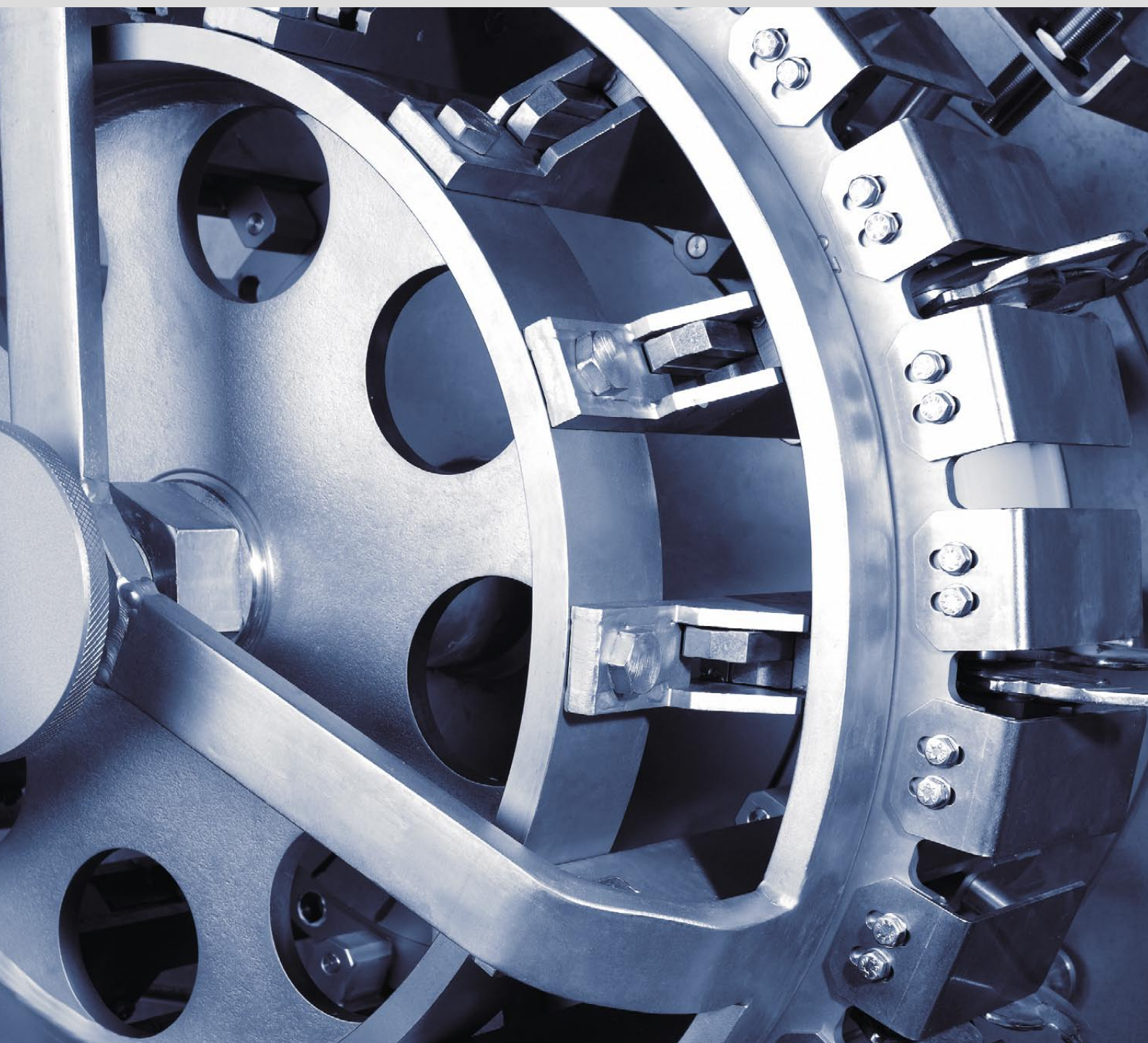


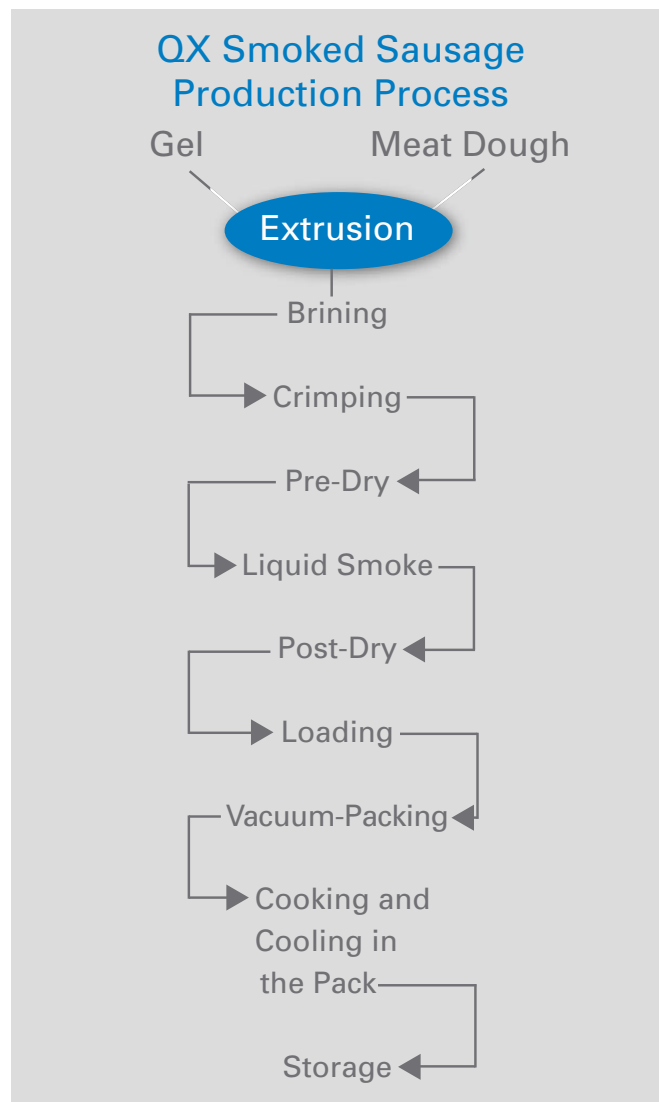
**TOWNSEND**  
FURTHER PROCESSING

QX®. Nothing makes sausage – or  
money – like QX Coextrusion.

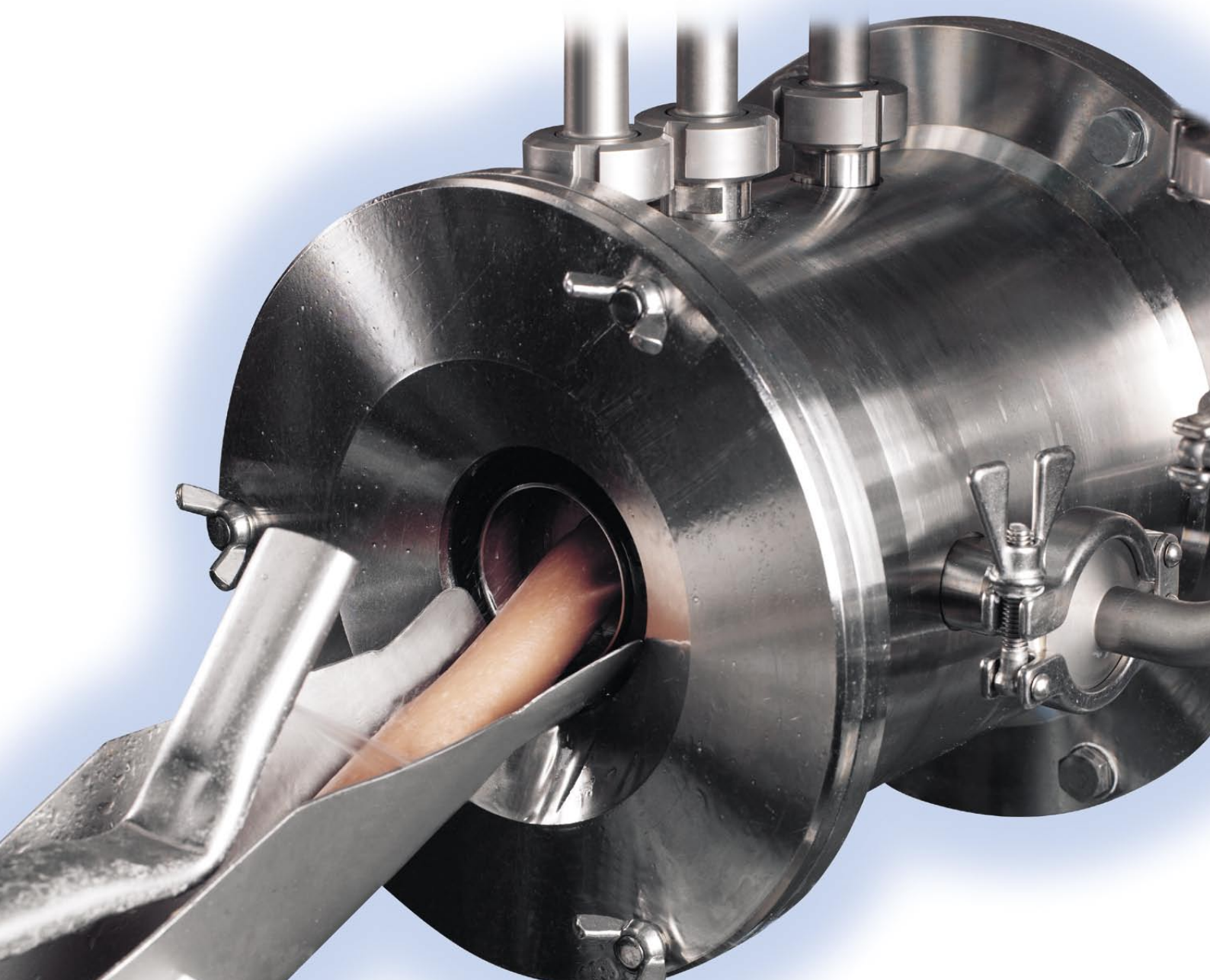


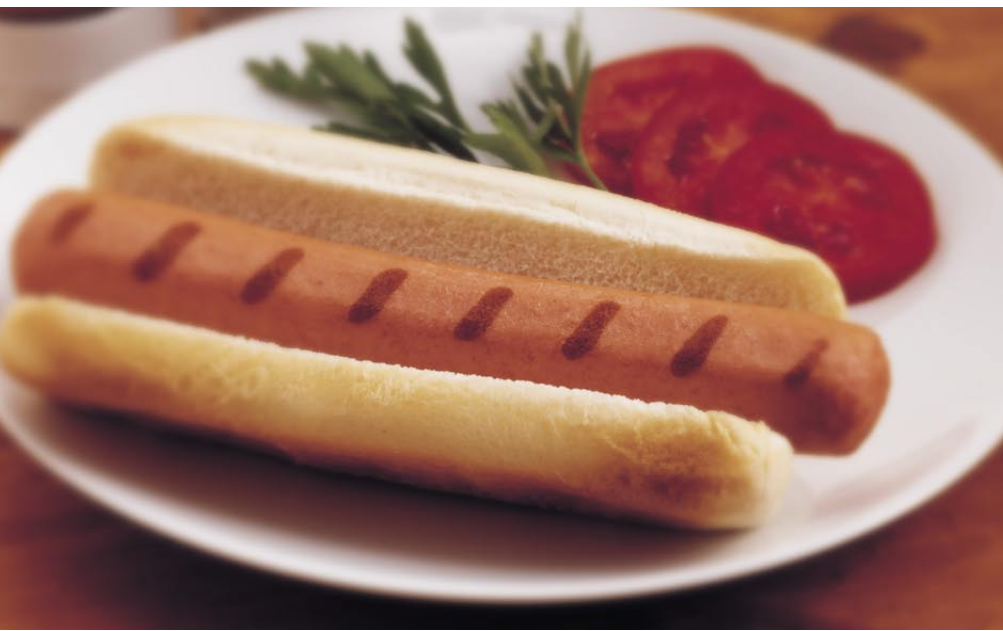
## What is QX Coextrusion?

**QX® Coextrusion** is an automated process that simultaneously extrudes a continuous flow of meat batter and a thin outside layer of gel, making the casing as the sausage is produced.



QX<sup>®</sup>  
SYSTEM





## QX Coextrusion's top-line advantages deliver bottom-line benefits for you and your customers.

If you make sausage and want to boost your company's bottom line, you're going to want the QX Coextrusion system from Stork Townsend.

### Key QX Benefits:

**Superior Product Quality** – Outstanding sensory characteristics are complemented by unmatched consistency in appearance, dimensions and weight control.

**Food Safety** – For Ready-to-Eat (RTE) products, the *Listeria* Rule does not apply. For Fresh sausage, there is less handling.

**Cost Savings** – Because of reduced labor requirements and significant materials savings from QX Coextrusion, our customers have demonstrated savings of 7 to 37 cents for each pound of sausage they produce.

All these factors add up to one benefit for you: A big boost to bottom-line profitability.

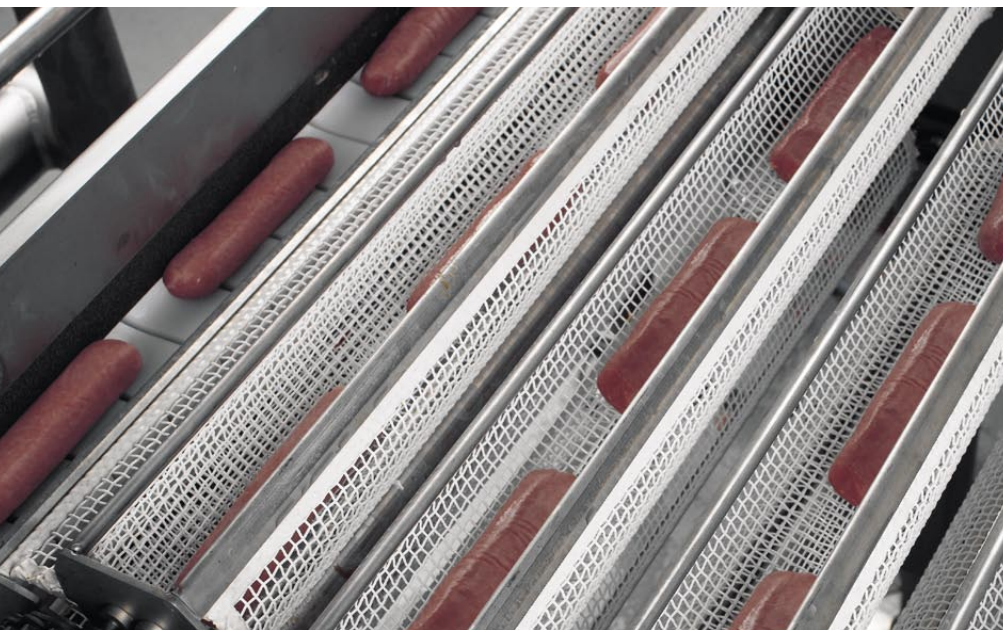
Stork Townsend offers four basic QX Coextrusion systems configurations that are sure to meet your needs for Smoked/Cooked Link, Smoked/Cooked Ring, Fresh or Dry sausage production. Read on for the details.



“The QX system is truly cutting-edge technology. It makes the world’s safest sausage. The improved bite and extended shelf life characteristics are exceptional. Sausage products produced using the innovative QX process have raised the bar and established new consumer expectations for quality and taste.”



**Danny Janecka, CEO, J Bar B Foods**



## QX innovation elevates product quality to a new, higher level.

With QX Coextrusion, the material flows continuously and simultaneously through two pumps – one for the meat dough, the other for gel. Without the “stop-go” processing of conventional systems, QX creates superior quality in the final sausage product.

**Consistent Product.** The QX drives material through the system steadily, continuously and precisely so weight and dimension control are exact and the final sausage product is uniform in appearance and overall quality. You get perfect geometry, every time.

**Designer Casings.** The QX system enables you to “design” the casing bite by varying casing thickness and by adjusting the cooking cycle. You can make the bite softer to resemble a cellulose product, or with a “snap” that imitates natural casings.

**Consumer Appeal.** The innovative QX casing also maximizes consumer appeal. Because the entire QX sausage expands and contracts during the consumer’s cooking process, it resists splitting or bursting when grilling, frying or microwaving. QX sausages also resist charring when used on a roller grill. QX sausages remain plump, juicy and – most importantly – delicious.

# Experience the ultimate in food safety with QX Coextrusion from Stork Townsend.



## Ready-to-Eat (RTE) Products

The QX coextrusion system is totally automated, so human contact with the sausage product is eliminated. Use of the “Cook-in-Pack” technology also means that the *Listeria* Rule does not apply.

**Listeria Rule Does Not Apply.** Non-post lethality exposed production is what you get for your RTE products. Our “Cook-in-Pack” technology enables you to package the product in a partially cooked state, water-cook it to lethality and chill it in the final package – untouched by human hands.

**Extended Shelf Life.** The QX Coextrusion with “Cook-in-Pack” technology extends shelf life by 60 days or more over conventional systems so you can eliminate the addition of antimicrobials to the meat formulation.

**Superior Sanitation.** The QX system can be readied to hook up to your CIP tanks or system, augmenting the sanitation cycle for more effective and quicker cleaning.

Together, these factors deliver one more major benefit: Peace of mind for you and your customers.

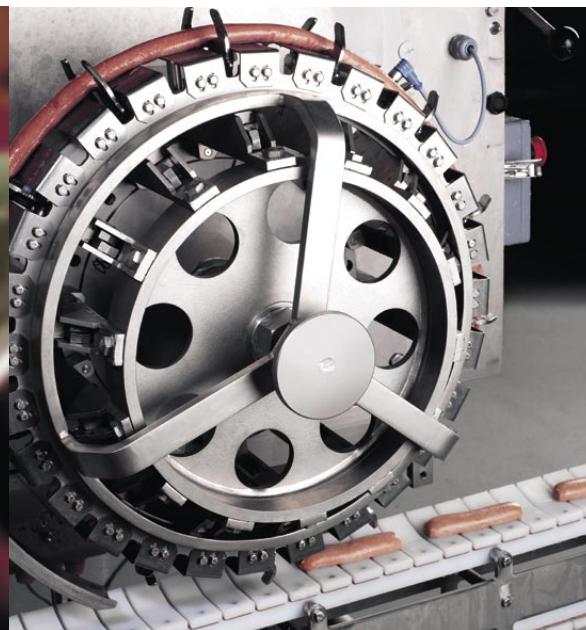
## Fresh Products

QX technology combined with the manufacture of Fresh products is totally automated, so human contact with the sausage product is significantly reduced.

**Less Handling.** Automation of the fresh sausage process translates into less human contact during production. Less human contact reduces the opportunity for contamination of your fresh products and can increase shelf life.

**Sanitation.** The fresh system is designed to make cleanup simple. This maximizes uptime and optimizes the cleanliness of the machine.





## Superior product quality, safer foods . . . and lower production costs, too.

Simply put, if you invest in the QX Coextrusion system, you will significantly reduce the cost of making each pound of sausage you sell.

**Slash Casing Costs.** The casing gels used with the QX system have a refrigerated shelf life of up to one full year. You don't need to purchase and store cellulose casings of different diameters. Nor do you need to worry about casing becoming unusable.

**Save on Labor.** QX systems are completely automated – from loading the meat hopper to packaging. Labor is reduced by 80% when compared to traditional sausage operations.

**Reduce Re-work.** In traditional systems that use prefabricated casings, the first and last bits of casing filled with meat are tediously reworked. Not so with QX. A QX system produces a single, continuous rope of sausage with one beginning and one end each day.

**Weight Control.** The first sausage produced will be the exact same weight as the last. This eliminates

the problems of “giveaway” or “underweight” that are associated with traditional sausage making.

**Reduce Waste.** Waste reduction of up to 75% can be achieved when compared to traditional linking processes.

**Eliminate Casing Disposal.** Because the final QX casing is edible, you can actually sell it. And, when producing skinless sausages, you can reduce your solid waste bill at the same time because there's no need to peel or dispose of the casing material.

**Shorten Cycles.** QX systems reduce processing times, too. Stork Townsend customers have achieved 30 to 42% shorter cook/smoke cycle times using QX systems. That helps save on your energy bills.

**Townsend Reliability.** You can count on maximum uptime, too, since Stork Townsend engineers create simple, effective components to maximize reliability and fast, effective sanitation.



## Nothing else in the industry makes sausage or money – or takes market share – like the QX Coextrusion system.

Superior sausage quality. Optimized sanitation and state-of-the-art food safety. Faster production times. Significant savings in labor and material costs. Longer product shelf life. Increased market share.

Processors who've experienced these innovations have experienced exponential growth. QX Coextrusion can help you improve your operation's bottom line, too.

Remember – with the reduced labor requirements and significant materials savings from QX coextrusion, our customers have demonstrated savings of 7 to 37 cents for each pound of sausage they produce.

Take the next step: Contact your Stork Townsend sales representative and explore the benefits of QX Coextrusion today.



# QX Coextrusion systems are available in 4 base configurations:

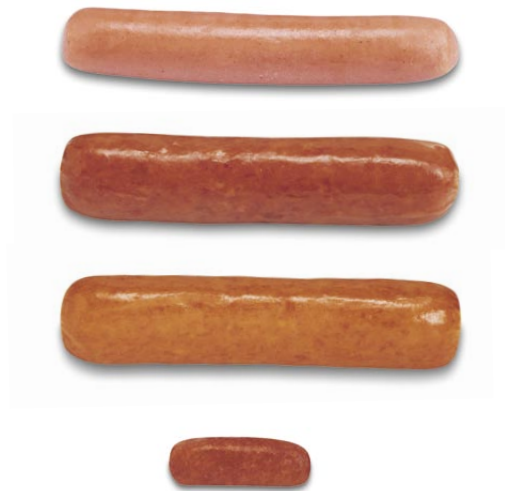
## **QX Smoked/Cooked Link Sausage System**

### **Sausage Types**

Hot Dogs  
Frankfurters  
Dinner Sausages  
Cocktails

### **Cooking Process**

Cook-in-Pack® Technology



## **QX Smoked/Cooked Ring Sausage System**

### **Sausage Types**

Ring Sausage  
Side by Side

### **Other**

Ring Bologna

### **Cooking Process**

Cook-in-Pack® Technology



# Smoked/Cooked Link, Smoked/Cooked Ring, Fresh and Dry



## QX Fresh Sausage System

### Sausage Types

Breakfast Links

### Processing Options

Pre-Cooked Sausages

IQF Sausages



## QX Dry Sausage System

### Sausage Types

Snack Sticks

Pepperettes

Salami Sticks

### Processing Options

Horizontal Conveyor

Hanging





## Contact details

### **Townsend Further Processing**

Design, manufacture, worldwide sales and service of further processing systems for portioning, marinating, coating, heat treatment and sausage-making for poultry, red meat, and fish.

### **Townsend Further Processing**

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