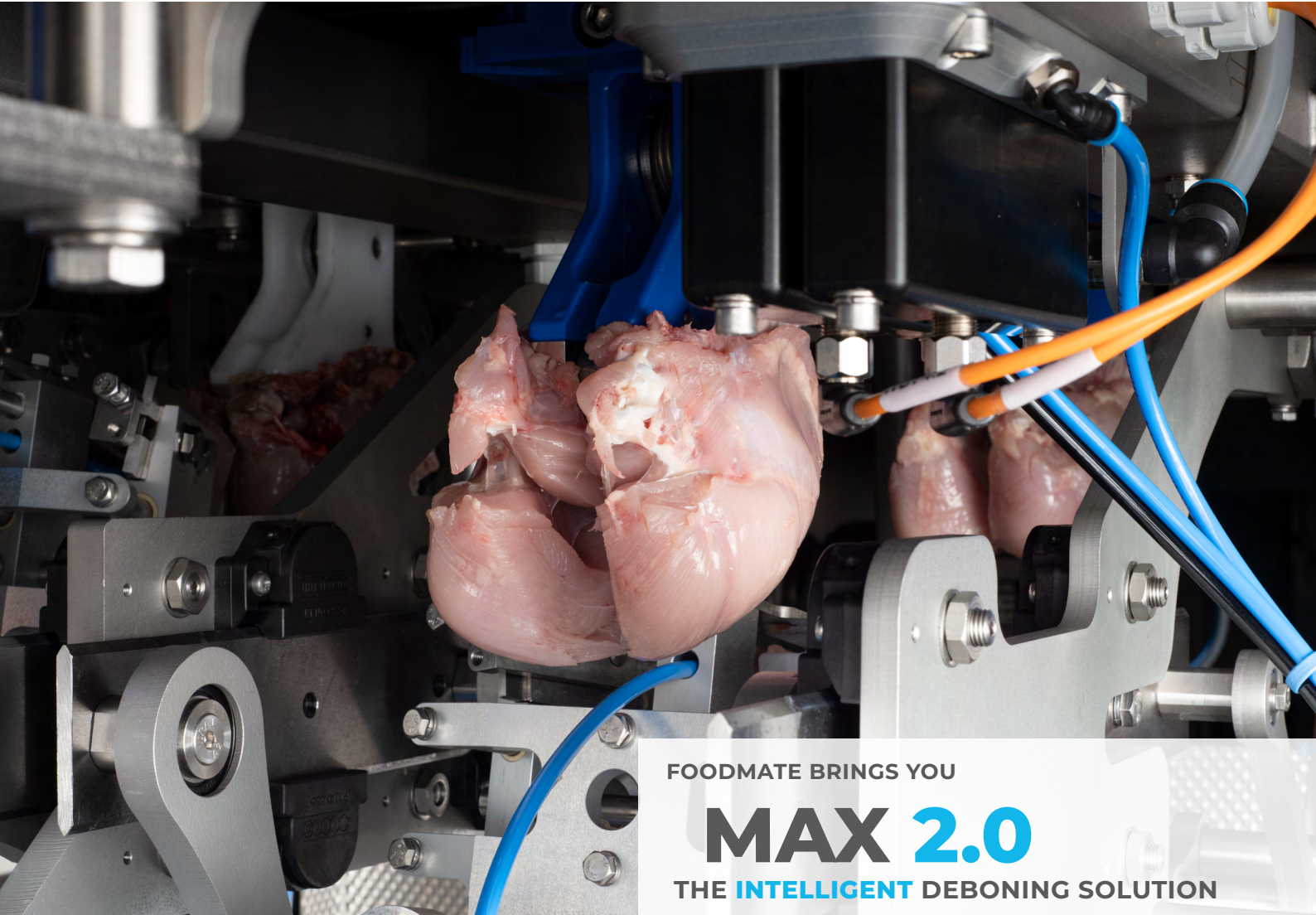




InsideTrack 2023

Poultry processing trends and innovations



FOODMATE BRINGS YOU

MAX 2.0

THE **INTELLIGENT** DEBONING SOLUTION

We make it **SIMPLE**

You make it **PROFITABLE**

SUCCESS STORIES



"We are very appreciative for your help during the installation and commissioning phase. We hope to see you again very soon for your follow up tasks and next project."

Quote from Korakod Areepong
Operational Excellence SL Specialist at Tyson.

At the Tyson facility in Thailand, Foodmate recently installed 3 ULTiMATE's. The installation took only 3 days to compete. The customer is very content with the quality of the machines and service. Overall, Foodmate has provided more than 200 poultry processing systems for Tyson worldwide.



Ardenne Volaille contacted Foodmate in order to reorganize their logistics flow. After a few months of collaboration, they decided to expand their current rebuild and get new equipment. Foodmate provided for this need a MAX 2.0, a Flexline with almost all of our modules, a ChickSort System, a Weighing Rehanger and a Distribution Line.

Foodmate worked closely with Ardenne Volaille on a weekly basis in order to get the best result possible. This project was installed during December 2022. The processing plant now runs successfully thanks to Foodmate's equipment.



CHICKSORT

OUR NEXT LEVEL POULTRY SORTING AND GRADING SOFTWARE



The most advanced grading and distribution software means:

- RELIABILITY
- CONSISTENCY
- CONTROL
- QUALITY

Utilizing a simple graphics based user interface ChickSort 4.0 ensures that production control is placed firmly back in the hands of the user. With ChickSort 4.0 you ensure that every part of every bird is accounted for. Utilizing an advanced dashboard to display real time process status, management can see at a glance what is being produced where.

ChickSort 4.0 permits maximum process flexibility by splitting process control into three distinct areas: whole bird; front half and back half. New users will benefit greatly from ChickSort 4.0's advanced process control capabilities.

INVISION DETECTION PARAMETERS

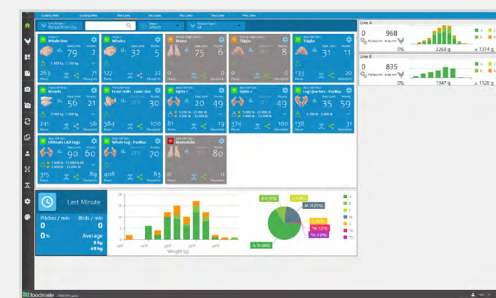
- ✓ Missing shackle detection
- ✓ Skin flaws/barking
- ✓ Single leg hang
- ✓ Physical size
- ✓ Broken wings
- ✓ Missing parts
- ✓ Hock length
- ✓ Hock burn
- ✓ Bile stain
- ✓ Bruises
- ✓ Feathers
- ✓ Organs

**THE STRENGTH OF FOODMATE
PRODUCTION AND DISTRIBUTION
CONTROL SOLUTIONS**

CHICKSORT 4.0 DASHBOARD

The advanced Dashboard indicates at a glance:

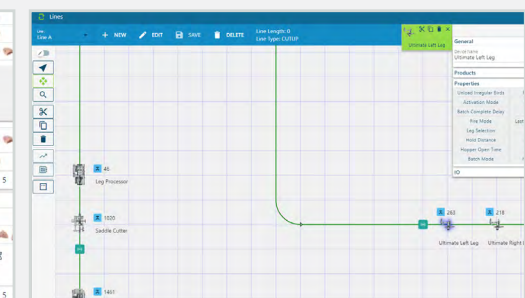
- ✓ Current production
- ✓ Combined piece rate
- ✓ Total piece production
- ✓ Individual line histogram
- ✓ Total production histogram
- ✓ Grade performance graph
- ✓ Average bird weight
- ✓ Whole bird weight spread
- ✓ Individual line speeds
- ✓ Reference position
- ✓ Hanging efficiency per line and combined



Recipe Dashboard



Shackle data



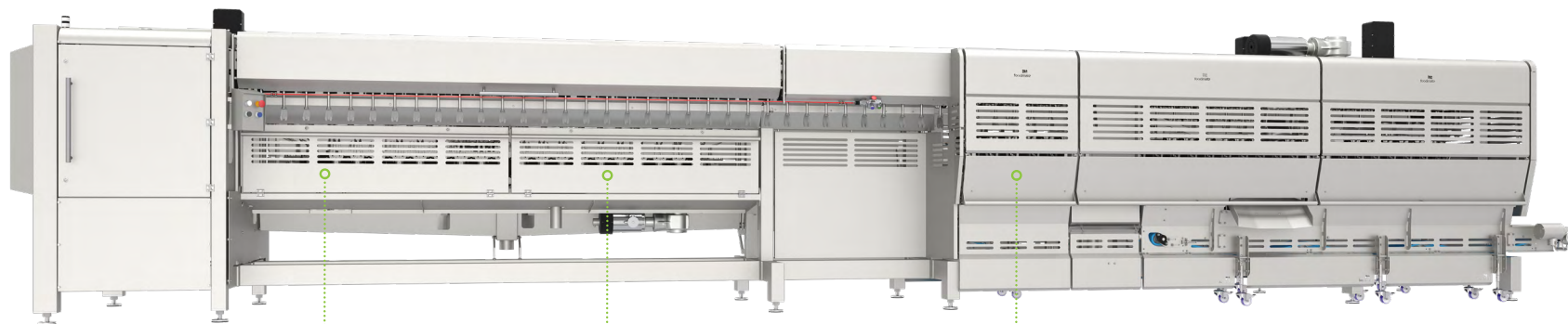
Line Builder



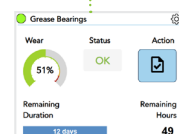
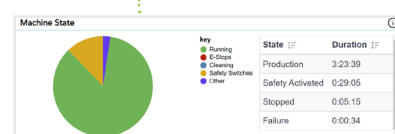
DURAVANT **ONSIGHT™**

Duravant **ONSIGHT™** is an end-to-end solution that creates an encrypted link between intelligent Foodmate machines and a secure cloud environment that enables customizable services. Modern IIoT solutions allow food processors to monitor the machine's performance and act in real-time. Our IIoT services powered by Duravant **ONSIGHT™** provide food processors with an even broader range of benefits.

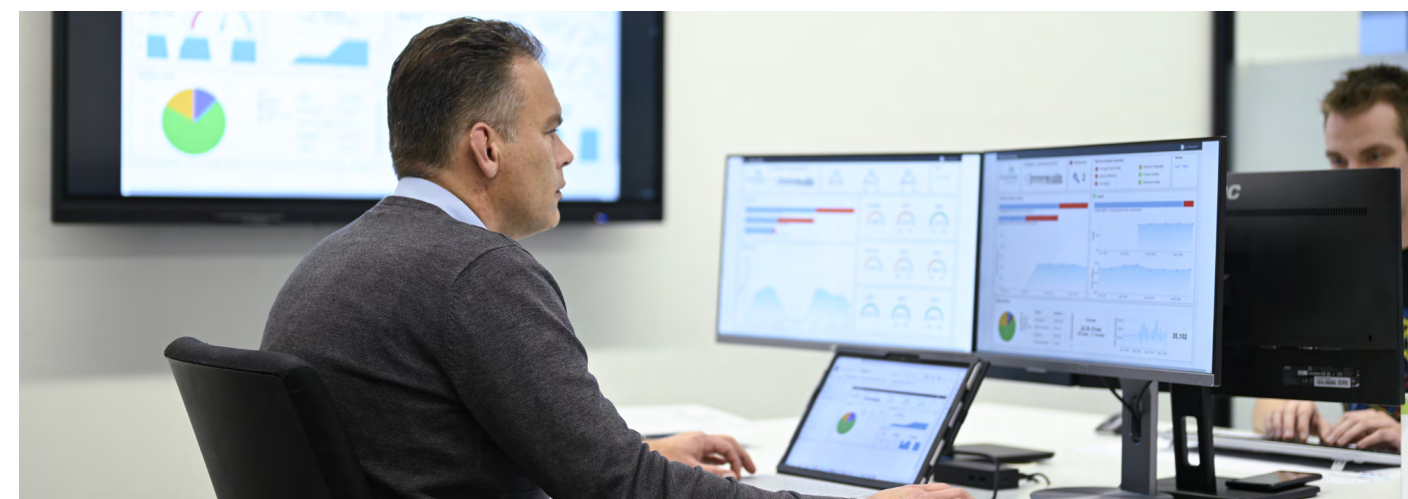
[Visit our stand to learn more!](#)



Machine Efficiency
Increase yield by managing the key indicators



Machine Maintenance
Reduce service costs through integrates tools and processes



✓ **Machine monitoring** - track all key indicators on the health and productivity of Foodmate dark and white meat deboners, including the OPTiX, Ultimate, MAX series, and Optiflow Cut-up Systems in real-time.

✓ **Maintenance Insights** - a one-stop shop for performing preventative maintenance, opening tickets, remote support, and tracking status.

✓ **Measure Quality** - track the Quality of the meat and produce being processed.

✓ **Real-time alerts** - operator defined alerting on any signal that indicates a change in productivity or health of the machine.

✓ **Reporting** - generate reports on key metrics that track fleet performance over time.

✓ **Increase Safety** - indicators that ensure that the machine is being operated correctly.

✓ **Customization** - data services that are custom fit to the operators' specific needs.

MAX 2.0

FLEXIBILITY, RELIABILITY AND HIGH PERFORMANCE



The MAX 2.0 has been completely redesigned. The stronger and more reliable MAX comes with higher performance, safety and hygiene benefits, while still offering exceptional flexibility in final product. Product options are butterfly fillets, half fillets and tenders in/out.

FLEXIBLE PRODUCT SELECTION



Enhanced features such as a standard conveyor over the machine's full length and drip trays over the conveyors, add to the machine's performance. Improved hygiene, such as advanced CIP, reduces sanitation time.

The MAX 2.0 can operate at a speed of 6,000 breast caps or front halves per hour and only requires a 12 x 2,5 m footprint. This machine still continues to be easy to maintain. The user-friendly and intuitive control panel ensures your team is comfortable operating the machine with minimum training.

ADVANTAGES MAX 2.0

- ✓ Small footprint
- ✓ Completely enclosed machine
- ✓ Flexible final product selection:
 - › Butterfly fillets, half fillets and tenders in/out
- ✓ User friendly operator interface
 - › With loading efficiency rating and batch control
- ✓ Exceptional yield and final product presentation
- ✓ Capacity of 6,000 breast caps or whole breasts per hour
- ✓ Integrated automatic skinner, wishbone remover and keel bone harvester
- ✓ Touch-screen display panel with multiple preprogrammed product selection

SUCCESS STORY

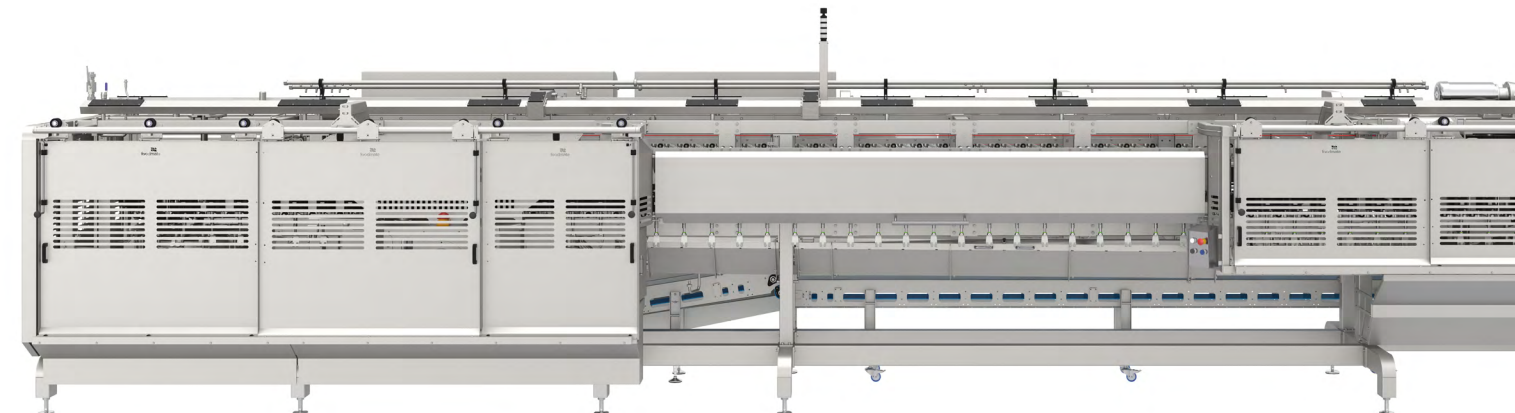


Baiada Poultry is large Australian vertically integrated poultry processor, with multiple processing sites across the country. They placed orders with Foodmate and their first ULTiMATE whole leg deboner was delivered and installed in 2021, despite the challenges of Covid-19. Following a period of reliable performance, Baiada made the decision to order a second and then a third ULTiMATE, showing a confidence in the partnership.

When an opportunity came to provide Baiada with equipment for breast deboning, they ordered and installed 2 MAX 2.0's which are now in service. This led to the result of Baiada experiencing higher than normal throughput and improved yield results, coupled with reliable performance and ease of operation all adds up to great results.

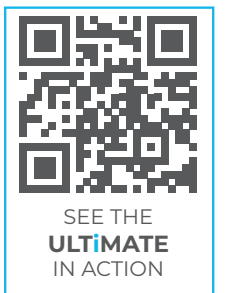
ULTiMATE

INTELLIGENT WHOLE LEG DEBONING WITH SURGICAL PRECISION



ADVANTAGES ULTiMATE

- ✓ X-Ray measurement system
- ✓ Individual sizing for each leg
- ✓ User friendly control panels
- ✓ Output speed of 6,000 legs per hour
- ✓ Automatic J-Cut station
- ✓ Semi self-cleaning system



SEE THE
ULTiMATE
IN ACTION

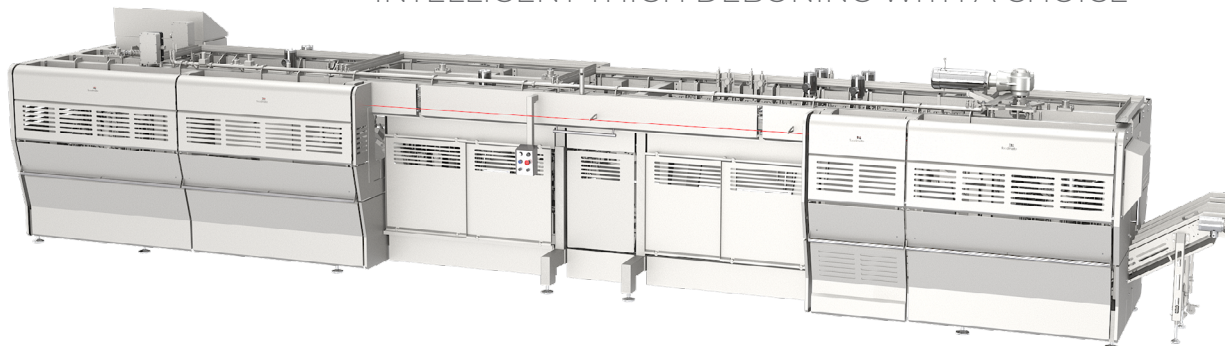
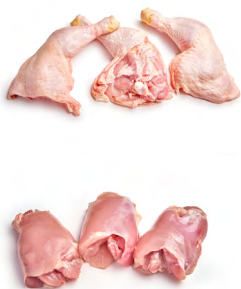
400TH OPTI HAS BEEN BUILT!

Foodmate is proud of the OPTI team which has recently produced the 400th OPTI Deboner. The OPTI range consists of the OPTI Drum Deboner, the OPTI Thigh Deboner and the OPTI LTD Whole Leg Deboner.

With the OPTI's Foodmate started a revolution on thigh, drum and whole leg deboning systems.



OPTiX SWITCH INTELLIGENT THIGH DEBONING WITH A CHOICE



The most successful Thigh Deboner with X-Ray technology now offers the ability to debone Thigh and Drumstick.

The OPTiX Switch is designed to process whole anatomic legs into two separate products: deboned thighs and **optionally** deboned drumsticks (the user can "Switch" between the options). Skin removal is also optional.

MAKE THE



SWITCH!


foodmate
A DURAVANT COMPANY



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The Netherlands (HQ) - USA - UK - Poland - China - Brazil