

NAME OF THE VISIT: ADIV Visit (Technical and Research Center for the Meat Industry)

DATE OF THE VISIT: 02/10/2024

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SUPPORTING MEAT-BASED INDUSTRIES IN THEIR SEARCH FOR PERFORMANCES

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.*

The last 3 years :

500

tailor-made
services led for
companies

65

partnered and
collective R&D
programs

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



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

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



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.

