



Providing optimal climate conditions for meat maturation rooms

Fairfax London, England

Maturation room with premium beef being dried, next to the Himalayan salt wall.



Perfectly dry aged premium beef

Fairfax London are specialists in premium dry-aged beef for the London hospitality market. Part of Fairfax Meadow, Fairfax London opened a purpose-built facility in 2018 with Munters desiccant dehumidifiers for optimal climate-control in their meat maturation rooms.

Before building the facility, Fairfax London carried out extensive market research to understand how to create the right environment for their beef. "When we designed this depot, our focus was to have a state-of-the-art maturation facility with a Himalayan salt wall. This would enable us to create the best possible premium dry-aged beef" says Rob Shears, Head of Sales at Fairfax London.

Following advice from the food industry, trade organisations, and their building contractor, Munters were recommended as "the company everyone talks about" when it comes to humidity control.

Fairfax Meadow had already been using Munters desiccant dehumidifiers in various processing sites throughout the UK.

Case study

Optimise climate conditions for meat maturation rooms at Fairfax London.

Advantages:

- Create precise relative humidity levels for meat maturation
- Ensure correct air flow and drying capacity in three meat maturation/aging rooms
- Help Fairfax London to achieve AHDB top tier supplier for premium dry aged beef



Three Munters MLT800 desiccant dehumidifiers installed in the roof void supply dry air to the maturation rooms below.

Solution

Munters recommended an MLT800 desiccant dehumidifier to dry age the beef in what became the first of three maturation rooms. Once installed, Munters engineers commissioned the unit to ensure the right balance between humidity and temperature was achieved.

Each customer has their own, unique set of requirements to create their “perfect climate”. For this application, Munters suggests that this should be somewhere between 0-2 degrees at 50-80% relative humidity.

Less than six months after the dehumidifier was installed, demand for the dry-age beef had doubled and was quickly filling up the maturation room. This substantial growth was attributed to the superior quality of the meat, and the precise conditions in which it is aged - thanks to the Munters desiccant dehumidifier.

After acquiring a key client in premium casual dining, Fairfax London ordered another MLT800 desiccant dehumidifier for their second maturation room which, like the first room, quickly filled up.

“There’s no point in having two rooms at full capacity”, says Rob. Taking care not to overfill the rooms is important not only from an operational perspective, but because it will have an impact on airflow and drying capability. It was at this point that a third MLT800 was purchased for room number three, which was delivered and installed in time to cope with the increased demand.



Rob Shears, Head of Sales at Fairfax London



Benefits

Since the facility opened, Fairfax London has become even more successful. With three maturation rooms in high demand, the company has been able to significantly increase production and bring on board additional clients that they wouldn't have previously had the capacity to work with.

By combining the right product, with the right facility, temperature and humidity levels, Fairfax London is able to be a leader in this product category. The maturation rooms also helped them become an Agriculture and Horticulture Development Board (AHDB) Top Tier supplier of premium dry-aged beef.

"We specialise in dry-aged beef, and with Munters dehumidifiers we can do this confidently. Product stored in the maturation rooms always comes out perfectly" says Rob.

The future is bright for Fairfax London, the company hopes to expand their maturation facility into other parts of the UK and for that "we will only have Munters units, nothing else".

Would you like to find out if Munters has a solution for your company too? If so, please visit our website, www.munters.com/food

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