality components for the food, hygiene and medical industries.
- Reliable delivery thanks to four high-capacity production facilities.



SuperCore: clean, barrier-free absorption power

Our **SuperCore®** consists of pure cellulose with excellent absorption properties. The special manufacturing technology stands for an **airlaid without synthetic additives or binders**, which leads to significantly better absorption and liquid distribution.

At the same time, our **production takes place without water and without fossil fuels**, thus ensuring a **unrivaled low CO₂ footprint** of our products.

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