

# Ishida integrated packing lines: proven results from a single, reliable source

**Rely on Ishida experience and knowhow to put together solutions to your major packing opportunities and challenges.**

Solutions such as the one shown in this leaflet are initially developed for specific customers. Ishida brings to the table experience from many different installations, along with world-leading design and engineering expertise. Our experts seek to fully understand the customer's wishes, challenges and constraints to come up with a truly integrated solution that often finds efficiencies and economies above and beyond what is expected.

Using a single supplier to execute the task brings obvious benefits in the way the equipment fits and works together, and also reduces the administrative workload of your staff.

In addition to manufacturing all the essential equipment to our own high standards, we offer a project management service which is unique in its food industry knowledge and orientation.



# Integrated minced meat packing line

Single Lane



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# Packing fresh minced beef without manual contact at over 120 trays per minute

## Line description

**Complete line from grinding and portioning through to 400g and 1kg trays, fully inspected, crated (or cartoned) and palletised, ready for transport to retail outlets.**

## Customer description

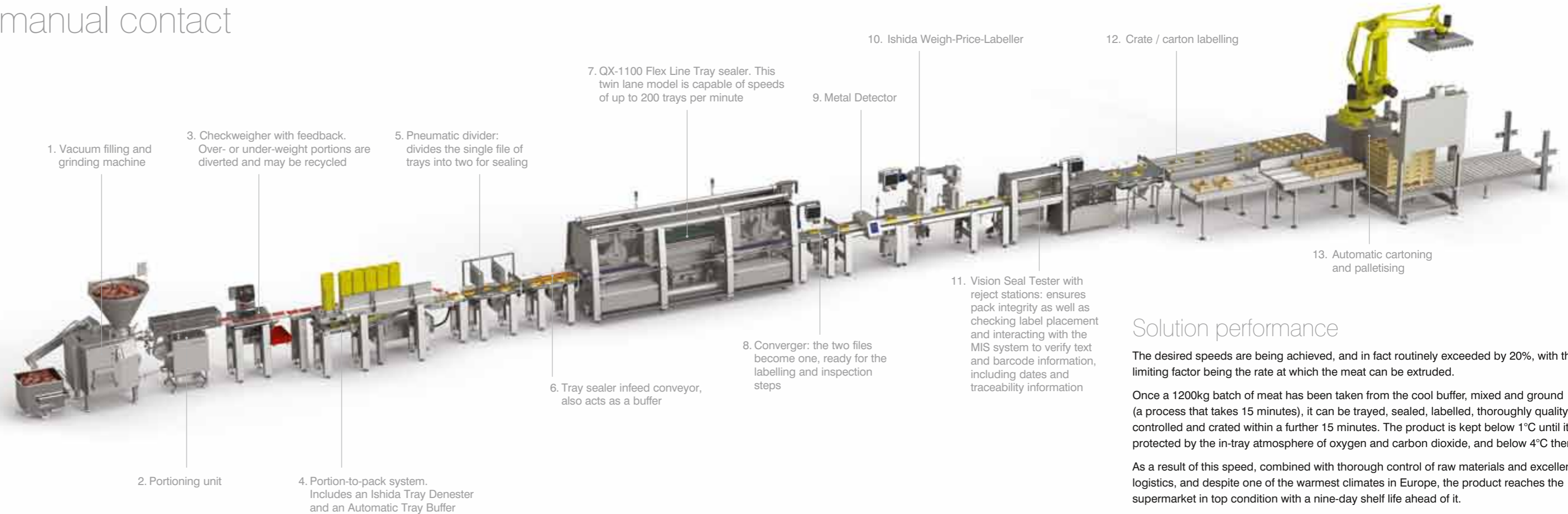
Meat processor based in southern Iberia, with major supply contracts to dominant national retailer.

## Other operations that can benefit

Processors of any fresh meat where outputs per line per shift of up to 26,000 kg of packed minced/ground product are needed. A wide range of tray types and atmospheres can be handled.

## Main challenges

Objectives set by the customer included packing speeds of 100ppm for the 400g pack and 80ppm for the 1kg pack. Given the stickiness of fresh minced meat and the difficulty of accurately placing a portion of it on a moving tray, these seemed initially quite challenging. It was also questioned at the time whether trays could be consistently and reliably denested, let alone sealed and checked, at these speeds.



## Solution performance

The desired speeds are being achieved, and in fact routinely exceeded by 20%, with the limiting factor being the rate at which the meat can be extruded.

Once a 1200kg batch of meat has been taken from the cool buffer, mixed and ground (a process that takes 15 minutes), it can be trayed, sealed, labelled, thoroughly quality controlled and crated within a further 15 minutes. The product is kept below 1°C until it is protected by the in-tray atmosphere of oxygen and carbon dioxide, and below 4°C thereafter.

As a result of this speed, combined with thorough control of raw materials and excellent logistics, and despite one of the warmest climates in Europe, the product reaches the supermarket in top condition with a nine-day shelf life ahead of it.

The overall efficiency (OEE) of the Ishida equipment can be as high as 90% but has never dropped below 80%.