

PARTNERSHIP APPROACH SUPPORTS POULTRY PROCESSOR'S GROWTH

Case Study
Taravis

Facts and figures

- » The introduction of increased automation has led to significant improvements in performance.
- » The Taravis factory is today able to handle 8,000 birds per hour, 64,000 in a day.
- » The introduction of the Ishida traysealers enabled Taravis to become the first poultry processor in Hungary to introduce top sealed MAP trays into the retail sector.
- » Product giveaway is now less than 3% across the entire factory whereas previously it was well over 6%.

The longstanding partnership between Hungarian poultry specialist Taravis and packing line solutions provider Ishida Europe has been instrumental in Taravis's continuing success and growth. In particular, Ishida's support and advice have been crucial in helping to modernise the Taravis factory in Sárvár through the introduction of increased automation which has led to significant improvements in performance.

Challenge

As part of this, Ishida has supplied a variety of its advanced equipment, including graders, weighers, tray sealers, weigh-price-labellers, checkweighers and an x-ray inspection system, along with ancillary equipment such as conveyors

As a result, the Taravis factory is today able to handle 8,000 birds per hour, 64,000 in a day, compared to the 14,000 birds per day that it handled when it first opened in 2001. Equally significant, efficiencies have hugely improved.

Solution

Whereas previously slaughter of the birds would take place during one shift, while the next two were then devoted to packing, now both processes are undertaken in a single shift as part of an inline operation. Just as significant, product giveaway has been greatly reduced. In recent years, it is now less than 3% across the entire factory whereas previously it was well over 6%, or as managing director Ákos Szabó puts it "far too much" pointing out that this figure does not take into account the yield loss through the trimming of birds to meet the required target weight.

Key to the higher speed and accuracy in the packing process has been the replacement of the slow and labour-intensive hand packing operation with two Ishida Flex Graders, one Robotgrader and two multihead weighers,





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which ensure consistently accurate weights for the pre-packed trays and vacuum packs of chicken. In particular, the Robotgrader, which combines weighing and pick and place technologies to grade chicken pieces and pack them to a fixed weight straight into the tray, is able to minimise giveaway to less than 1%.

To handle these higher speeds for the packing of product into trays, Ishida designed an effective distribution system to transfer the chicken pieces to four Ishida QX traysealers, whose top speeds are well within the 60 trays per minute target for Taravis. In addition, the introduction of the Ishida traysealers enabled Taravis to become the first poultry processor in Hungary to introduce top sealed MAP trays into the retail sector, offering extended shelf-life and enhanced presentation compared to the previous shrink-wrapped version. Today the factory is producing around 25,000 MAP trays each day.

Other equipment that Ishida has introduced to improve operations includes a third multihead weigher for the weighing of IQF products, and nine hopper scales for bulk weighing, along with a complete crate handling system to transfer the filled crates to the warehouse or IQF line. On the traysealer lines, checkweighers provide a final weight check and weigh-price-labellers apply the relevant retail label with pack weight and price information.

Typical target weights are between 500g and 1kg. The trays are a universal size with different depths depending on the amount of product. Format changeovers can be speeded up thanks to the use of pre-sets in the Ishida equipment which enables pack requirements to be called up easily via the machines' touch screens.

Ishida has also worked closely with Taravis to integrate any new equipment into the factory, where space has become quite limited. As part of this, the layout has been designed to offer maximum flexibility, for example enabling products to be diverted from the Robotgrader to the multihead weighers, and the installation of a carousel conveyor to allow buffering of products to avoid any production stoppages.

Ákos Szabó confirms that Ishida's expertise and experience have been crucial to the company's growth and development.

“Ishida has always been able to fully understand our requirements and come up with the appropriate approach to support our drive for continuous improvement,” he explains. “At the same time, the installation of a new machine can present challenges elsewhere on the line in terms of maintaining throughput and avoiding bottlenecks, or simply in terms of ensuring it can fit into the existing layout. This is where the benefit of working with Ishida is very evident as the company is always able to come up with solutions to help us achieve our objectives with minimum fuss.” In addition, Ishida provides full training on any new equipment installed.

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