

Introducing the latest technology for Pork Belly Processing.



You've got some serious questions and we've got no-nonsense answers.

Pork processors who want to improve pork belly and bacon processing yields while reducing labor will want to know more about the new DSI 612 Pork Belly Processing System from JBT FoodTech. The remarkable DSI 612 automatically inspects, trims and sorts pork bellies by employing sophisticated software combined with a machine vision system and high pressure waterjets. This system can sort products by weight, thickness or other attributes and can optimize yield in consideration of your daily production targets. An integrated new statistical process control system provides valuable insights and stores production information.

Q. Does JBT FoodTech still offer a system that trims pork bellies?

A. Yes. We've reformulated our approach with an improved machine that inspects and sorts as well as trims. The current system is based on our proven and cost effective DSI model 624 design.

Q. What is different about this DSI System versus what was introduced a few years ago?

A. The new DSI 612 Pork Belly Processing System has new software and more capability since it now inspects, trims and sorts. The system has an integrated statistical process control system that helps you to improve your profitability by providing new insights into your production process. The system is shorter and now uses standard parts, which helps to keep the price down.

Q. Can we purchase the machine instead of leasing it?

A. Yes.

Q. We've heard that various firms tried using waterjets for trimming pork bellies a year ago.

A. Yes, the early days of waterjet trimming pork bellies revealed a lot of challenges that had to be overcome. The DSI System has overcome the challenges.

Q. Why should we buy the system?

A. To reduce labor costs and increase yield.



Q. What sort options are offered?

A. You can sort by weight as you do today. You can also sort to other economically important parameters. These software methods mean we can sort product based upon how

the bellies will respond in further thermal processing. This functionality may be especially useful to processors who wish to improve the yields in their in-house bacon processing lines. You tell us what product attribute you want to sort to and we provide a signal for use by a downstream sorting system.

Q. Can you cut skin-on bellies?

A. Yes. The DSI System achieves complete cuts with skin-on or skin-off bellies. We achieve superior cutting performance because of our 2-Axis Cutting System. We have control of and choices for cut speed in any direction on the belly.

Q. What about noise?

A. The DSI System employs proprietary noise reduction systems so it is as quiet as possible. It is the most quiet waterjet system available.

Q. What if we want to make a change in the specification?

A. We have flexible software which allows you to run everything from mercantile specification bellies to your own custom specification for in-house bacon. We have the ability to meet your specifications on all sides of the belly - teat line side, shoulder end, ham end, and fatback side. You simply dial in the bootjack cut and pizzle cut the way you like it – even during operation. Tuning parameters can be changed while the system is running which means more throughput for you.

Q. Where do you have the new DSI 612 operating?

A. The DSI 612 is currently under evaluation by some of the top names in the pork industry.





Q. Do you offer a turnkey solution with material handling included?

A. Yes, we are working in concert with MPS Meat Processing Systems to deliver turnkey belly processing systems.

Q. What is the throughput?

A. We have run tests at over 100 ft/min. Bellies vary in length but this is in the range of 2000 bellies per hour. It depends a bit on your product. Skin-off bellies run faster than skin-on. Loading well gets difficult at belt speeds much over 100 ft/min.

Q. What defects can be identified?

A. The DSI system can identify many of the same defects your hand trimmers deal with today such as holes.

Q.

Okay, we're interested in learning more.
Who do we call?



Mike Kish • Jon Hocker • Jim Heany • Dave Below

A.

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We are your single source for profitable processing solutions

JBT FoodTech can provide you with portioners, freezers, and everything in between – including process control, food product development assistance, operator training and a full range of customer support alternatives.

Our Food Technology Centers have served leading processors in the development of many of the world's most popular food brands. Learn how to increase your processing potential by contacting your JBT FoodTech representative or by visiting our website.

We're with you right down the line.™

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