

Why meat lasts longer with ChillSafe:

First hand experience from McKays Family Butchers.



Background

For over 50 years, McKays Family Butchers has set the benchmark for premium cuts and traditional butchery. The business uses MODD Maintenance for helping to protect a reputation built over generations. ChillSafe was specified in to add unique capability to enhance HACCP as part of McKays' dedication to world class Quality Assurance.



Since starting my apprenticeship at 14, I've never seen a product like ChillSafe deliver such a positive impact in a butcher shop. Every key metric improves—from reduced trimming to better HACCP quality and improved coolroom performance. ChillSafe makes a big difference for butchers driven by excellence, especially with hung meats.



Big Kev
McKays Family Butchers

Q&A With Big Kev

Question: What do you think is occurring with ChillSafe, based on your many decades of experience?

BK: Enzymes play a dual role in meat storage—some enhance meat quality (Good), while others cause rapid spoilage (Bad). My observation is that ChillSafe helps tip this balance in favour of beneficial enzymatic action.

Question: What are Good Enzymes?

BK: Meat contains natural Endogenous enzymes (e.g. calpains, cathepsins) that break down muscle fibres and connective tissue during hanging, improving tenderness and flavour. These enzymes require time and stable conditions to function effectively.

ChillSafe I believe supports this ageing process by limiting microbial interference, allowing meat to mature properly without surface degradation.

Question: What are Bad Enzymes?

BK: Spoilage microorganisms (e.g. Pseudomonas, Brochothrix) introduce external enzymes that break down proteins and fats, causing off-odours, discolouration, and slime.

If you can slow the production of exogenous enzymes, you'll extend meat shelf-life.

Summary

A Measurable Advantage for Butchers

- Longer hanging periods without surface spoilage.
- Reduced trim loss through improved surface integrity.
- Cleaner coolrooms with lower microbial risk.
- Enhanced meat quality.
- Reduced risk of cross-contamination.



About ChillSafe

ChillSafe releases Ultra-Low Dose Hydrogen Peroxide (ULD-HPV) into the air of coolrooms. This creates a cleaner environment by reducing airborne and surface contaminants, along with repressing ethylene.

Request a Hygiene Professional

ChillSafe is supported nationally by Hygiene Professionals who provide you with the support needed to enhance hygiene and increase the performance of your coolroom.

Please connect with us, to request on onsite assessment.

Email: sales@coolsan.com.au

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