## IT'S A MATTER OF QUALITY!



- colour
- organoleptic characteristics
- nutritional properties of the mince.





www.minervaomegagroup.com



Minerva Omega group s.r.l.

Via del Vetraio, 36 40138 Bologna - Italy E-mail: laminerva@laminerva.it Tel: +39 051 530174 - Fax: +39 051 535327



# **MEAT MINCERS**

**REFRIGERATION IN MEAT PROCESSING SINCE 1983** 

**PURE ITALIAN TECHNOLOGY** 



#### REFRIGERATION?



### ADVANTAGES

The low temperature in the meat mincers keeps the following unchanged:



#### THE MOST COMPREHENSIVE RANGE

Cater to requests coming from all trade operators with refrigerated meat mincer models for every production or size requirement. This range of refrigerated meat mincers encompasses the entire philosophy of a company that focuses on construction quality and a flexible offering to stand out on the global market.











rooms





#### REFRIGERATION

Keep a constant temperature while the meat is being processed to considerably improve hygiene and preserve the mince's organoleptic properties. An advantage that's hard to refuse.

Hypermarkets

Refectories