

Meat Processing

Automated Dry Ingredient Handling and Mix Systems for Meat Processing

Automated Dry Ingredient Handling in Meat Processing Plants offers many benefits for Process XstreamLiningSM to allow Meat Processors the opportunity to improve plant efficiencies and maintain or develop Market Advantage in the 21st Century. Semi-Bulk Systems offers complete packaged processes to automate your Pickle Mix room or your Spice Mix operation with the VACUCAM[®] Ejector Mixer Technology. Automated Systems are available to rapidly provide dependable, repeatable and controllable brine solutions to your processes. The technology has gained rapid acceptance in Food/Dairy Processing plants, Beverage manufacture and Nutraceuticals meeting all appropriate designs for sanitation and cleaning for both the dry side and wet side processing.

The VACUCAM[®] Ejector Mixer offers several high capacity processes for efficiently making all of the Pickle Room mixes and Spice Mix additions to your process on a semi-automated or totally automated basis. The PLC controls will store all of your recipes and will automatically make your batch of Pickle mix and pump to the appropriate Pickle feed tank. The controls will provide consistency and validate each and every batch of Mix made.

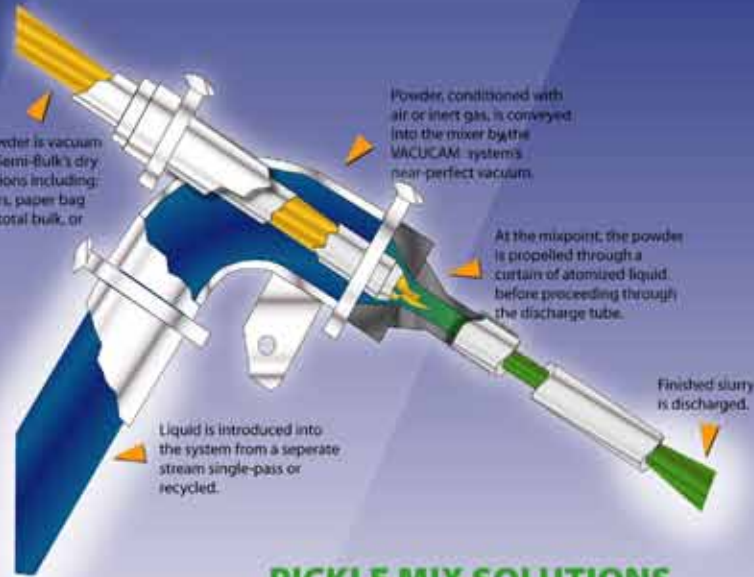
Conditioned powder is vacuum conveyed from Semi-Bulk's dry side process options including: bulk bag hoppers, paper bag dump hoppers, total bulk, or similar source.

Powder, conditioned with air or inert gas, is conveyed into the mixer by the VACUCAM system's near-perfect vacuum.

As the mixpoint, the powder is propelled through a curtain of atomized liquid, before proceeding through the discharge tube.

Finished slurry is discharged.

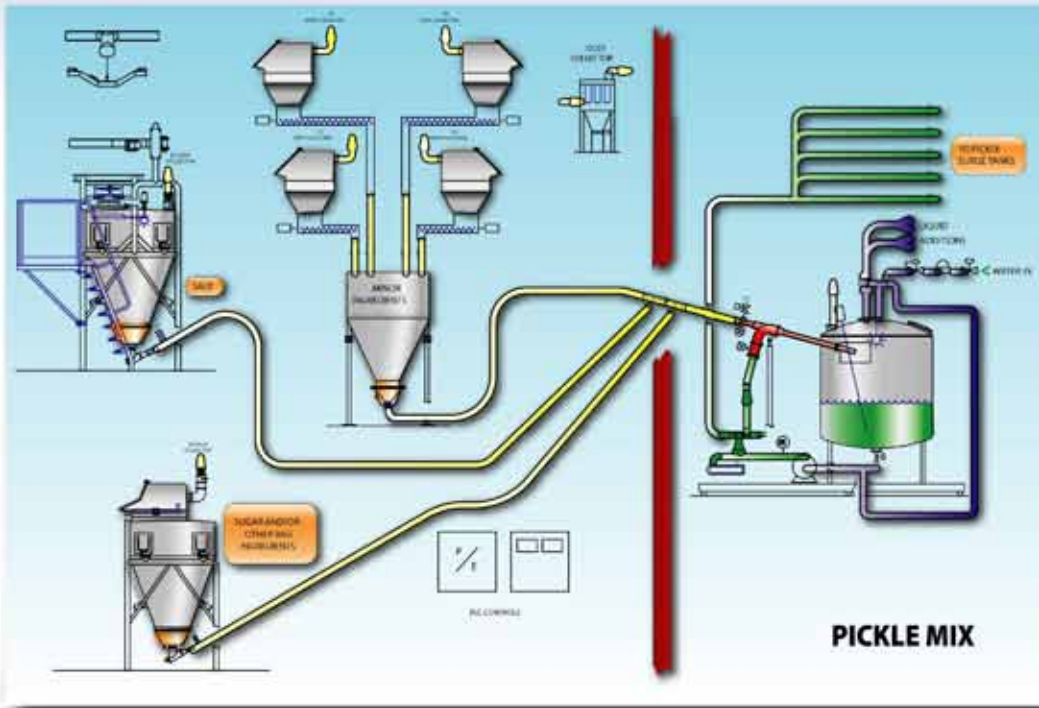
Liquid is introduced into the system from a separate stream single-pass or recycled.



PICKLE MIX SOLUTIONS

Pickle Mix solutions are automatically processed based on a level signal in the appropriate feed tank. Dry Ingredients are pre staged with the minor ingredients supplied from surge hoppers with feeders. The higher volume ingredients are conveyed to the Vacucam Ejector Mixer directly from bulk bag unload/surge hoppers or bag dump surge hoppers with load cells.

The Vacucam[®] Ejector is mounted on a batch mix tank. The controls will automate the addition of batch water and liquid additions and then sequentially convey and mix the precise batch quantities of minor ingredients, salt and sugar for a rapid and total mix. After all of the batch liquid additions and dry ingredients are mixed in the batch tank, the controls will automatically switch the proper transfer valve to the proper pickle feed tank and pump the mix to that tank. The system is now available for the next automated batch selection. The PLC controls will allow ready access to management to monitor plant operations. Printed reports can document and validate daily production.



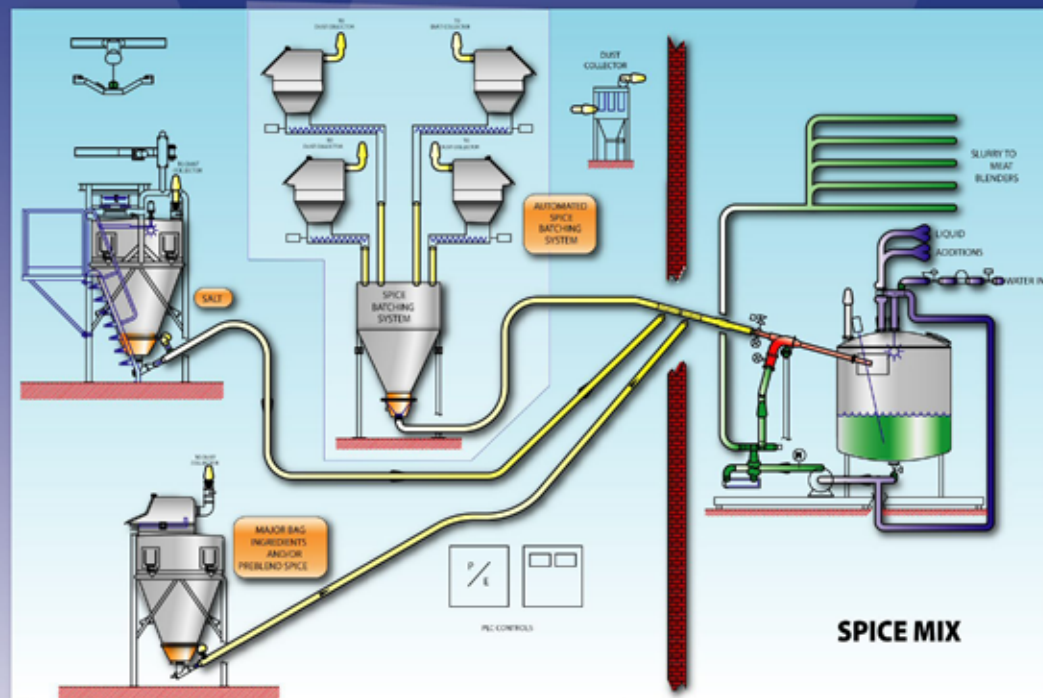
(800) 732-8769

For more information on how Process Xstreamlining can give you Xstream results please call.

SPICE MIX MAKING

Spice and liquid additions to meat mixers are generally very inefficient, labor intensive and ergonomically and environmentally deficient. The VACUCAM[®] Automated Slurry Process addresses rapid and efficient handling and incorporation of dry spice ingredients as well as water and liquid additions.

The Vacucam[®] Ejector is mounted on a batch mix tank. The controls will automate the addition of batch water and liquid additions and then sequentially convey and mix the precise batch quantities of spices and other minor ingredients, salt, starches, etc. for a rapid and total mix. Systems can accommodate spice blends or individual spices. After all of the batch liquid additions and dry ingredients are mixed in the batch tank, the controls will automatically switch the proper transfer valve to the proper meat mixer and pump the mix through a header pipe to rapidly and uniformly distribute in the meat mix. The system is now available for the next automated batch selection. The PLC controls will allow ready access to management to monitor plant operations. Printed reports can document and validate daily production.



BRINE MIX MAKING

Processes are available to improve the handling of salt and to repeatably deliver known and validated Brine concentrations to your processes.

Systems described above can handle bulk bags of salt and rapidly and efficiently incorporate the proper brine levels into Pickle or Spice Batch Mixes without using prepared brine solutions of questionable concentrations.

Systems are also available to receive and rapidly dissolve salt from bulk truck deliveries to store known brine solutions in large tanks or silos. Concentrations can be controlled and validated to assure accuracy of salt additions.

Process XstreamLiningSM -- utilizing the VACUCAM[®] Ejector Mixer Slurry Process for Dry Ingredient Handling and Mix Making provides Automation and Process Control to the Meat Processors which has not been available until now. Major Benefits for Meat Processors include:

- ▶ Automation, Control, and Validation of ingredient additions
- ▶ Greater Efficiency and Consistency in mixing and Consistency of finished product
- ▶ Improvement in Ergonomics, Environmental, Safety and GMP.
- ▶ Increase Capacity
- ▶ Reduced Labor
- ▶ Reduce Operator Error
- ▶ Capability to separate dry room from wet process area.
- ▶ Much greater Operation Flexibility
- ▶ Total CIP and Sanitary designs

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