

# 09/26 Expert communication

<b>Communication channel</b>	Wechat
<b>Date</b>	09/26
<b>Time</b>	18:00PM-19:00PM
<b>Attendees</b>	All team John Xu (expert)

## Agenda

1. Discuss the importance of breaker in the whole process. We found processed meat from breaker is around 3-5cm. Thus, we found it is not necessary to include the breaker in the process.
2. What is the general processing meat temperature in the cooker? This information is hard to be found on the internet.
3. Which heating source is more suitable for our process?

## Notes

1. Manufacture suggests there is no need to include the breaker in the process. If we want to mill the meat into powder. We can include the hammer mill.
2. There is no need to include the hammer mill as the output is tallow.
3. The temperature is generally 70 degree Celsius for pork, chicken and beef.
4. Electricity heating equipment is more suitable since the steam boiler requires one 40 feet container to transport.

## Action Items

<b>Action item</b>	<b>Owner</b>	<b>Deadline</b>
Remove the breaker	All team	09/23

## Screenshots of communication with experts

No screenshots available. The meeting is conducted via Wechat voice.