

5-Belt Poultry Boning Line

Situation:

A leading Poultry producer and customer of Millard Manufacturing Corp was facing ever increasing competition and cost challenges so they began investigating new methods to efficiently de-bone poultry, improve overall quality, and track personnel yields and performance. This customer turned to Millard Manufacturing to help develop that process.

- *Need for improved efficiencies*
- *Need to increase and measure yields*
- *Need to reduce costs in labor*
- *Need to increase quality*



Solution:

Millard worked with our customer to design, develop, and install a 75' 5-Belt Poultry Boning Line that changed the heart of the operations for their facility. This was a cooperative "Industrial Engineering" effort where as a team, we designed the process, built the equipment, installed the lines, and helped train the customer's personnel. Several plants followed suit when results were proven fiscally favorable.

- *Food Safety: "In-House" Passivation for Sanitary durability*
- *No overhead contaminating structures*
- *Heavy Duty Stainless Steel Construction*
- *Wash-down duty designed*
- *Sanitary belting for ease of cleaning*
- *Ergonomic design for personnel safety and health*
- *Variable speed to pace lines*

Results:

- *Eliminated:*
 - *Overhead Piping*
 - *Overhead Chains and Shackles*
- *Production: Increased production by 12%*
- *Quality: reduced bones by 20% with integrated quality checks per employee I.D.*
- *Employee performance improved with accountability quality checks*
- *Meat Yields increased 9%*
- *Overall Safety, Sanitation, and Housekeeping improved*