

Batching of by-products

For Fast, Flexible, and Efficient Packing



- Maximize efficiency in the packing flow
- Speed up product and packing changeovers
- Minimize giveaway with excellent batching performance
- Reduce labor costs

Batching and packing meat by-products

A system for packing products in bulk



Optimize Your Packing Process

Optimize your process by using our system for packing meat by-products by streamlining the packing process, and reducing giveaway and labor costs.

Marel has developed its new by-product packing system in collaboration with meat processors dedicated to the bulk packing meat by-products. The system brings a higher level of automation to the packing process, simplifies packing, and is highly flexible and accurate. It can run a wide range of products and different size boxes, and the changeovers are fast.

3. SpeedBatcher

The meat by-products are automatically batched into fixed weight portions.

2. Intelligent Gooseneck Conveyor

Equipped with sensors, the conveyor ensures an even infeed flow from the buffer tank to the SpeedBatcher.

1. Buffer Tank

The packing process starts at the system infeed, where forklifts drop products directly into the buffer tank.

4. Portion Takeaway Conveyor

Portions are transported from the SpeedBatcher directly to packaging.

5. Filling Station

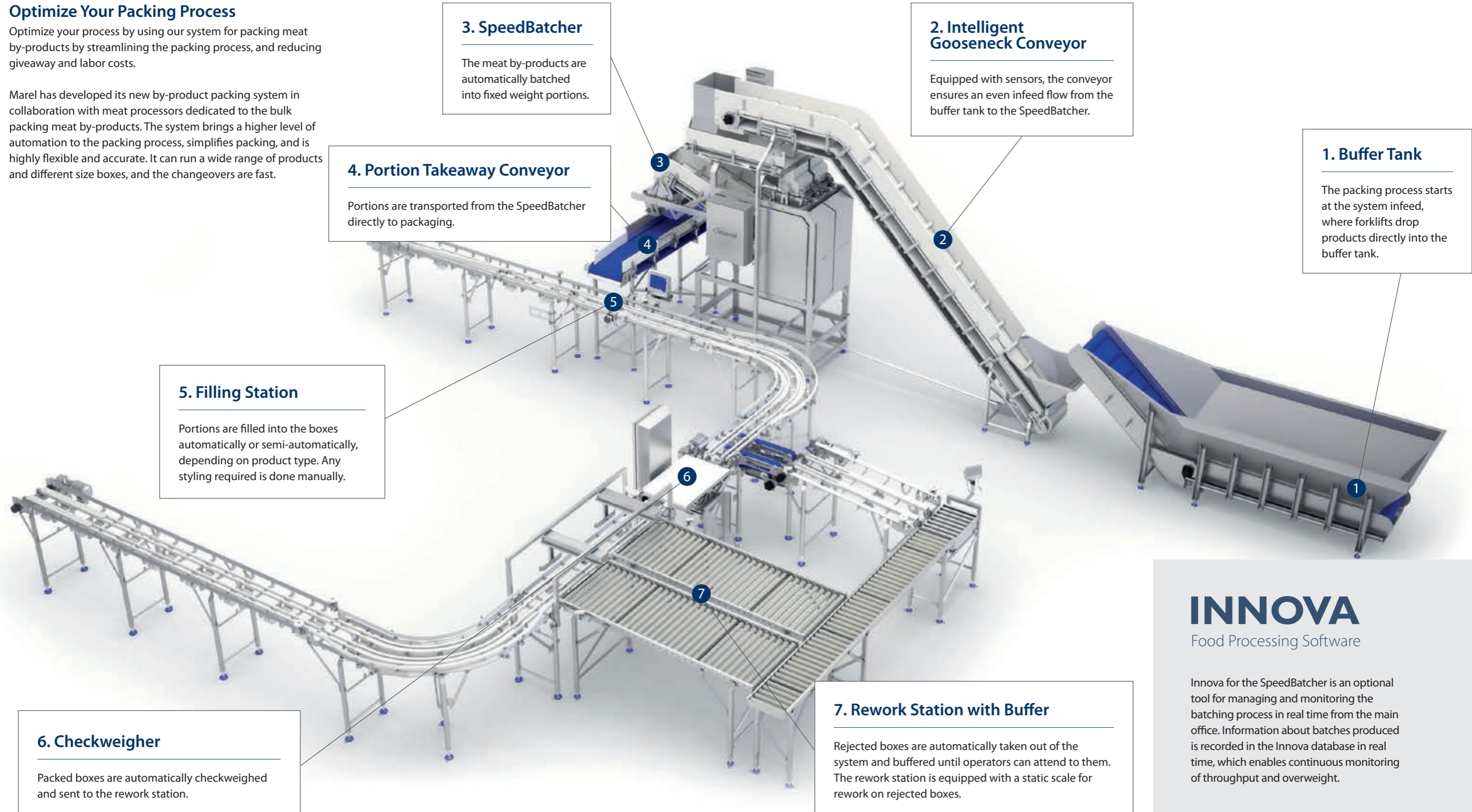
Portions are filled into the boxes automatically or semi-automatically, depending on product type. Any styling required is done manually.

6. Checkweigher

Packed boxes are automatically checkweighed and sent to the rework station.

7. Rework Station with Buffer

Rejected boxes are automatically taken out of the system and buffered until operators can attend to them. The rework station is equipped with a static scale for rework on rejected boxes.





INNOVA

Food Processing Software

Innova for the SpeedBatcher is an optional tool for managing and monitoring the batching process in real time from the main office. Information about batches produced is recorded in the Innova database in real time, which enables continuous monitoring of throughput and overweight.

Batching examples

Ear (w/o ear canals)		Liver		
	Length	120 - 190 mm		
	Width	50 - 110 mm		
	Thickness	20 - 65 mm		
	Weight	100 - 225 g		
	Expected capacity	Portion weight		15,000 g
Up to 9 portions per minute		Expected capacity		
		Up to 6 portions per minute		
Kidney		Shank (elbow joint)		
	Length	110 - 125 mm		
	Width	50 - 60 mm		
	Thickness	15 - 25 mm		
	Weight	115 - 210 g		
	Expected capacity	Portion weight		6,350 g
Up to 10 portions per minute		Expected capacity		
		Up to 10 portions per minute		
Tail (w/o back bone)		Front leg		
	Length	70 - 200 mm		
	Thickness	30 - 60 mm		
	Weight	100 - 120 g		
	Expected capacity	Portion weight		25,000 g
	Up to 10 portions per minute			Expected capacity
		Up to 10 portions per minute		
Thigh bone		Pigs heart		
	Length	220 - 250 mm		
	Width	60 - 80 mm		
	Thickness	60 - 80 mm		
	Weight	500 - 600 g		
	Expected capacity	Portion weight		10,000 g
Up to 10 portions per minute		Expected capacity		
		Up to 10 portions per minute		
Tongue (w/o root meat)		Nose and head skin		
	Length	190 - 200 mm		
	Width	45 - 50 mm		
	Thickness	40 - 45 mm		
	Weight	170 - 245 g		
	Expected capacity	Portion weight		10,000 g
Up to 10 portions per minute		Expected capacity		
		Up to 9 portions per minute		
Rear leg		Trim meat		
	Length	180 - 260 mm		
	Width	50 - 60 mm		
	Thickness	55 - 65 mm		
	Weight	420 - 760 g		
	Expected capacity	Portion weight		12,000 g
Up to 10 portions per minute		Expected capacity		
		Up to 10 portions per minute		

Marel is the leading global provider of advanced equipment and systems for the fish, meat and poultry industries.