

ХОЛОДИЛЬНА ОБРОБКА ТА ЗБЕРІГАННЯ М ЯСОПРОДУКТІВ І

РИБИ



Зберігання м'яса у півтушах на
рейкових підвісках



Зберігання м'яса у чвертинах на
стелажах

Products	Practical storage life in months		
	-18 °C	-25 °C	-30 °C
Beef carcass	12	18	24
Roasts, steaks, packaged	12	18	24
Ground meat, packaged, (unsalted)	10	>12	>12
Veal carcass	9	12	24
Roasts, chops	9	10–12	12
Lamb carcass	9	12	24
Roasts, chops	10	12	24
Pork carcass	6	12	15
Roasts, chops	6	12	15
Ground sausage	6	10	
Bacon (green, unsmoked)	2–4	6	12
Lard	9	12	12
Poultry, chicken and turkeys, eviscerated, well packaged	12	24	24
Fried chicken	6	9	12
Offal, edible	4		

TABLE 3. Density of storage of hanging carcasses

BEEF. Weight: 300 to 400 kg

-	in half-carcasses hanging from a high-level rail	
	Height of rail from ground 3.80 to 4.00 m	
	Point of hook 3.00 to 3.40 m	
•	perpendicular to the track	450 to 600 kg/m
	(3 half-carcasses per linear m, separation of tracks)	1.00 m (minimum)
•	parallel to the track (2×½ carcasses on the same track)	430 to 500 kg/m
	separation of tracks	0.90 m (minimum)
-	in quarters, height of rail 2.60 to 3.00 m	
	Point of hook 1.90 m above ground	
•	perpendicular to the track:	
	- 4 quarters rear	400 kg/m
	- 4 quarters front	3.00
	separation of tracks	1.00 m
•	parallel to the track	mean of 200 to 250 kg

MUTTON (or lamb). Weight: 15 to 30 kg

-	on extension (4 mutton 15 to 20 kg in a circle of 0.70 m)	85 to 110
-	on hangers (3 to linear m)	45 to 90
-	in groups of 8 superimposed carcasses	290 to 400
	separation of rails	0.80 m
-	on special aerial chassis with 10 hooks (10 carcasses/linear m)	150 to 300
	separation between bars	1.40 to 1.80
	• bars with double hangers	0.50 m
	• bars in relation to the wall	0.50 m
	• bars grouped in lots for the despatch hall	0.50 m

PORK. Weight: 80 kg

-	on a runner, with extension, with 4 hooks	400 to 600 kg
-	4 carcasses in a circle of 1.00 m	300 to 400 kg
	separation of tracks	1.00 m
-	separately hung on a runner with gambrel-separator	250 to 400 kg
	3 to 5 carcasses/m. Separation of tracks	0.90 to 1.00 m
-	on hangers, ½ carcass per hook	100 to 150 kg
	separation	3/m

OFFAL

	These are on wall hooks spaced at 125 mm or disposed in tubs of 30 litres.	
-	hung on bars, wall hooks, superimposed, mounted on trucks on the ground	250 to 300 kg

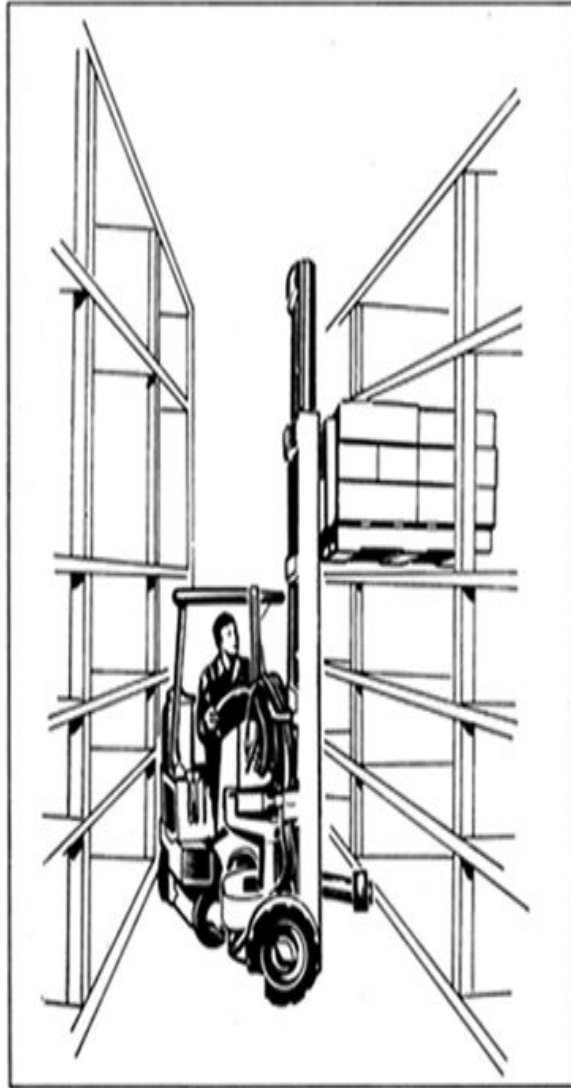
HORSE

•	parallel to the track	435 kg/m
	separation of tracks	1.00 m
VEAL. Weight: 45 to 80 kg		
-	hung on 4-toothed, with extension, or 3 veal by the tibia	
	2 to 3 veal per truck	135 to 240 kg/m
	separation of tracks	0.90 to 1.00 m (min)
-	hung bar with hooks	
	1 to each 2 hooks	70 to 120 kg/m
	number of hooks	3/m

TABLE 4. Density of storage of meat products

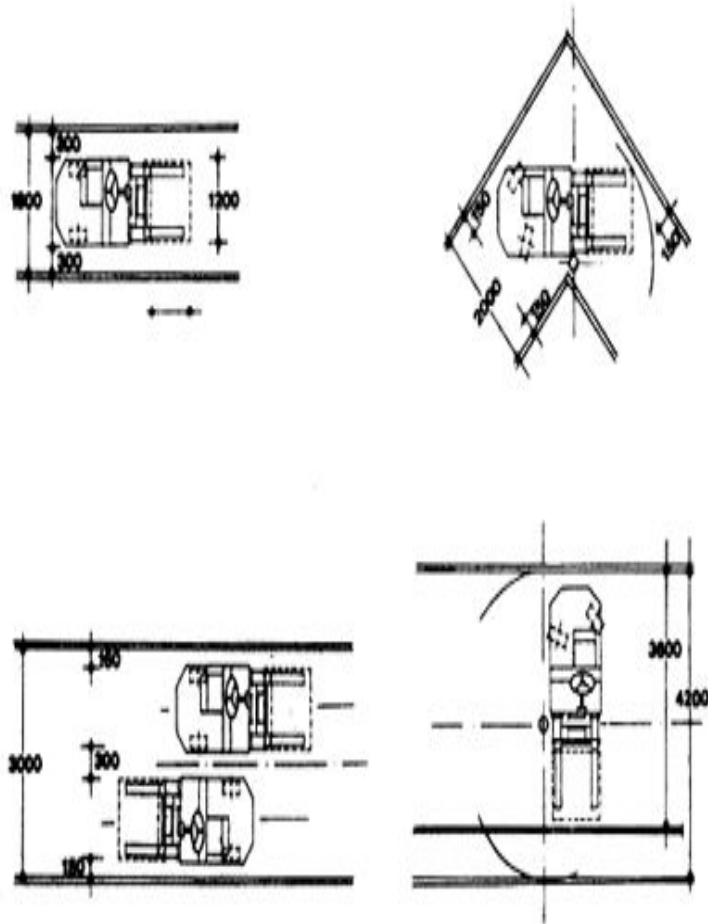
Ри
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PRODUCT		UNIT PACKAGING				PALLETIZATION		STACKING			
	Nature	Size (cm)	Mass		Per Number layer of layers	Number packages/pallet	Pallets/stack	Stack height (m)	Nett mass/stack (kg)	Volume/stack (m ³)	
			Gross (kg)	Nett (kg)							
PALLETIZED STORAGE											
Meat frozen	boned	box wooden fibreboard	64×36×19 60×32×15	27.5	25 23	100×120 100×120	4×8 6×11	3 3	5.10 5.70	2 400 4 554	6.171 7.087
	carcass	beef hindquarters on pallet with racks on corner posts				100×120× ×172	15	2	3.56	2 400	9.487
Meat fresh	carcass	beef hindquarters hanging on point with racks on corner posts				100×120× ×270	8	2	5.40	1 280	7.087
NONPALLETIZED STORAGE											
Meat frozen	boned	box wooden fibreboard	64×36×19 60×32×15	2.5	25 23						
	carcass	BEEF hind or forequarters with 10 ribs » forequarters with 5 ribs PORK in half-carcasses pork loins MUTTON in whole carcasses									
POULTRY GAME	fresh frozen	in baskets in boxes									



Завантажування стелажів
форкліфтом

Ри
с.

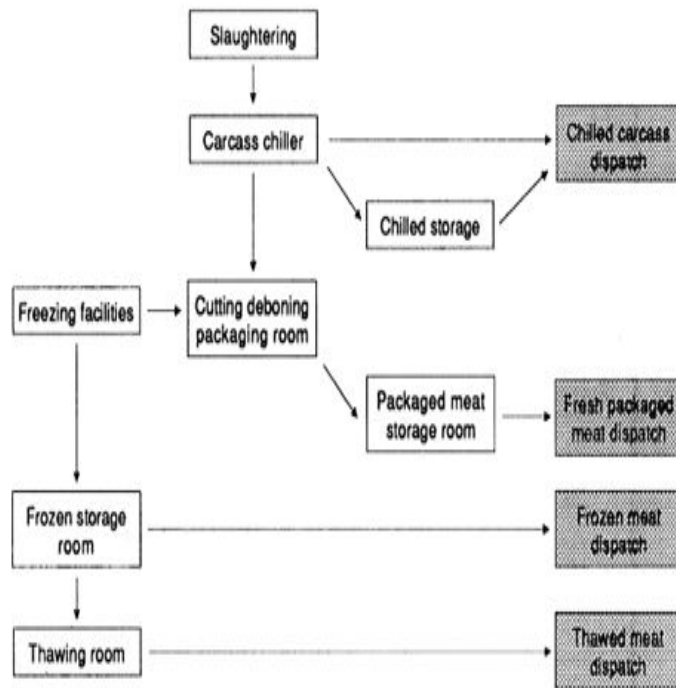


Критичні розміри проїздів для маневрування форкліфтів

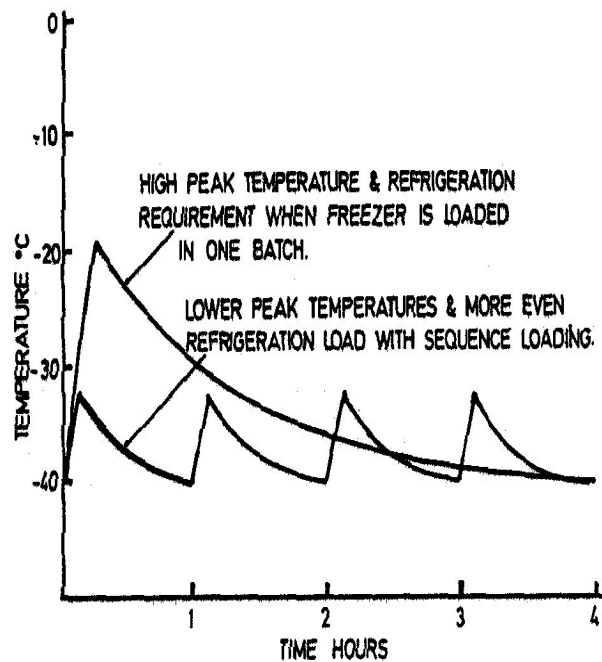


Докування колісного транспорту з ізотермічними фурами

Ри
с.



Технологічний ланцюг м'ясопереробного заводу



Зміна температури у одиночному фрізері та у групі фрізерів