

DRAVENTM

DRAVEN
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Unit 2, Denval Industrial Park
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GRID SYSTEM

Complete Solution

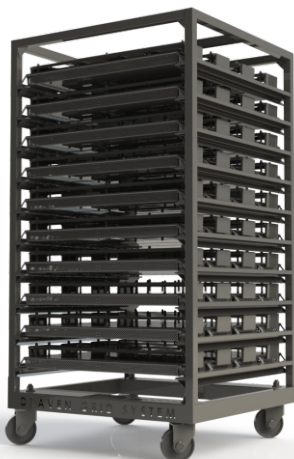
High quality food grade 304 Stainless Steel durable construction

We are the manufactures of a patented perforated steel form customized to suite the size and shape of our clients specific requirement, the process of reshaping bacon and other meat products will optimize your manufacturing and production system and dramatically increase over all quality.

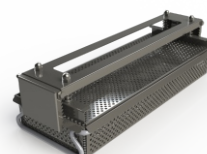
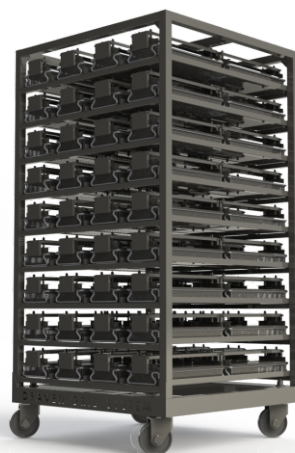
ADVANTAGES:

- Reduce cooking cycle
- Reduce freezing time
- Increase yield
- Increase product consistence

**EASY TO IMPLEMENT
QUICK RETURN ON INVESTMENT
CUSTOMIZED SOLUTION**



LONG GRID: 825MM
IDEAL FOR LARGER AUTOMATED SLICERS



SHORT GRID: 450MM
IDEAL FOR SMALLER SLICERS

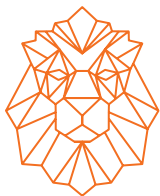
PROCESSING VOLUME: 360 to 400KG
TROLLEY SIZE: 1000 W X 1000 L X 1900 H
FORM TYPE: STREAKY BELLY, SHOULDER, BACK BACON, NECK



MODULARE GRID FILLING SYSTEM: INCLUDES:

GRID LINER TABLES
GRID CONVEYORS
MEAT TABLE TO HOLD 200KG
CUTTING BOARDS FOR TRIMMING TO SIZE
GRID PRESS TOOL

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GRID SYSTEM

Before and After

Case studies of our system solutions offered to current clients production

We implemented our system with local and International pork producers and we are proud to say that the result are outstanding. Our clients are saving millions of Rands per year on savings and processing times.

BEFORE



HANGING:

Unequal sizes per batch processing = time wasted
None uniform product = inconsistent smoking and cooking



DESTROYING:

Slicing machines struggle with unequal size
Different conveyor speeds for each proportion cut
Time wasted with extra cutting at weighing and packaging



AFTER



RACKING:

Equal sizes per batch processing = time saving
Uniform product = consistent smoking and cooking



SLICING:

Old and new slicing machines work best with perfect forms to cut
Slice consistency makes handling easier and packaging faster
Exact slices and weight control per pack



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TG-REshape

Transglutaminase

Protein Bonding with Transglutaminase Enzyme for Restructured Products

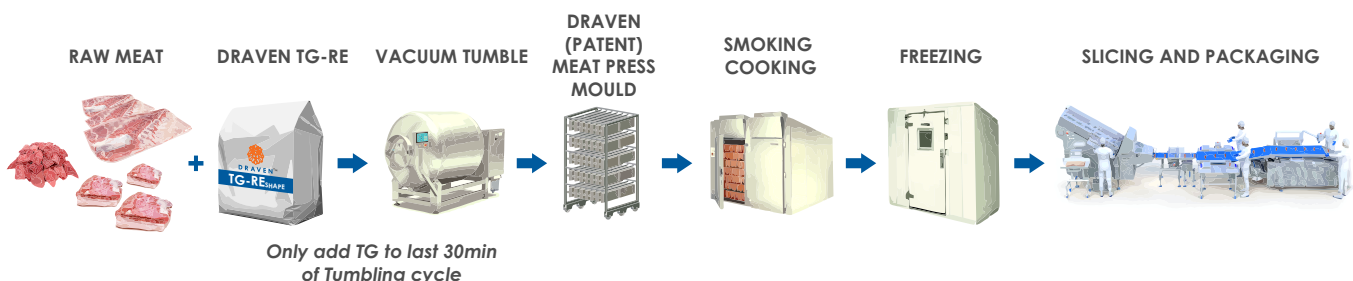
TG-REshape is a Transglutaminase Enzyme based formula used for the restructuring of meat products. The reaction mechanisms of **TG-REshape** creates powerful protein bonds that can transform raw meat into value-added products without using excessive amounts of salt or phosphates.

Lower value meat can be mechanically tenderized or sliced and formed into almost any shape by adding **TG-REshape** and “Re-shaping” with the Innovative patented **DRAVEN**TM GRID SYSTEM. Our system has been implemented by large meat producers to show massive gain in slicing yields and over all consistency.

TG-REshape

- Improves texture
- Increase juiciness
- Increase water retention
- Increase gel strength
- **Does not contain allergens**
- Increase over all yield by using the **DRAVEN**TM GRID SYSTEM.

APPLICATION:



STANDARD MIXING RATIO AND METHOD FOR RESTRUCTURING:

Use Mixing Ratio of 0.10% - 0.25% of TG REshape to the total raw meat product weight
Estimated 1000Kg of raw meat after injection mixed with 1Kg REshape TG
Mix the REshape TG in a container with brine water or cold water with a whisk to form a slurry paste then add the slurry to your meat product at the last 30 Minutes of your tumbling process
TG-REshape Enzyme activity will start bonding once it is in contact with your protein base and you need to complete your meat molding process within 2 hours for best bonding results

COMPONENTS:

Transglutaminase, Maltodextrin and Pork Gelatin

STORAGE:

Keep closed in a dry cool place under 10 degrees, if opened use the product immediately or reseal.

EXPIRY DATE:

12 month from manufacturing date packed in 1 Kg aluminium vacuum bags.

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GRID SYSTEM

Patent Application



To whom it may concern:

Re: PCT INTERNATIONAL PATENT APPLICATION NO. PCT/IB2017/057865
for: FOOD PROCESSING EQUIPMENT
ino.: BARRY, Jason Peter

The above PCT application has been filed at the International Bureau of WIPO in Geneva and its particulars are as follows:

PCT Application No:	PCT/IB2017/057865
Applicant:	BARRY, Jason Peter
Title:	FOOD PROCESSING EQUIPMENT
Application Date:	13 December 2017
Priority details:	South Africa, 2016/08623, 14 December 2016
Search and Examination Office:	The Austrian Patent Office

Kind regards

RALPH VAN NIEKERK
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