

## Higher quality of desinewed meat and mechanically deboned meat

The LIMA Company, which means “Les Innovations Mécaniques Alimentaires” (*the mechanical innovations of the meat industry*), was incorporated in 1981.

Since that time, LIMA is specialized in the design, manufacturing and sales of meat bone separators, deboners and desinewers corresponding to the highest EU-USA quality standards.

Thanks to dynamism in innovation, a complete range of machines has been developed. LIMA company as a prime mover in mechanical separation holds several patents.

A Team of representatives and associated companies markets and services the separators in more than 100 countries on 5 continents, including in the USA.

Today, more than 95 % being exported worldwide makes LIMA with its acclaimed technology a World leader in this field, and illustrates the relevance of our conception of Quality in Separation.

The NEW range of LIMA **desinewers and deboners** ensures to get very high QUALITY meat on raw products like poultry, pork and beef.

LIMA will showcase at IPPE 2018 this range of LIMA desinewers and deboners with one LIMA RM 400 DD / DDS machine.

Those good performances are the results of constant developments on desinewers and deboners tools that submit raw products to the lowest pressure in order to preserve the technical qualities of the collected meat.

**For desinewing** of various raw materials with or without cartilage, such as, shank meat, trimmings, aponeurosis, high yields are obtained, from 80 to 95% while C/P ratios remain under controlled values and the temperature hardly increases during the process.

**For mechanical deboning**, the same LIMA machines, equipped with the adequate deboning head enable to produce very HIGH quality separated meat, in terms of *Structure, Color* and *a low Calcium content*, less than 1 000 ppm.

The mechanically deboning applications are quite numerous such as for poultry raw materials: necks, V-bones, drumsticks, front carcasses, wings as well as for pork such as: back bones, necks, ribs.

This range of LIMA low pressure desinewers / deboners benefits from all other LIMA advantages:

- No pre-breaking,
- Single stage operation,
- Low maintenance cost,
- Optimum high yields,
- Quick use and operator friendly

In particular, only a limited number of parts are moving, which explains the extremely low cost of exploitation and the short time of cleaning and disinfection.

LIMA has developed several new desinewers / deboners machines that have a capacity of 100 up to 12 000 kg/hr / of raw products.

LIMA in 2018, will also show their entire range of machines on more than 30 exhibitions worldwide where our distributors can be met.

More information on our range of separators, deboners and desinewers are available on :  
[www.lima-france.com](http://www.lima-france.com)



*RM 400 DDS*