



**R&D
AUDIT
CONSULTING SERVICES
EXPERTISE
TRAINING**

SUPPORTING MEAT-BASED INDUSTRIES IN THEIR SEARCH FOR PERFORMANCES

TECHNOLOGICAL – INDUSTRIAL – ECONOMIC – STRATEGIC

With 48 years of experience and of providing advices to meat industrials, ADIV devotes its **technical multi-species expertise to slaughterhouses, cutting plants and meat processing** every day, and on all the territories.

Its teams are experts in meat products, and they take account of the realities and the inherent restrictions of your businesses, which is a guarantee of efficiency, and an assurance of a **technically, economically, strategically and humanely well-managed project.**

KNOWING HOW TO INVEST IN R&D...

The skills of experts from ADIV are constantly refreshed thanks to a strong scientific partnership, particularly maintained by collective and partnered research projects.

*Those programs are destined to **create methods, skills and innovating tools** to help companies in their research of performances and support their developments and innovations.*



ADIV offers to support, structure and join the companies' projects according to their needs with **personalized and flexible services.**

- Market Positioning
- Business Strategy
- Innovating Research and Development
- Technological Consulting
- Technical, safety food and economic audit
- Improvement of industrial performances
- Support for the construction or layout of industrial lines or production tools
- Professional Trainings

■ The last 3 years :

500

tailor-made services led for companies

65

partnered and collective R&D programs

32 500

hours of provided training

2 000

employees trained



■ **Meat business & transversal activities,
an ever-enriched and renewed crossroads of competences,
at the service of industrial companies for a joint development venture**



**Technology &
Microbiology**



Pre-Engineering



Training



Mechatronics



**R&D, Market-
Innovation**

■ **The ADIV exceptional tools make it a
unique Technical Centre at the French
level, almost unrivalled in the world.**

**An Agribusiness platform of 1.000 m² with an EC certified
for cutting and processing activities.**

- Cutting room,
- Product processing room,
- Packaging area,
- Drying processes,
- Cooking, smoking and ripening facilities,
- Refrigeration plant.

A robotic unit to realize technological developments and to
test mechanical and robotic prototypes at pilot scale.

**A biosecurity level BSL-2+ laboratory for challenge tests on
pathogen.**

The only one in France which allows to reproduce the entire
product processing in contained conditions at the
biosecurity level BSL-2+.

A cutting edge nutritional analysis laboratory, a tool of
excellence with analytical techniques specifically developed
for meat and meat product matrices.

Pre-engineering data bases and **plant design and factory
layout software.**

ADIV also has a **microbiology & biochemistry analysis
laboratory,** a **physical measurement laboratory** and a
Mechanical and boiler making workshop.

