

Application Note

/// Grinding of boneless chicken leg

PRODUCT

MultiDrive control (Ident. no.: 0025002643)

MI 400 grinding chamber (Ident. no.: 0025003965)

MI 400.2 cutting blade (Ident. no.: 0020023171)

INDUSTRY

Food

OVERVIEW

The requirement was to grind boneless chicken legs into a paste for food formulation.

Pate is a cooked meat paste commonly consumed in Europe as a savoury appetizer. It is normally eaten together with bread and it can be made from poultry, liver or other types of ingredients. Other condiments and vegetables can be added to the recipes for more flavour.

SAMPLE MATERIAL

Boneless chicken leg

EXPERIMENTAL SETUP / SETTINGS

Mill	MultiDrive control
Grinding chamber	MI 400
Cutting blade	MI 400.2
Speed	From 3,000 to 20,000 rpm
Grinding time	1 minute
Sample quantity	350 g



RESULTS

1. Pre-cutting of the boneless chicken leg into 3 × 3 cm pieces is recommended before grinding to reduce the required grinding time.



Before grinding



During grinding

2. The sample is recommended to be mixed and ground with dry ice (1:1) in the grinding chamber to prevent any temperature increase during the high speed grinding process and to achieve a fine, smooth and homogenous paste.



During grinding



After grinding

The MultiDrive control was successful in grinding the sample into a homogenous paste.