Focus on:

Monitor, measure and maximise…

StreamLine - Intelligent trimming technology for highest priced products

The market for high priced products, such as PAD (Pret a decoupé) or ready to slice products has seen continued growth over the past few years in countries such as Holland, Italy, France, UK and Ireland. Customer demands are constantly changing and the need for customized processing machinery is increasing. UK and Ireland based companies are lowering their production costs by adopting new technologies and, as a result, increasing exports.

Continuous innovation

Marel Food Systems has recently introduced StreamLine, a new trimming technology to meet the changing demands of the market. The technology comes in the form of a trimming line and is specifically designed to monitor the various stages that the product goes through during processing such as: trimming, membrane skinning and touch up.

Linden produces high quality retail products for UK and Ireland Supermarkets. The company currently processes over 1,400 cattle and 2,500 lambs per week and debone up to 500 tonnes per week. They recently took steps to not only maximise selection of cuts into highest price products but also minimise red meat loss, by installing a state-of-the-art Marel intelligent trimming system.

Fits well with Lean Manufacturing

"Lean Manufacturing is a philosophy that Linden Foods have adopted and are keen to implement at any opportunity within its manufacturing process," explains Rupert West, Group IT manager for Linden Foods. "Lean is focused on getting the right things, to the right place, at the right time, in the right quantity to achieve perfect work flow while minimising waste and maintaining flexibility. I feel that the StreamLine from Marel will be able to deliver that."

Performance monitoring & line setup

StreamLine is designed to meet customer requirements for a reliable, flexible and easily configured system that can deliver boning hall managers with full real-time performance information down to each individual operator on the line e.g. untrimmed primal that requires splitting, trimming, membrane skinning, touch up and finally packing is monitored through each step of the process collecting information on process time and yield change. The unique functionality of the system is controlled by Marel Food Systems' Innova software.

Mr. Rupert West, Group IT manager at Linden stresses the importance of monitoring within the food processing industry and explains, "What's not measured is not managed, and by implementing Marel Food Systems' line we believe we can measure each process in our production."

Improved bottom line

Linden Foods can expect to see an improvement in yield of 5 to 8%. The effect of measuring the individual operators of this high value product is one of the main reasons for the impact on the bottom line along with the improved logistical setup of highest price product processing.

Our specialist

Stefán Axelsson has vast experience as a butcher and as a production manager in meat processing companies. He is currently responsible for project consulting for the red meat segment at Marel.

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A flexible and reliable system

1. StreamLine consists of one primal conveyor with arms that drive the meat products to designated stations along the conveyor.

2. Each processing station is equipped with built-in scales and buffer conveyors that increase throughput and allow for complete traceability and yield monitoring per operator.

3. Primal enters the system at infeed station with static conveyor scale and Marel M6000 touch screen controller. Designated trimming station is selected either manually by operator or automatically by Innova

4. When meat arrives at processing station, cut type and operation that should be performed is displayed on a touch screen. Each station can be programmed to perform specific actions, allowing each processor to specialize in one specific area, increasing speed and efficiency. Station are designed to allow for different add-on applications such as skinners and saws.

5. Once the operator has completed the operation, the processed piece is placed on the scale. This action, automatically registers the weight and transfers the product to the next station.