

닭고기 포장유통 중간 점검

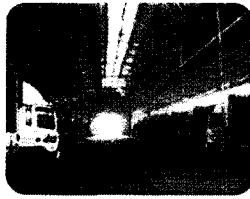
통닭 포장유통 과정

편집부

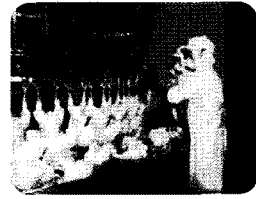
도계과정



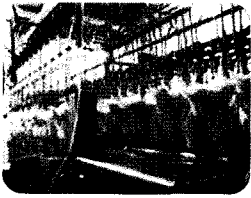
① 농장



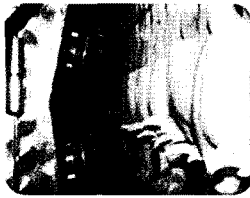
② 계류



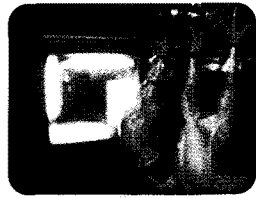
③ 현수



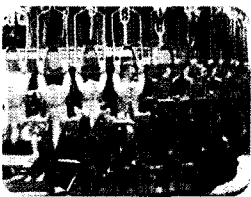
④ 실신 및 방혈



⑤ 탕적 및 탈모



⑥ VQIS(사진촬영)



⑦ 내장적출



⑧ 내장확인



⑨ 1·2차 내 외부 고압세척



⑩ ICE워터칠링 냉각



⑪ 탈수

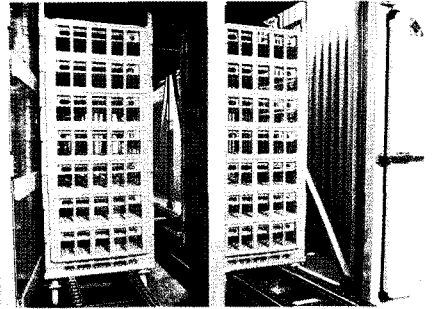


⑫ 선별

통닭 포장 공정



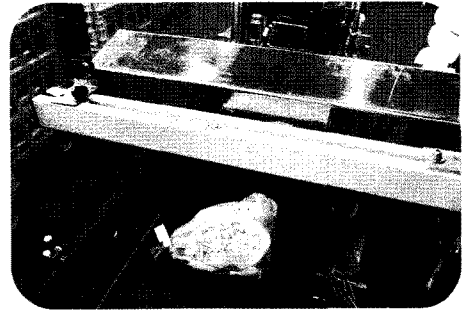
⑬ 개체포장



⑭ 표면동결(-40°C 20분)



⑮ 저온숙성실(0~1°C)



⑯ 금속탐지기 통과



⑰ 자동 박스 포장



⑱ 유통

※자료제공 : (주)올품