

# final report

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Prepared by: Scott Technology Limited

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Locked Bag 991  
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## Chilled beef shank cutting – Osso Bucco

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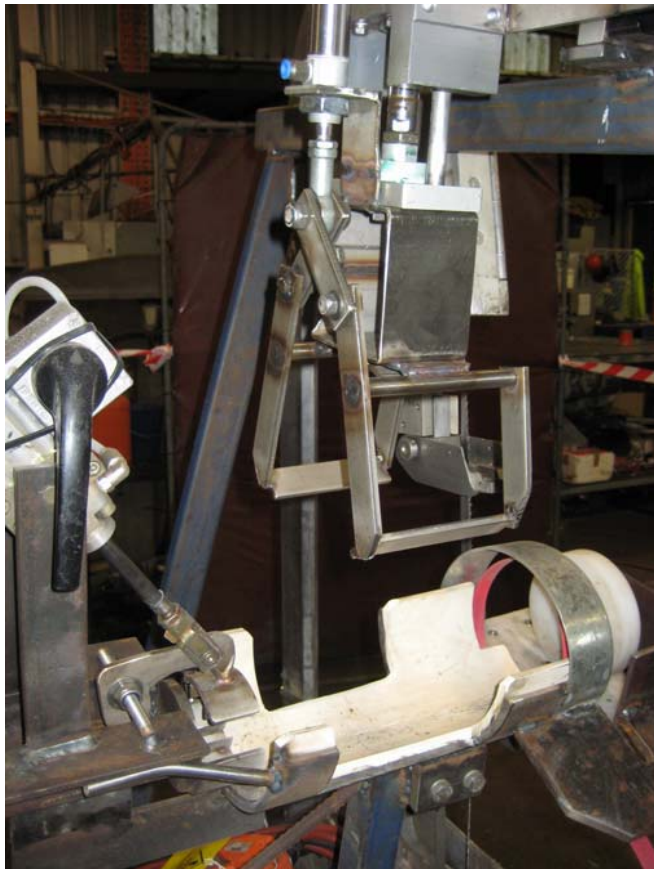
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**Stage 1 Equipment before results**



**Stage 1 close up view of carrier before results**

### 3 Results

After some testing the results showed promise. The testing showed the machine needed to be designed to specific requirements that controlled the cut quality (Product Support, Product Temperature, and Blade Speed). The pasting was minimal and it is felt that with further work it could be reduced. Cut quality was acceptable and the speed would be no slower than currently done by hand.



## **4 Summary**

The feasibility level 1 prototype proved the key principals that are required to produce a Beef and Veal Shank “Osso Bucco” cutting.

One system would probably not handle the whole processing rooms’ volume of product but it was felt that two would most likely be able to handle the volume.

During the testing of the ‘Osso Bucco’ cutting it became clear that the same equipment would be able to cut different products. It would require a different holding device; this could be “clipped” on connecting all devices with one simple operation. All parties have agreed that what was manufactured and demonstrated would be able to meet the requirements requested by MLA and NCMC.

Physical size constraints were outlined by NCMC and are an important consideration for the next stage of the project.

The next stage of development should be design for the “Final Solution” and milestone test regularly during the design process, following onto the in production prototype.