Dry-aging systems ... for premium meat



Sorgo®
ANLAGENBAU

Dry-aging systems for premium meat

The trend towards meat maturation has become firmly established in recent years, with dry-aged beef particularly popular among consumers. This special product primarily needs time and a specific climate—two factors brought perfectly under control by our dry-aging systems. SORGO dry-aging technology ensures safe, uniform and precisely controlled maturation of meat products at low temperatures and the highest quality level. Temperature, humidity and airflow are monitored precisely, creating an ideal climate for natural maturation with optimum moisture removal. Over 3 to 6 weeks, the meat develops its unmistakable nutty, buttery notes, becomes exceptionally tender and takes on a rich red colour. The highlight is the salt-enriched air: it creates a unique microclimate, supports natural maturation, has an antibacterial effect and ensures incomparable flavour and maximum product safety.

Your added value with dry-aged beef

Dry aging is the pinnacle of meat maturation. Slow, controlled maturation, with or without the bone, creates an intense, incomparable flavour and tender texture prized worldwide as premium quality.



Tailored systems for businesses of every size

The flexible design of SORGO systems ensures dry-aging rooms are always optimally sized for individual customer goals, applications and any required loading capacity and room size. Whether for commercial or industrial users, we offer specifically tailored solutions for controlled meat maturation.

Dry aging offers producers decisive advantages

• Significantly higher added value compared with standard products • An unmistakable differentiator in the premium segment • Stronger customer loyalty, as consumers specifically seek dry-aged products



Technology that sets standards

The specially developed SORGO process control ensures constant conditions and maximum process reliability. • Hygienic construction in 1.4301 stainless steel • Precise temperature and humidity control • Modern touchscreen control with complete documentation • Energy-saving operation through intelligent control technology • Optional system for a special microclimate with slightly salt-enriched air



The principle behind Sorgo systems



Recirculating air is returned through suction ducts with adjustable valves.

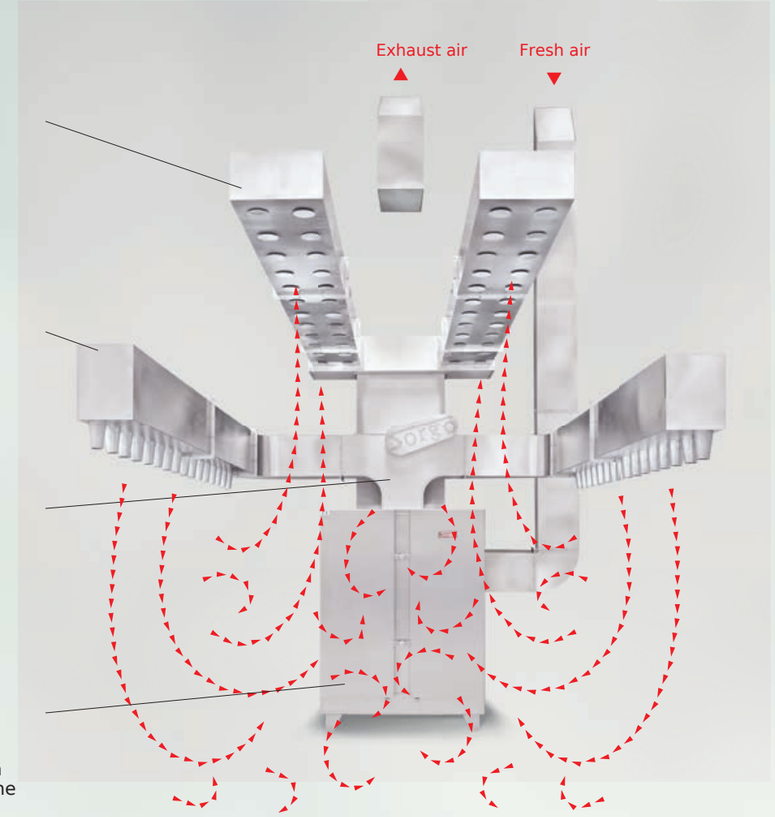


Conditioned air is supplied through specially shaped nozzles.



The reversing damper continuously regulates the airflow and ensures optimum distribution throughout the room. The alternating-air cycle achieves uniform drying and maturation.

The climate unit is manufactured from high-quality chromium-nickel steel with first-class workmanship. The generously sized service door provides a clear view into the unit. The CE marking signifies compliance with EC Machinery Directives and safety regulations.



HEATING OPTIONS

- Electric
- Steam
- Hot water
- Warm water

COOLING OPTIONS

- Freon
- Glycol
- Brine
- Ammonia

High yield – attractive appearance

Our airflow and precise temperature and humidity control ensure the meat dries evenly from the inside out. The result: minimal trimming loss and a significantly higher proportion of saleable meat. The cuts also retain a consistently attractive surface and colour that looks particularly appetising when sliced or displayed. You benefit twice: from higher yield and a premium appearance that boosts sales success.

SORGO – quality from Austria

For over 50 years, SORGO Anlagenbau has offered forward-looking solutions for smoking, heating and cooling meat and sausage products. Development, design and production are provided from a single source at the Klagenfurt site in Austria. This comprehensive expertise is reflected in high-tech systems valued worldwide for quality, reliability and longevity. With more than 3,000 systems installed worldwide, SORGO is one of the leading suppliers of climate, maturation and smoking technology. As a third-generation Austrian family business, we stand for quality, innovation and close customer relationships. Choosing a SORGO dry-aging system means choosing technology, tradition and the highest standards—for premium meat that will delight your customers.

Development and manufacture of systems for smoking, heat treatment and cooling of meat, fish and cheese products

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