



Our dairy experts give direct, factory-floor advice concerning the small-scale processing and hygienic handling of raw milk. This direct support is available to dairy plants of all sizes. Topics range from processing & marketing, to managerial skills. Our meatexperts come from all segments of the meat processing and sales industry and can advise and assist in every aspect of this sector. They have in-depth knowledge of the efficient and hygienic slaughtering of all kinds of animals. Focus here is the industry's goal of working towards a better valorisation of meat, for example, by focusing on sustainable meat production through promoting animal welfare, a reduction in the use of antibiotics, and the lowering of environmental impact.

Milk & meat

For centuries, the Netherlands has specialised in dairy production, with milk once processed on farms and in small co-operatives. Over time, mergers created large co-operatives operating a few high-capacity, specialised plants. Innovation through R&D has led to a wide variety of high-quality milk products. Alongside dairy, the Netherlands is also known for efficient, hygienic animal slaughter and meat processing. Our modern industry uses high-tech slaughter lines and advanced equipment for processing cows, calves, pigs, lambs, goats, chickens, ducks, and turkeys.

The Netherlands has become one of the world's largest exporters of dairy products, such as butter, cheeses (Gouda and Edam types), milk proteins, lactose, powders, and canned evaporated milk. Our dairy experts give direct, factory-floor advice concerning the small-scale processing and hygienic handling of raw milk. This direct support is available to dairy plants of all sizes. Topics range from processing & marketing, to managerial skills.

A good description of your questions and concerns is essential to the selection of the right expert for you. The expert most suitable for the job will be selected based on the description you provide. In addition to their practical experience, our experts have solid theoretical backgrounds. This enables them to analyse and evaluate a wide range of situations and to propose effective measures for improvements.

The meat processing industry in the Netherlands has seen a trend towards concentration. There used to be a butcher on every high street in every village selling meat that was processed in-house. These individual, self-employed butchers are quickly going extinct. Nowadays, most meat is sold prepacked in supermarkets. The few self-employed butchers who have survived have become true specialists, making meat specialties and with a strong emphasis on innovation.



Naila Chaker

Owner of Nalilait, Algeria



We are grateful for the collaboration with PUM, in the past, present, and future. Thanks to PUM expert Roelof, we now realise that if we want to grow, we need to not only focus on production, but we also have to think in terms of marketing, distribution, finance and strategy.



AREAS OF EXPERTISE

INDUSTRIAL SCALE

PUM has experts available for assistance with: Management, business planning, finance & administration, production & technology, logistics, products, equipment selection and procurement, new products, process optimisation, hygiene, product quality, Quality Assurance, Hazard Analysis and Critical Control Point System, Good Manufacturing Practice, sales, marketing, distribution, energy, plant processing, factory design.

SMALL SCALE

PUM can assist a family farm business, or small dairy enterprise, regarding the production and the distribution and sale of a variety of consumer products, such as pasteurised/long-life milks, yoghurts, cheeses, and ice cream.

PRODUCT DEVELOPMENT

Our experts are specialists in the product development of soft and hard cheeses, and of butters and creams, of yoghurts and yoghurt desserts, of ice cream and sorbets, of baby food, dairy powders, and of all the other products made from milk. The milk can be from a variety of sources: cows, goats, sheep, and camels.

PROCESSING

Our experts are very experienced in all areas of dairy processing such as evaporating & drying, pasteurisation, sterilisation, Ultra-high temperature processing and aseptic processing. We also have experts who know a lot about filling & packaging, cheese processing, QA, and about the implementation of HACCP systems.

MANAGEMENT AND ORGANISATION

In the area of management & organisation, we have experts, as well as in the areas of plant design, plant production processes, plant management, efficiency enhancement, and the marketing & sales of all the above mentioned products and services.

MEAT

Nowadays, butcher shops often keep a corner aside for selling ready-made meals and sandwiches. Almost all Dutch and West European markets are currently supplied meat provisions by an increased number of large industrial concerns. Supermarket chains have taken over from the self-employed butcher virtually every facet of retail meat supply. The industry is working towards a better valorisation of meat, for example, by focusing on sustainable meat production through promoting animal welfare, a reduction in the use of antibiotics, and the lowering of environmental impact. It is positive that retailers appear to be moving towards a better appreciation for quality meat, for instance, by promoting free-range meat.

Finally, the entirety of the meat processing sector must join forces to promote the societal acceptance of keeping livestock. Our experts come from all segments of the meat processing & sales industry and can advise and assist in every aspect of this sector.

Areas of expertise

Meat processing

Our experts offer detailed advice on the equipment of abattoirs, improving cutting and boning methods (cost savings), the production of sausages and sliced meat, catering products, product development, halal products etc.

Food safety (HACCP)

Our experts can assist in optimizing production processes to ensure safe and hygienic working practice, in the healthiest possible working environment.

Train-the-trainer

As special training programme tailor-made to suit your company and the entire sector during which you will receive training from one of our experts with a background in education.

Meat substitutes

This is a new addition to our sector. Our experts will advise you on the development of vegetable-based meat substitute products.

MILK

CLIENT EXAMPLES

QUALITY CONTROL

A leading dairy company with three production plants decided to concentrate its dairy activities in one new plant. It also wanted to become the leading dairy company in order to be able to export its products to surrounding countries. The PUM expert gave instructions for the construction of the new plant within the existing structure. In the course of inspecting operations, the expert noticed a problem with the quality of the raw milk. The causes of this defect were assessed and a solution was arrived at. The visit of the expert led to a proposal for a 'Business Link' visit to the Netherlands. This resulted in the purchase of a number of cooling tanks from Dutch suppliers.

BETTER CHEESES & BUTTERS

A brand-new processing plant started producing Gouda and Edam cheeses, and butter. The expert was closely involved in the selection of production methods and packaging materials and in the purchasing of appropriate equipment. Since then, our PUM expert has made three follow-up visits. The expert and the company are still in close contact.

MEAT

Client examples

Improving Recipesa

Recipesa is a small company producing cooked sausages for the local market asked for assistance in improving existing recipes and in developing new, more distinguished products. The PUM expert developed a new, hot spiced chorizo-type sausage which was totally unknown in that market at the time. First reactions from customers were enthusiastic. Practical and theoretical background training in more hygienic, safer food production methods were delivered to both staff and owner.

Process monitoring

A meat plant wanted to improve an existing range of sausages and other cooked products. Just as important was reducing production losses to an acceptable level. The PUM expert monitored every step in the production line and recorded the findings from which were deduced important corrections to parameters like recipe temperatures and cooking times. All ingredients were described using accurate definitions and with the aid of pictures. And the expert elaborated on the modifications in a new plant layout. Within two weeks there was, in addition to some new products, a more consistent and constant flow of production with significantly reduced production loss.