

Vacuum Tumbler

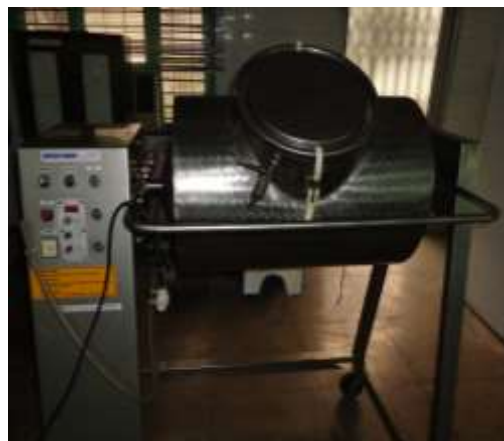
Equipment /Instrument Details

Make : Roschermatic

Model : TM-19/3/EL

Important features

Vacuum Tumblers remove air from the barrel, and pull moisture and marinade to the food's core. The tumbling motion flips marinade continuously onto food, massaging it into the meat to produce moist, flavorful product every time. Vacuum tumbling can be extremely beneficial in marinating meat for the added moisture retention plus the reduced time frame required to marinate meat



Specifications

Capable of gently massage meat, removes entrapped air, rapidly absorb liquid in food cores. (Min requirement- 5.0 kg and Max. 40.0 kg).

Usages

For messaging of meat chunks

Working Principles

Vacuum Tumblers are designed to gently massage meat or poultry products. This gentle meat on meat massaging increases the ability for meat and poultry products to rapidly absorb liquid. This fixes the liquids within the tissue cells of meat and poultry products resulting in better liquid retention.

Application

For development of restructured meat products

Suggested charges including GST

S.No.	Type of Analysis	Industry	University	ICAR Institutes	Other	Unit (Per Sample)
1	NA (Product Dev.)	Rs. 4000	Rs. 3000	Rs. 2500	Rs. 3500	40.0 kg

Contact Person

Dr. Ashim Biswas

M. No.: 9463320622

Email ID: biswaslpt@gmail.com

The Demand Draft should be in favour of "The Director, CARI, Bareilly (UP)"
Letter, DD & Samples send to " The Director, CARI, Bareilly (UP)-243122"

Kindly include this note in your requesting letter exactly as it is:

"Content of this report/bill is meant for our information only and we will not use the content of this report for advertisement, evidence, litigation or quote as certificate to third party"