

Burger Processing

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Burger

Def : one of the minced meat based product.



Technology

Equipment:

Meat cutter

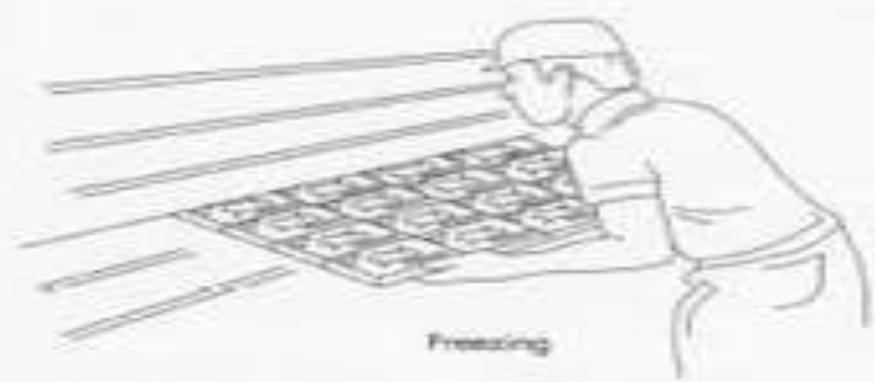
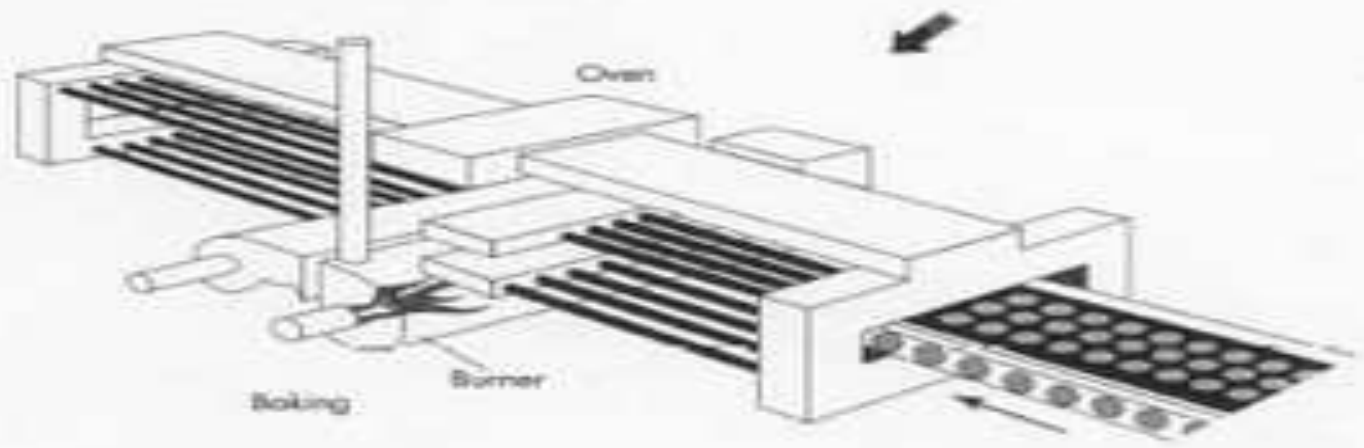
Meat grinder

Mincer

Mixer

Lease to
buy service
available









Example for burger formulation

Meat (beef)	1000kg
Fat (tallow)	150kg
Salt	20kg
Black peppers	6kg
Garlic	10kg
Sugar	16kg

Flow chart of burger processing

Frozen meat is cut into small pieces



Meat pieces washed with water



Meat pieces dripped dry



Meat pieces grinded using meat grinder



Grinded meat mixed with ingredient except fat for 5 min



Fat added to the mixture



Mixing till all ingredient are homogenous



The mixture then transferred into mold



Mold is pressed to obtain patty of 80gm



Patty put in a stake of 10 with plastic liners in between



The patties over wrapped in a plastic bag

thankyou