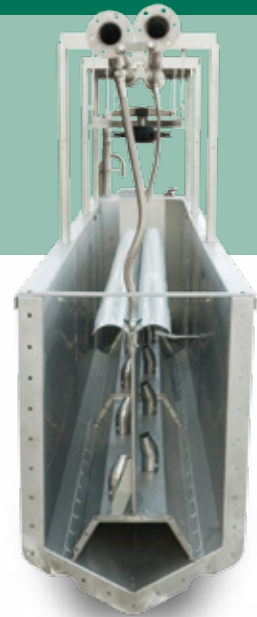




Slaughtering



meyn

Poultry Processing Solutions

Meyn is the reliable and committed partner of renowned poultry processing companies in over 90 countries worldwide. With people that have the right professional skills to offer you both the flexibility and innovation. With local presence in many places around the globe. With relentless drive to help you to improve your performance by offering intelligent and situation-specific solutions. And with all the knowledge, equipment, systems and services that are critical for your success.

Dedicated to poultry processing
for more than **50 years**

At Meyn, we focus on our customers' ambition to optimise their financial results while realising the right number of products of specific quality. For this purpose, Meyn presents an extensive range of processing equipment and related systems. Equipment and systems are designed to form integrated solutions, answering today's and tomorrow's processing demands. Meyn has been at the forefront of equipment design and innovation for more than 50 years.

Slaughtering



Quality, appearance and marketability of the end product are affected at every stage of the poultry processing line and this critically starts at the slaughtering department. The slaughtering department has to deliver a clean product ready for evisceration and further processing. The Meyn slaughtering equipment not only realises this clean, high quality product, but does so with an absolute minimum of energy and labour requirements.

The Meyn slaughtering equipment has been developed from intensive research and practical experience to provide optimum efficiency, durability, safety and economy. This means high quality construction from high quality materials and designs perfected and proven in real processing situations. Meyn's slaughtering equipment is easy to use and can easily be adjusted during processing. The modular design of the equipment enables processing of a range of capacities from 500 up to 12,000 birds per hour.

Stunning



Meyn offers two types of water bath stunners; a conventional stunner as well as a high frequency stunner. Both can be offered in a wide range of dimensions suitable for each specific situation.

In the water bath stunner, the birds are hung in the shackles of the overhead conveyor by their feet and their heads pass through the water bath. Electrodes in the water bath and the shackle guide deliver the stunning shock as the bird's head enters the water, effectively completing an electrical circuit.

The main advantage of high frequency stunning (over 50 or 60 Hz) is that the electric current at this frequency tends to run along the surface of the products. This decreases the number of haemorrhages, largely reducing possible damage to the products and thus benefiting meat quality.

Meyn stunners only require a minimum amount of water, keeping energy costs to an absolute minimum. They are easy to use, adjust and maintain forming an optimum start of the slaughtering process.

Neck incisor (killing)



The result of the neck incisor largely influences the quality of the end product as the arteries should be precisely cut in order to allow for proper bleeding. Insufficient bleeding not only results in downgraded meat quality, but also negatively impacts animal welfare.

In Meyn's neck incisor and decapitator, the neck of the bird is captured between guide bars and passed across a motorised circular knife or knives, incising either one or both sides of the neck. This way, the birds are optimally positioned for high performance cuts and even decapitation.

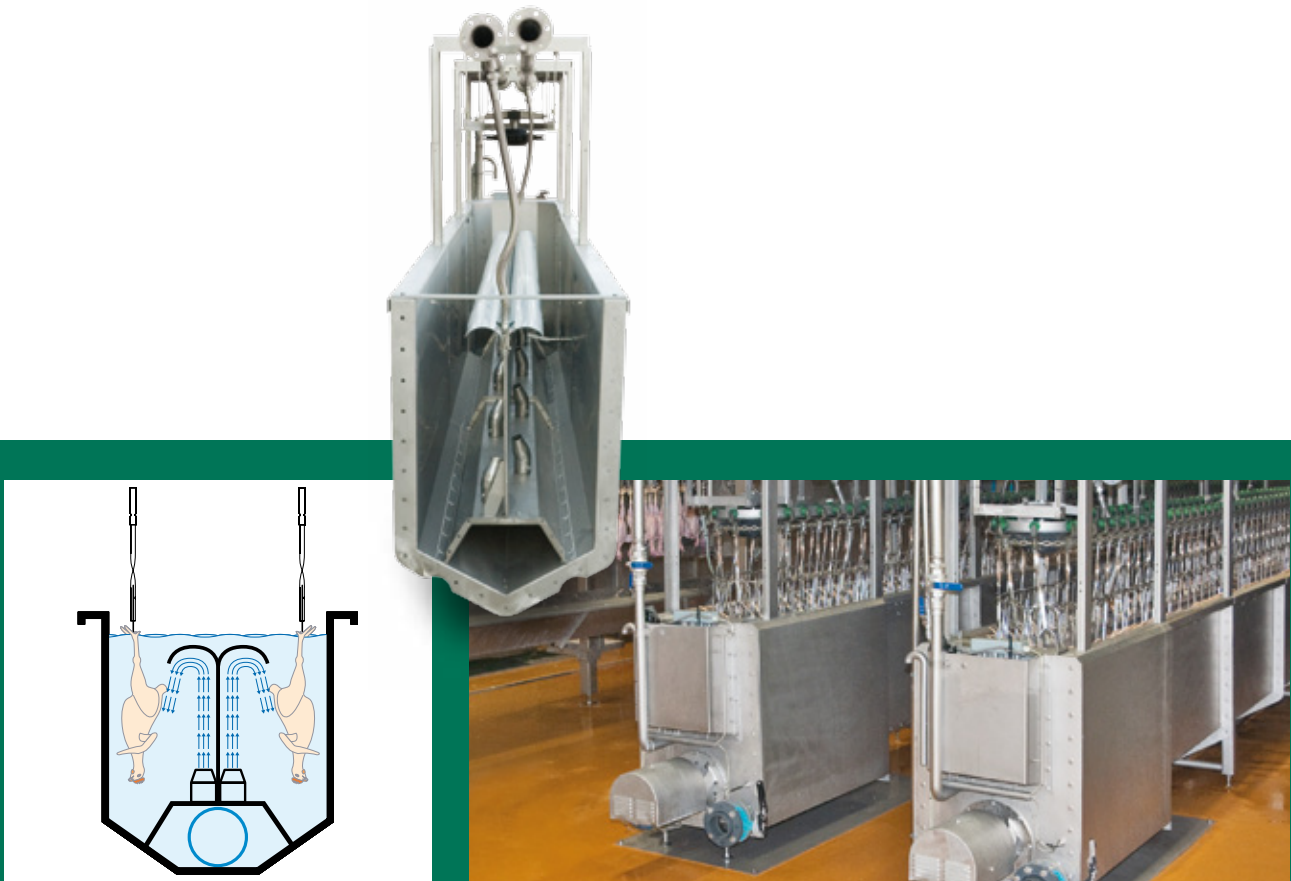
Electrical stimulation



The electrical stimulator is part of Meyn's accelerated maturation concept. The use of electrical stimulation shortens the time post mortem that the product needs to reach rigor mortis, the state in which the product can be deboned. An off line chill room, needed for a long maturation before deboning, can be avoided, considerably reducing required floor space and handling cost.

A stimulation time of 32 seconds is recommended for an optimum result. This will produce a tender fillet within two hours and 45 minutes post mortem. The system configuration consists of single and double lane modules which can be placed above the bleeding trough. The set up can be composed after client specific parameters such as shackle pitch and capacity.

Scalding



For optimum feather removal, the right balance between temperature and scalding time should be applied. The longer it takes to loosen the feathers in the scalding tank, the further rigor mortis will set in, making it harder to remove the feathers. By means of effective scalding, the processing time can be reduced and the plucking result will be optimised.

The Meyn jet stream scalding tank has a unique water flow system that pulls the carcasses down in a stream that

moves with the line direction. As the water floats with high velocity along the entire skin, the heat exchange is optimised, resulting in a shorter processing time. The water not only pulls the bird down, but also makes it move along with the line direction. This way, scalding at high line speeds is no longer an issue as products are not dragged to the surface and scalded on only one side. The Meyn jet stream scalding tank delivers an extreme uniform scalding result, independent of weight range or line speed.

Plucking



In the plucking line, the birds pass through a series of plucking machines that are equipped with motor driven rotating discs, each operating a number of plucking fingers. The discs closely follow the contours of the bird and water spray removes the plucked feathers. Easy and simple adjustment in height and width, even during production, provides excellent plucking results. Efficiency and ease of use are key features of Meyn's plucking equipment

and their precision in operation provides optimum plucking results with an absolute minimum of incidental damage to the skin of the bird.

The Meyn plucking machines can be supplied with a fixed cabinet with either two or three rows of plucking discs on each side or with separate plucking banks which can be individually adjusted. Both series are available in various lengths.

Hock cutter and feet cutter



The Meyn hock cutter separates the hocks from the whole bird. The legs are positioned in a synthetic cutting wheel. When the shackle guide pushes the shackle inside, the ankle joints are bent. Depending on the setting of the machine, the rotating knife cuts through or below the ankle joint. The machine is placed in a corner wheel of the overhead conveyor of the slaughtering line or it can be integrated in the rehanger slaughtering/evisceration.

The Meyn feet cutter separates the feet from the hocks. With the hocks hanging in the slaughtering shackle they are separated by a rotating knife that cuts the hock into a shank and a foot. When a hock cutter is applied, a stand alone feet cutter can be used to separate the shank and feet.

Meyn Food Processing Technology B.V.
P.O. Box 16, 1510 AA Oostzaan
The Netherlands

T: +31 (0) 75 - 684 3355

F: +31 (0) 75 - 684 4150

I: www.meyn.com