

## Automated Processing

Assisting a leading foodservice player for faster and efficient processing of chicken and meat products

### Quick overview

With growing demand for processed chicken and meat products in foodservice industries, there is an increasing need to identify efficient and faster processing technologies. The engagement aided in scouting the automated processing technologies for chicken and meat along with three technology partners which resulted in bringing production efficiency.

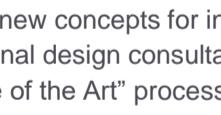
### Client success

The support and insights delivered by FutureBridge helped our client evaluate the technology partners that brought production efficiency. The engagement also enabled to identify "State of the Art" processing technologies related to fillet separation technologies.

We answered a number of questions for our client including:

Companies have introduced automated technologies to simplify the process thereby increasing the processing speed, yield, cost-efficiency of the processes and reduce overhead costs & labor, thereby meeting growing consumer demand

- What are the emerging technologies for chicken and meat processing and what is the extent of automation?
- Who are the key players and which are the specific SME's / Start-Ups to offer automatic processing lines?
- Which are the "best-in-class" solutions for processing based on technology benchmarking?

Company	Product	Key Features
Marel	<u>AMF-i breast cap filleting system</u>	 <ul style="list-style-type: none"><li>▪ <b>Automatic adjustment</b> of module settings</li><li>▪ Intelligent breast cap measuring</li><li>▪ Wide range of <b>breast cap weights handled</b></li><li>▪ Wide range of fillet products</li></ul>
Baade Linco Inc.	<u>ProFlex Food Service cut-up system</u>	 <ul style="list-style-type: none"><li>▪ Cut-up line for <b>specialized cuts</b> –wing cuts, keel cut, breast quarters, etc.</li><li>▪ Delivered with <b>synchronized food service conveyor</b> to collect all parts of the bird</li><li>▪ Processing speed – <b>5000 birds per hour</b></li></ul>
JBT FoodTech	<u>DSI DB20 Dual-Blade Portioning System</u>	 <ul style="list-style-type: none"><li>▪ Scans the content to <b>assess fat content and determine shape, thickness, weight, etc.</b></li><li>▪ Optimized cut for individual raw product</li><li>▪ <b>High-pressure waterjet</b> used for complex cuts and designs</li></ul>
Food Pro Industries Pte. Ltd.	<u>Steen Fillet Splitter St350F Machine</u>	 <ul style="list-style-type: none"><li>▪ Small machine with high capacity</li><li>▪ <b>High throughput</b> of minimum 60 fillets per minute</li><li>▪ Used for ducks, turkeys, chickens</li></ul>

FutureBridge conducted extensive desk research and expert consultations across the industry to help the client:

- Evaluate the type of solutions related to chicken and meat processing
- Identify the details new concepts for in-line processing methods with external design consultancy
- Evaluate the "State of the Art" processing technologies related to fillet portioning and preparation

FutureBridge provided he technologies have been advanced in nature due to their imaging systems which can calibrate accordingly with separation based on the image capturing platforms. We identified three technology developers for the solutions and finalized two technologies for automated chicken and meat processing

### About FutureBridge

FutureBridge tracks from 1 to 25 years, how industries and sectors will evolve, develop, and innovate.

We keep your business ahead of the technology curve. Propel your growth, identify new opportunities, markets, and business models. We can answer your key strategic questions. Facilitate focused, tailored solutions and partnerships using our platforms and programs, with access to global information ecosystems and key industry players for their insights and expertise.