

Challenging times ask for innovative automation solutions

Poultry processors have faced some rapid changes during 2020. In particular, challenges related to processing flexibility, labour availability and labour safety increased in complexity. In this highly dynamic and demanding business, Meyn continues its crucial role in meeting these challenges, while supporting and providing solutions to poultry processors.

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How can poultry processors reduce their dependency on labour and increase their flexibility?

To get the job done Meyn has developed an integrated set of solutions that address these challenges through a concept they call 'Smart Labor' in which they target the two key issues of labour reduction, and labour conditions improvement.

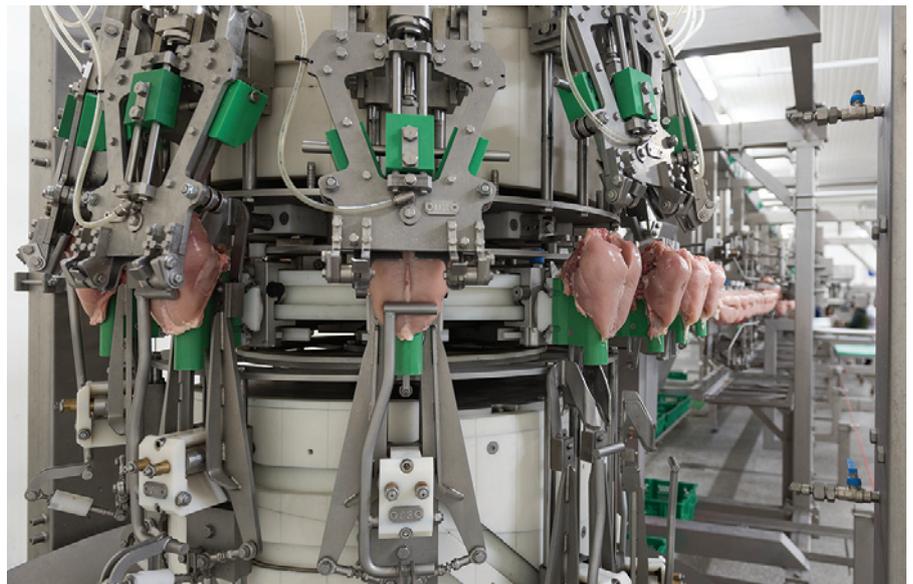
Live bird handling

Loading birds at the farm requires well-trained staff and equipment to enable careful and efficient loading.

It is important that the loading opening of the transport module is wide and open so that the birds can enter without hitting the sides and potentially get injured.

When using systems with one large compartment per level, loading must wait after each level is filled and checked.

With two large drawers per level, like in



Rapid Plus 4.1 wishbone cutting.

the Meyn Maxiload Twin module, loading is more efficient without risking animal welfare issues and reducing the risk of injuries during transportation. Two people load the same drawer simultaneously.

At the same time, the staff can work more comfortably because it is not necessary to lean inside the module while carrying weight to deliver the birds to the other side of the drawer.

Evisceration

Meyn is proud to introduce the next generation of the Maestro, the Maestro Plus automatic in-line organ harvester.

It has been redesigned to ensure automatic giblet harvesting without compromising the best Maestro features: the ability to handle the widest weight range within one setting, the lowest downtime and the lowest running costs. With the Maestro Plus, the Meyn Maestro legacy continues.

Operating the Maestro Plus including automatic organ harvesting requires at best only three workers.

That means not only reduced labour dependency but also avoids workers standing close to each other.

Cut-up

Although cut-up technology is not always to the fore, the innovation continues. A cut-up system like the Meyn Physic Plus delivers all the flexibility a processor needs nowadays.

The new design of modules provides top performance both in accuracy and quality of cuts. In an ever-changing market there is need for a system that can handle the fast-changing demands in which flexibility is of importance.

The need for hygienic design in line with food safety becomes even more relevant and easy adjustments are mandatory, especially for the cut-up process.

The Meyn cut-up solutions are the most accurate and fastest in the market and, with a weight range from 1.0-3.2kg for grillers, are capable of serving all market and customer requirements worldwide.

Deboning

Breast deboning can be done either manually or automatically. In the manual process, a worker generally places the front half on a cone. If the worker is skilled,

Continued on page 12

Continued from page 11

motivated and not too tired, the job can be accomplished with high accuracy and yield.

If one of these conditions is not met, the quality and quantity of the output will be much lower. It must also be said that working with knives is never completely safe, may lead to RSI and many workers will find manual deboning boring.

The number of workers heavily depends on the required trimming result and the skills of the workers. Manual deboning/trimming takes about 21 seconds per breast, so a worker can typically finish around three breasts per minute.

Deboning 7,000 front halves an hour would normally require 41 workers. Automated deboning with a Rapid Plus M4.1 running at 7,000 breasts/hour requires three workers loading the breasts on the product carriers and seven workers for trimming – a reduction of 31 workers and therefore substantially less people on a small footprint.

Poultry processing data

With line speeds going up to an astonishing 15,000 BPH, data collection becomes more vital. Poultry processors want to control the production outcome to deliver the right



product mix to their customers. To accomplish that, the data from the live bird handling department can be combined with the griller weights for calculated sorting to the proper cut-up, and deboning sections.

Data is the key to efficiently match the poultry meat production with the customer order. Especially in combination with a footpad inspection system, all data concerning the characteristics of each flock become available.

This creates the option to compensate the farms based on the resulted yield instead of the number of birds.

It also enables the processor to provide the farm with feedback about the animal welfare condition of a flock. Damaged birds with feet lesions may indicate less favourable conditions in the grower houses.

Need for speed

Rising consumer demand for high-protein food and changing customer preferences have spurred the global market for poultry meat. In response to this growing demand, Meyn has been driven to develop more sophisticated equipment that can process broilers quicker, achieving high levels of quality and performance.

This results in more automation, longer production days and increased line speeds. ■

Especially greenfield projects, but also existing plants, demand the highest possible processing capacity within the available space. Namely, faster line speed means more production with less manual labour and greater profit opportunities. Meyn delivers integrated solutions from 1,500-15,000 birds per hour.

Service

The success of state-of-the-art equipment depends a great deal on the way it is operated and maintained.

This awareness has put Meyn at the forefront of implementing user-friendly product support and services. Meyn Services works closely with the poultry processor to determine specific needs and requirements.

Whether Meyn services entail regular equipment check-ups, or supporting your operation with total service packages including major overhauls, parts, training or more, the aim is to optimise the equipment's performance at predictable costs.

The over 200 Global Services experts around the world are supported and coordinated centrally, gaining access to over 60 years of experience.

Challenging times but with rising labour costs, the choice for innovative automated solutions has never been easier. ■