

닭고기 포장유통 중간 점검

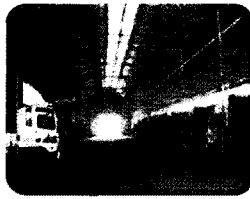
부분/절단육 포장유통 과정

편집부

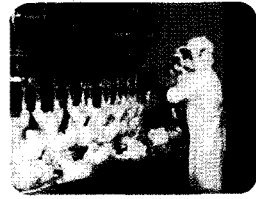
도계과정



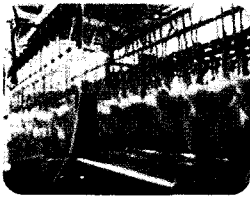
① 농장



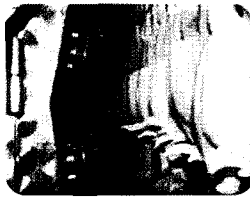
② 계류



③ 현수



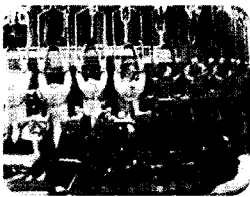
④ 실신 및 방혈



⑤ 탕적 및 탈모



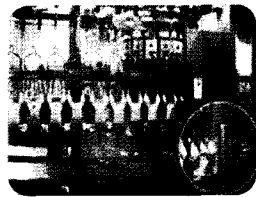
⑥ VQIS(사진촬영)



⑦ 내장적출



⑧ 내장확인



⑨ 1·2차 내·외부 고압세척



⑩ ICE워터칠링 냉각



⑪ 탈수



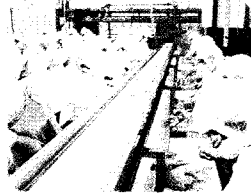
⑫ 선별

부분/절단육 포장유통 과정

부분/절단육 포장 공정



13 절단



14 발골



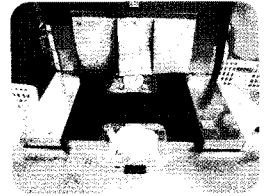
15 조각생산



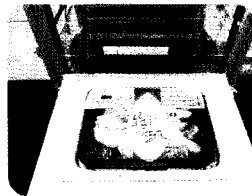
16 중량선별(날개)



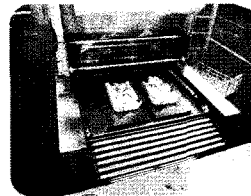
17 진공포장



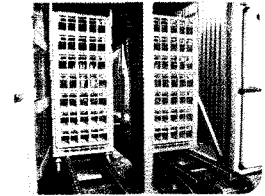
18 Tray수축포장



19 Top-Sealing포장



20 MAP포장



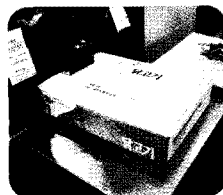
21 표면동결(-40°C 20분)



22 저온숙성실(0~1°C)



23 금속탐지기 통과



24 자동 박스 포장



25 유통

※자료제공 : (주)울품