



THE MEAT IS SOFTER AND JUICIER

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waveco[®] standardizes the meat handling process allowing a faster maturation limiting the weight loss without penalizing the nutritional properties. The process takes place at room temperature and allows to obtain a softer and more succulent meat.

Increased softness with wave co[®]

65%

Advantages in the kitchen

Greater juiciness and taste

The waveco[®] induced maturation process[®] avoids the loss of liquids and all those organoleptic characteristics of the cut of meat which are essential for increasing quality.

Reduced cooking times

The high distension of the food fibers after the induced maturation[®] allows for example to cook the chicken in a vacuum at low temperature in 18 minutes at 68 ° compared to the traditional method which generally takes place at 68 ° for two hours.

Greater softness

With the focused ultrasound massage the softness of any cut of meat is increased. The technique makes it possible to enhance and soften even the parts of the animal that are less valuable or considered of lesser quality.

Innovation in the kitchen

With waveco[®] it is possible to accelerate the processes and routine preparations, saving working hours and organizing the staff in the various tasks, avoiding waste and unnecessary costs.

Food safety and shelf life

Focused ultrasounds reduce the bacterial load of the food making it safer and allow it to be stored for longer, allowing greater distribution and optimization of the raw material purchased.

Food cost reduction

The use of waveco[®] allows you to buy meat 48 hours after slaughter and to carry out the maturation independently thanks to the pushed maturation[®]. Purchase costs are reduced compared to matured meat, as they will not affect the weight loss, storage and supply chain costs.