

Micarna - Qualität Made in Switzerland

The traditional Swiss company works with industrial kitchen equipment from Berief



MICARNA
Ein gutes Stück besser - Simplement meilleur



■ **Bazenheid.** Micarna is one of the leading manufacturers in Switzerland in the field of meat processing with main locations in Courtepin and Bazenheid. The core competence of Micarna is the production and supply of high-quality meat, poultry and fish products. More than 2300 employees at all locations are responsible every day for the satisfaction of their customers by providing them with first-quality products. According to their slogan "Just better", the latest state-of-the-art production plants as well as technologies which are environment-friendly and gentle on resources are used. With more than 4500 products, the traditional Swiss company is offering a unique variety of regional and seasonal specialities which are not only famous in Switzerland but more and more also abroad. The product range consists of products from the following sectors:

- Fresh meat
- Poultry
- Seafood
- Charcuterie / Meat and sausage products
- „Bündner“ specialities
- Convenience products
- Bio products

A permanent and intensive product development guarantees that Micarna have always a range of traditional but also of modern and trendy products which are offered to the consumers via the wholesale distributor Migros. On the other hand, Micarna is also acting as a manufacturer of semi-finished products for the food manufacturers owned by Migros as well as for the Swiss food industry. Among others, some of the semi-finished products produced by Micarna are greaves

which are used for bakery products or greave fat which is used for liver sausage or other Charcuterie specialities. During the optimization and improvement process, the company has also started to think about a technology to roast minced or cubed bacon / leaf fat. The intention was to make this process faster and with a higher quality. Micarna decided therefore to use a Berief tiltable cooking kettle type KIPPKO 1200. Some of the reasons were:

- Flexibility and reliability of the machine
- Speed of the process due to the heating with high-pressure steam
- Possibility of cooling via cold or ice water
- Robustness of the kettle in the industrial use
- Automatic handling of recipes
- Optimized use of staff

After the installation of the machine, the quality of the products has been increased. Further thermal processes such as the production of lard with greaves and other intermediate products are now possible. In Switzerland, Micarna is supported by the Swiss agent from Berief: RPN FOODTECHNOLOGY ag
www.micarna.ch
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