

**TRIPLE PROCESSING ~ HIGHER QUALITY, INCREASED YIELD = BETTER RETURNS****BACKGROUND**

Tripe is edible offal made from the stomach of various animals. Beef tripe is typically the most common, and is made from the first three stomach chambers of cattle with Reticulum (honeycomb and pocket tripe), and the Omasum (book/bible/leaf tripe) being of most value for producers to be made into sausage, stew or soup.

Tripe production in the USA is predominantly done using chemicals, and EU production is typically chemical free, however the process of utilizing machines such as La Parmentiere™ or Kentmaster Systems™ is similar.

The objective of tripe processing in slaughter houses is to clean the tripe so that it is no longer “Green”, and maximize the available yield of the product

**PROBLEM**

Depending on the type of tripe being processed, the age of the cattle, and even the time of year, the temperature of the process water used to clean the tripe is critical to maintaining optimum yield.

Operators may often run their processes hotter in an attempt to clean the tripe faster, but often the result is an over cooked tripe that may in fact be under washed.

Traditional systems employed either thermostatic mixing systems that become inaccurate over time, and provide unstable control in the process, or were simply ball valves to dump in hot and cold water into the washing machines in an uncontrolled fashion

If the temperature in the washer or refiner is under temperature, the chemicals may not react correctly causing the tripe to not be cleaned sufficiently. This results in re-washing, or a higher consumption of chemicals to achieve the desired white bleached look that customers are after.

Equally if the temperature is too high in the washers or refiners, then the tripe can start to cook, and actually shrinks. This reduces the yield weight available to suppliers to sell the tripe, and also impacts on the quality of the tripe.



Tripe Production Maximized using Emech

**SOLUTION**

Customers who have deployed Emech technology as part of their tripe process have all seen an increase in high quality tripe output.

Many customers have seen yield improvements of more than 10% on yield alone.

The Emech F3 and F5 generation of integrated mixing solutions have allowed reduced rework, and increased cycle performance due to more accurate temperature mixing than previous technology.

Increased accuracy of mixing has provided customers with reduced energy and utility costs to while achieving increased yields, and the robust design and construction of the units has minimized maintenance intervention improved process uptime availability within the facilities in comparison with previous systems

Customers have experienced payback intervals measured in weeks and months as a result of the deployment of Emech technology that increases the value of their tripe operation.

This has led to the redefinition of what is acceptable in process performance in Tripe rooms across the slaughter industry.

Contact Emech directly or your local distribution representative for more information.

For further information: