



InsideTrack 2022

Poultry processing trends and innovations

2022
Spring Edition

Experience...
Latest innovations in
Deboning and
Cut-up Systems
displayed daily at the
Foodmate Inspiience Center



FOODMATE BRINGS YOU

OPTiX

THE **INTELLIGENT** DEBONING SOLUTION

FOODMATE CUT-UP AND DARK & WHITE MEAT DEBONING SYSTEMS
EXCEPTIONAL YIELDS. NO BONES ABOUT IT.

10

OPTiX Thigh Deboner

Exclusive X-Ray technology
14,400 thighs per hour

14

ULTiMATE Whole Leg Deboner

Exclusive X-Ray technology
6000 legs per hour

18

MAX 2.0

Highly efficient breast deboning
6000 breast caps or
front halves per hour

HOME OF INTELLIGENT DEBONING



Trade shows are back again!

Trade shows.... I never could have imagined that a trade show could evoke a feeling of nostalgia in me. In the days before the pandemic there were months or even weeks with multiple trade shows but over the last two years our presence at trade shows has been sporadic. We were able to start the year with a successful IPPE in Atlanta. We were able to meet and have good in-person conversations with a substantial part of our customers again.

Even though we finally seem to see light at the end of the tunnel; the Omikron variant is spiking but seems not to cause the severe physical symptoms as its predecessors. We do start to see some of the economic consequences of the pandemic especially in transportation and commodities. Fortunately, we have not experienced major hindrance from this at Foodmate until recently. The inevitable effect of shortages is a price increase, we try to limit the consequences as much as we can by ordering larger quantities and increasing our stock to be able to hold the prices as long as we can at the lowest rate and secure shortest delivery times.

The shortage and cost of labor in poultry plants is a global problem and even a bigger challenge during these COVID times. We see it as our mission to help you with these challenges by reducing needed labor and labor costs while increasing yield at the same time.

After our successful launch of the ULTIMATE and OPTiX, we are pleased to introduce our latest deboning solution, the MAX 2.0. This improved version of the MAX6000, allows you to debone breast caps or front halves at a stable pace of 6000 breasts per hour. One of the neat new features on this machine is the cleaning system which helps you to improve on food safety and decrease the labor need during sanitation.

Since the introduction of the MAX6000 in 2017 and the introduction of its successor the MAX 2.0 in 2021 we have installed more than 100 machines already. We take this as a compliment and a confirmation of the market that this versatile breast deboning machine proved to fill a gap in the market.

Foodmate has a tradition of demonstrating new equipment live at the stand and we will continue to do so. We did so again at IPPE 2022 and before the summer we have two other important international tradeshow; the IFFA and VIV Europe. At these shows we will provide live demonstrations with the OPTiX and our new MAX 2.0.

It's exciting for me, being a new Foodmate family member, to join the team in Europe to show you the latest innovations. I'm pleased to invite you to take some time to experience our new technology in our pop-up Inspirience Center at the trade show or in one of the permanent Inspiriece Centers in Numansdorp, The Netherlands or Ball Ground, Georgia, USA. Welcome (back) at the Foodmate booth!

Erik Blom
President Foodmate B.V.



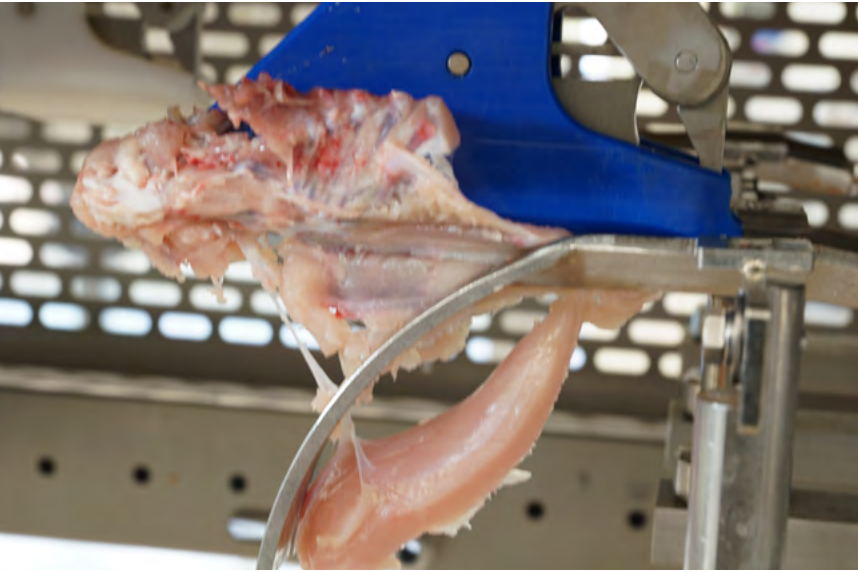
Duravant aquired Foodmate

Duravant, a global engineered equipment and automation solutions provider to the food processing, packaging and material handling sectors, announced that it has entered into a definitive agreement to acquire Foodmate, a leading manufacturer of poultry processing equipment dual-headquartered in Numansdorp, the Netherlands and Ball Ground, Georgia. Foodmate's automated secondary processing solutions for poultry are widely recognized as the gold standard in the industry.



ALTS

Automatic Leg Transfer System, capable of unloading chicken legs from any type of Cut-up System and transfers the legs automatically to the deboning machine



MAX 2.0

Breast caps and front halves deboner that allows for highly efficient breast deboning with the advantage of the smallest footprint available on the market.



OPTiX

Intelligent Thigh Deboning with X-Ray technology and Cut-up System integration.

18

10

Duravant Acquires Foodmate

In May 2021 Duravant LLC announced the completion of its acquisition of Foodmate. This partnership brings together two global engineered equipment leaders and extends Duravant's ability to serve customers and partners in over 190 countries worldwide within the food processing sector. With the addition of Foodmate, Duravant strengthens its position in the food processing equipment manufacturing industry severely. Foodmate will continue to operate as an independent operating company in the partnership with Duravant and all existing sales and service offices will remain operating as before.

In the past 15 years Foodmate has been able to realize a significant growth and that is mainly due to the customer focused strategy. Keeping this in mind, Foodmate will continue to put the customer first and strive to remain the reliable and innovative partner they have always been. Using the synergy of the various brands of the Duravant family Foodmate will be able to continue its growth globally without sacrificing any of the key values that helped realizing the success of the past.

About Duravant

Headquartered in Downers Grove, IL, Duravant is a global engineered equipment company with manufacturing, sales and service facilities throughout North America, Europe and Asia. Through their portfolio of operating companies, Duravant delivers trusted end-to-end process solutions for customers and partners through engineering and integration expertise, project management and operational excellence. With worldwide sales distribution and service networks, they provide immediate and lifetime aftermarket support to all the markets they serve in the food processing, packaging and material handling sectors. Duravant's market-leading brands are synonymous with innovation, durability and reliability. For more information, visit:

www.duravant.com



"Foodmate is the preferred provider of processing systems in the poultry processing industry globally. Combine that with their culture of laser-focused innovation and superior engineering expertise, Foodmate is a wonderful addition to the Duravant family."

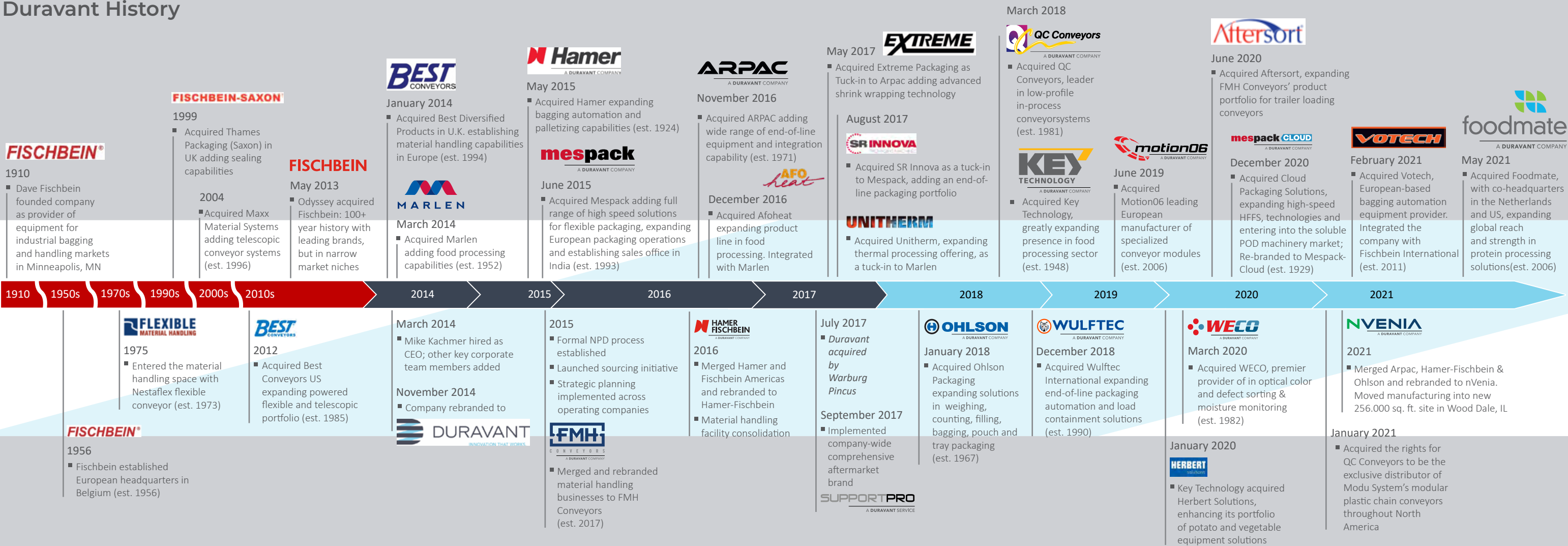
Mike Kachmer,
President and CEO of Duravant

"Foodmate has an install base of over 900 units serving the largest poultry processing companies globally. By partnering with the Duravant companies, we look forward to continuously delivering on our customer-first approach to innovation and service excellence."

David Hazenbroek,
Founder of Foodmate



Duravant History



"Foodmate is very much aligned with Duravant's culture and strong commitment to growth, which will enable Foodmate to accelerate the execution of our strategic priorities,"

Scott Hazenbroek,
Founder of Foodmate US

FLEXIBLE Cut-up System

FRAME Cut-up Systems

FLEXIBLE CUT-UP OPTI FLOW CUT-UP SYSTEM

Foodmate OPTI Flow Cut-up System is one of the market's most advanced Cut-up systems, offering excellent efficiency and flexibility. The OPTI Flow combines the advantage of the optimal solution for whole bird distribution based on grade and weight as well as the optimal logistics solution to deliver chicken parts to any desired location inside the plant.

The system can be controlled by advanced ChickSort weighing and InVision Grading Software to help optimize bird utilization based on weight and grade throughout the process effectively, by increasing A grade pack out and increasing yield value throughout the entire process. The lines can be configured with by-passable bird unloaders and by-passable Cut-up modules.

Modules can be customized according to your plants' requirements. The system is able to handle all basic cuts, such as wings, breast, whole legs and drum and thighs with a speed of up to 6000 birds per hour on 12" centers and up to 7200 birds per hour on select cuts on 10" centers, depending on product mix and bird size.

Foodmate OPTI Flow is a flexible Cut-up system, designed to keep maintenance and sanitation to a minimum without compromising performance and quality. One of the unique features is the self correcting magnetic Cut-up shackle which prevents shackles from incorrect feeding into the cutting modules.

FRAME CUT-UP SYSTEMS

Frame Cut-up Systems are characterized by its self-contained structure with cutting modules and is delivered pre-wired with a control panel that is already mounted to the machine. Frame Cut-up Systems are easy to install and only requires one power connection. The inline design easily lends itself to connect automatic transfer machines, which are often supplied by distribution lines for optimal cutting results and eliminates the manual hanging process.

All Frame Cut-up Systems are supplied with self-correcting magnetic Cut-up shackles to help prevent the shackles from incorrect feeding when entering the Cut-up modules. The unique turning point and side plate configuration makes the machine easy to clean and flexible for future line modifications. The stand-alone system requires minimal installation time because all the single point connections are integrated into the modules/machines. Frame Cut-up Systems can be used for Food Service applications and for traditional Cut-up applications.

COMPACT CUT-UP SYSTEMS

Foodmate Compact Cut-up Systems are available in different configurations, designed to meet mainly traditional product mixes. Some systems are as simple as just cutting front halves and cutting leg quarters, while others may include wing segmenting, options such as weighing and whole bird distribution. Line speeds can vary from 6000 birds per hour on 12" centers and up to 7200 birds per hour on select cuts on 10" centers.

FOOD SERVICE CUT-UP SYSTEMS

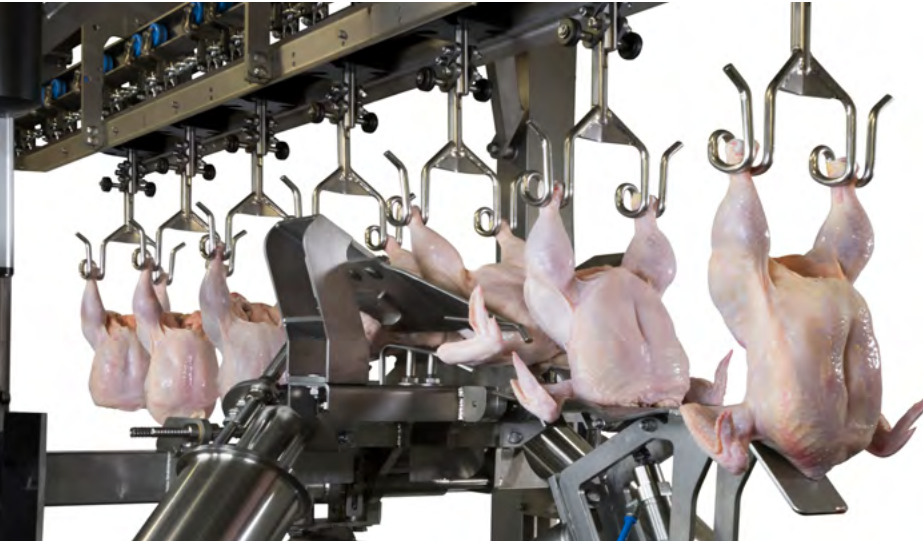
Food Service Cut-up Systems are designed to meet all 8- and 9-piece cutting requirements set by various fast food chains such as Popeyes, Church's Chicken and Bojangles'. This system can also be designed and customized to meet other food service Cut-up requirements from different countries around the world, such as Korea (25-piece) and Thailand. Foodmate has also supplied lines to make 4 and 6-piece bone-in breast cuts as well as 3-piece thigh cuts for school lunch programs in the U.S.



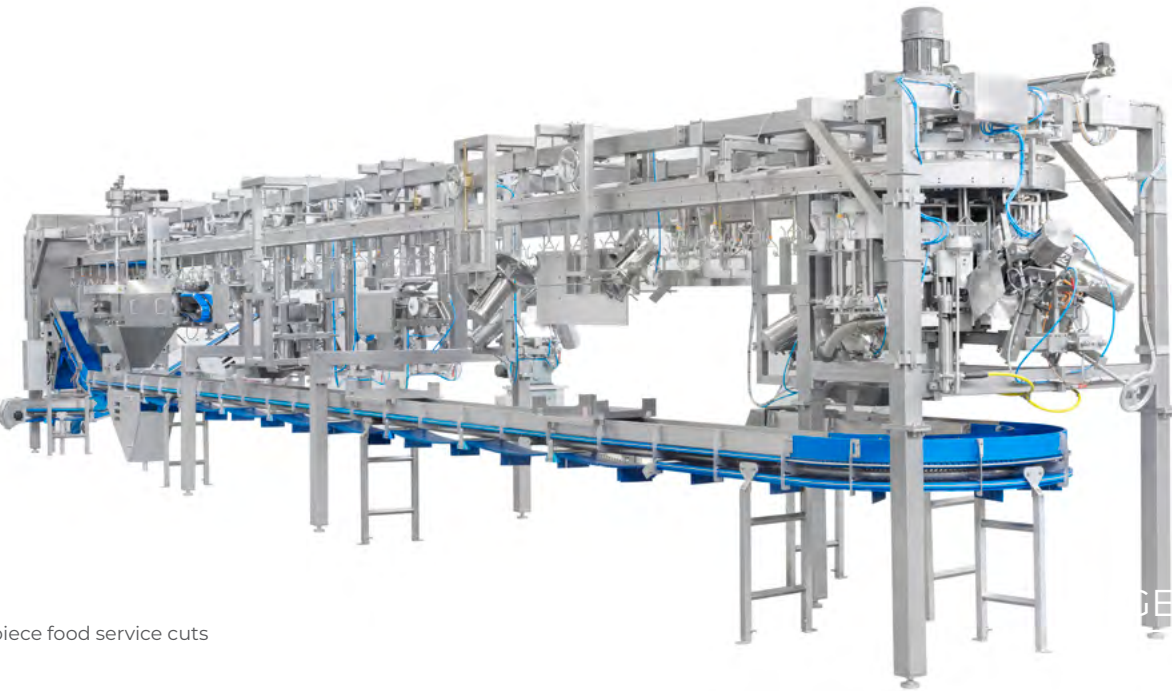
Final Product | 9-piece food service cuts

"THE LINES JUST RUN!"

Robert Garlington, VP of Operations, George's Inc.



LEARN MORE
ABOUT OUR
CUT-UP
SYSTEMS





COMPLETE PRODUCTION LINE

SUCCESS STORY OPREA AVI COM SRL

FOODMATE EQUIPMENT

Arrival, Slaughtering, Eviscerating,
Cut-up System & Maxima

SCOPE

Oprea Avi Com is located in the northern part of Romania close to Tâgru Mureș. The company was in the need of new poultry processing equipment to process 4000 to 6000 birds per hour (bph). One of the most important equipment selection criteria for Oprea Avi Com was the ability to easy operate and service it; the equipment needed to be simple but effective and reliable. The project was to remove the old manual slaughtering house and replace it with a modern, effective and complete poultry processing plant with an automatic weighing & grading Cut-up System.

OBJECTIVE / STRATEGY

Foodmate's goal was to provide a complete poultry processing solution that would improve the plant's throughput, quality of end-product and reduce the cost of ownership.

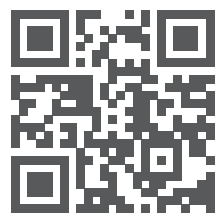
FM SOLUTION AND END RESULTS

Foodmate was able to help Oprea in their need and provided all the equipment to start processing at a speed of 4000 bph. All the equipment is designed and positioned in a way that it is easy to upgrade it in the near future to run at 6000 bph. The installation and commissioning went very smoothly and on schedule. Results were achieved shortly after install. *"We are producing significantly more products of a higher quality. The cut-up line with the ChickSort software is the most impressive in our slaughterhouse"*, said Emanuel Oprea, CEO Oprea Avi Com.

KEY FEATURE

ChickSort 3.0 ensures that every part of every bird is accounted for. ChickSort is ideal for controlling complex whole bird distribution and cut-up requirements.

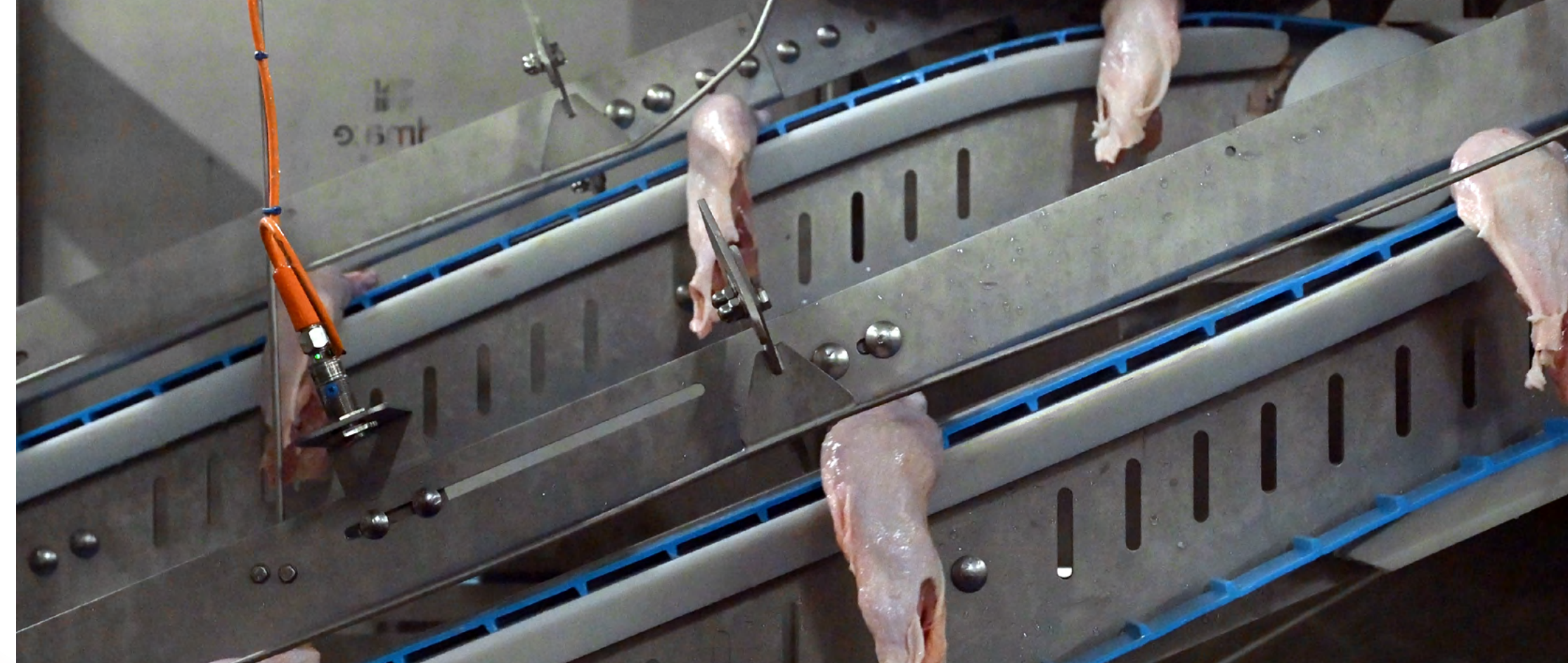
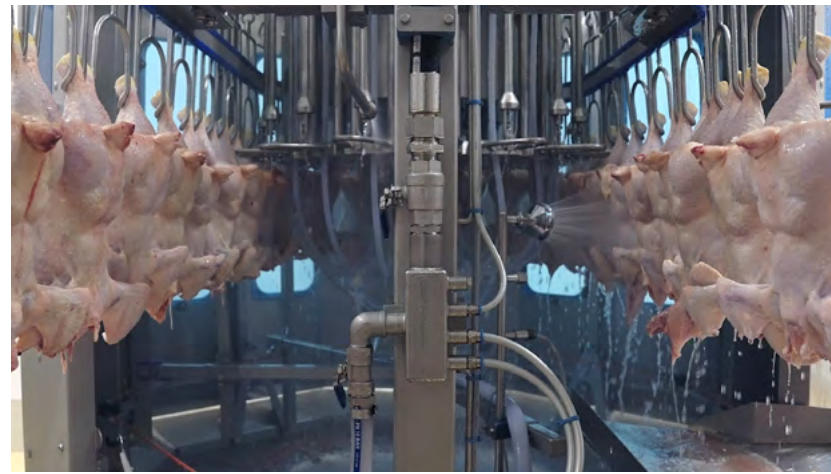
The most important advantages of the **Maxima** are the small footprint and its speed. It produces up to 3000 breast caps per hour with minimal loading, inspection and trimming staff.



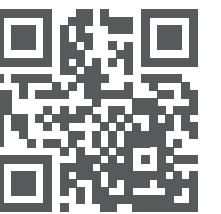
SEE THE
Oprea Avi Com
TESTIMONIAL

*"We have doubled our capacity with
the same number of employees."*

Emanuel Oprea, CEO Oprea Avi Com



AUTOMATIC LEG TRANSFER SYSTEM



SEE THE
ALTS
IN ACTION

With the introduction of the new **Automatic Leg Transfer System**, Foodmate takes the next step in automating the chicken leg deboning process.

A new standard was already set by the introduction of the ULTiMATE and the OPTiX. Loading an ULTiMATE or an OPTiX is generally done by 2-4 workers, this part of the process can now be completely automated with the Automatic Leg Transfer System (ALTS).

The ALTS is capable of unloading chicken legs from any type of Cut-up System and transfers the legs automatically to the deboning machine, loaded in the correct orientation in the right shackle. The ALTS is available in two variations; 6000-7200 LPH & 12000-14400 LPH to cope with the capacities of both the ULTiMATE and the OPTiX. Needless to say, the machine can handle left and right legs or both. Leg selection can be done by utilizing the weighing and grading software ChickSort.



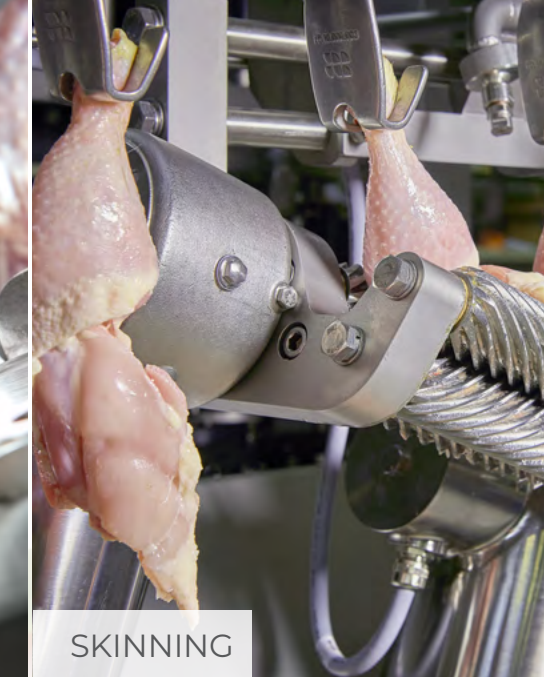
HOME OF INTELLIGENT DEBONING



X-RAY



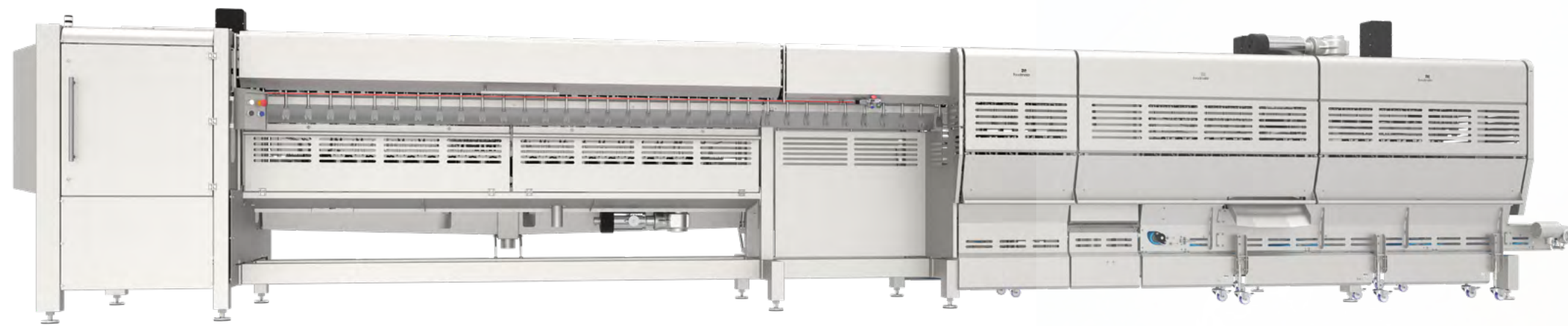
PRE-CUT



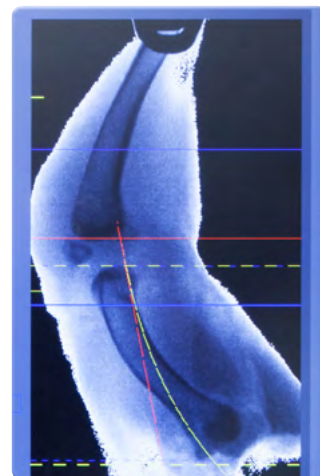
SKINNING



THIGH MEAT SCRAPING



OPTiX INTELLIGENT THIGH DEBONING WITH SURGICAL PRECISION



Leading Technology in Dark Meat Deboning Solutions

X-RAY MEASURING SYSTEM

The new OPTiX Thigh Deboner uses an X-Ray measuring system to precisely measure each leg, it automatically adjusts for each leg in real-time at a speed of 14,400 legs per hour.

KEY FEATURES

The OPTiX Thigh Deboner uses X-Ray technology for detecting kneecap and thigh length, ensuring the highest possible yields. The OPTiX accommodates a wide variation of bird sizes and offers integration with the OPTi Flow Cut-up System.

The meat is efficiently scraped from the bone to ensure maximum yield and high quality thigh meat; keeping labor to a minimum.

And now you have the option of Cut-up System Integration, with the OPTiX Auto Leg Transfer module.

The Foodmate **OPTiX** Thigh Deboner uses X-Ray technology to determine where the kneecap is on the bone by measuring the bone length. The machine produces cartilage-free meat at the highest possible yields. The OPTiX brings a combination of durable mechanics and cutting-edge technology in automation, ensuring the highest possible yields and meat quality.

The OPTiX offers the flexibility to manually hang saddles in combination with a Leg Processor, as a stand alone; or it has the ability to be integrated with a Foodmate OPTi Flow Cut-up System. The machine can operate at speeds of up to 14,400 thighs per hour depending on the line configuration and bird size. The machine produces a very high amount of cartilage-free meat with minimal bone content. This results in minimal trimming and maximum kilos per man/hour.

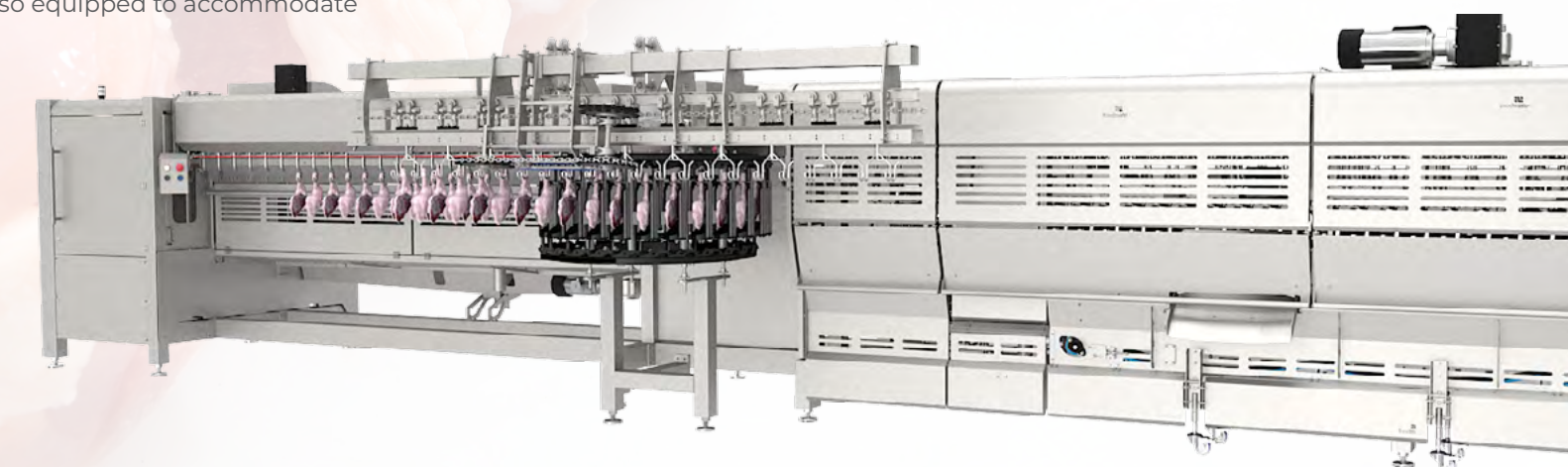
NEW The integration with a Cut-up System has now become easier and more efficient! The OPTiX Auto Leg Transfer System is now being offered as an add-on to new and existing machines. The auto-loading provides extra labor savings and is easily integrated to your existing Foodmate Cut-up System. In addition, and in order to fully support OPTiX's capabilities, the auto-loader is also equipped to accommodate a wide variation of bird sizes

ADVANTAGES

- ✓ Unmatched yields
- ✓ Intuitive operating screen
- ✓ Cut-up integration or stand alone
- ✓ Debones up to 14,400 thighs per hour
- ✓ Precise cut through X-Ray technology
- ✓ Exceptional drumstick cut presentation
- ✓ Produces cartilage-free meat with or without skin

NOW WITH AUTO-LEG LOADING

EXPERIENCE SIGNIFICANT LABOR SAVINGS



INITIAL PRODUCT

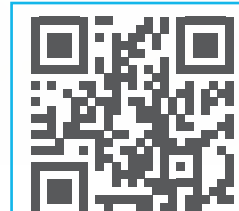


FINAL PRODUCTS



BYPRODUCT


The integration with a Cut-up System has now become easier and more efficient! The OPTiX Auto Leg Loading is now being offered as an add-on to new and existing machines. The auto-loading provides extra labor savings and is easily integrated to your existing Cut-up line.



SEE THE
OPTiX
IN ACTION

Explore Foodmate Headquarters

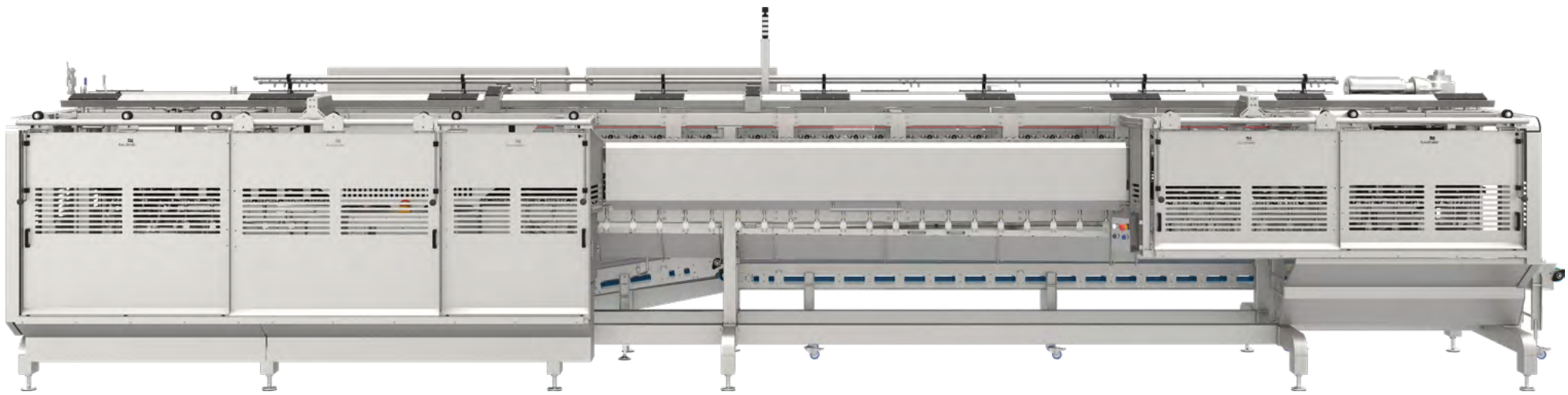


Visitors &  →



ULTIMATE

INTELLIGENT WHOLE LEG DEBONING WITH SURGICAL PRECISION



- ADVANTAGES
- ✓ 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



INITIAL PRODUCT



FINAL PRODUCT



BYPRODUCT

SEE THE
ULTIMATE
IN ACTION



21 January 2021, was a special day for Foodmate. We have finished building our 100th ULTIMATE! The ULTIMATE is our Intelligent whole leg deboner and our bestseller, and most capable whole leg deboner to date. One of its kind, with the X-Ray technology, providing deboning with surgical precision. What's next?! We are already hard at work, building a hundred more!

Members of our R&D, Building, Operations and Management Teams, Foodmate Headquarters, Numansdorp, The Netherlands.



CUSTOMER
ALGAS sp.z o.o. sp. k.

FOODMATE EQUIPMENT
One (1) **ULTIMATE** Whole Leg Deboners
One (1) **OPTI FLOW** Cut-up System (Flex Cut-up Line)

SCOPE
Algas sp.z o.o. sp. k., is the most modern poultry processing plant in Europe. The company has been active since 1991. In 2010, in order to meet their customers' expectations regarding product quality and demand, Algas invested in the construction of a modern facility located in Dąbrowa Górnicza. And seven years later, it came time to modernize the cut-up and packaging area. After seeing the Foodmate **ULTIMATE** Whole Leg Deboner at Expo POLAGRA 2017, Algas became very interest in what the machine could offer them. After experiencing the **ULTIMATE** results more thoroughly at plant visit in the Netherlands, and analysing Foodmate's design, planning and strategy, Alga's management decided to buy not only the **ULTIMATE** Whole Leg Deboner, but also an entire OPTI FLOW Cut-up System.

FOODMATE STRATEGY
The existing infrastructure of the plant was thoroughly analysed, and the project engineering team optimally repurposed the conditions in the production facility and the logistics of the plant. The layout of the Cut-up System and its modules were designed to produce the best yield. The modules were positioned to obtain the most favourable and functional production line. "We wanted the plant to work as effective as possible and with minimum downtime.", stated Jarosław Stępień, Managing Director of Foodmate Poland. "The installation was planned down into the smallest details, which allowed us to eliminate or minimize all potential difficulties. It took five days to set up all modules and have the line running. This short downtime was achieved thanks to the work of twelve engineers and technicians.", added Stępień.

RESULTS
The estimated return on investment is two years. The most important benefits achieved so far are: higher product variations, allowing the plant to offer new products. In addition, as Algas expected, the plant achieved increased production, higher productivity, labor savings, improved product yield, and now offer a better quality of the final product (regardless of the size of the initial product supplied).

The **OPTI FLOW** Cut-up System and the **ULTIMATE** Whole Leg Deboner are among the most modern solutions in the world. Algas has agreed to allow Foodmate to showcase their plant and products to potential customers, who come from around the world to see the installed Foodmate equipment running before making their final purchase decision.

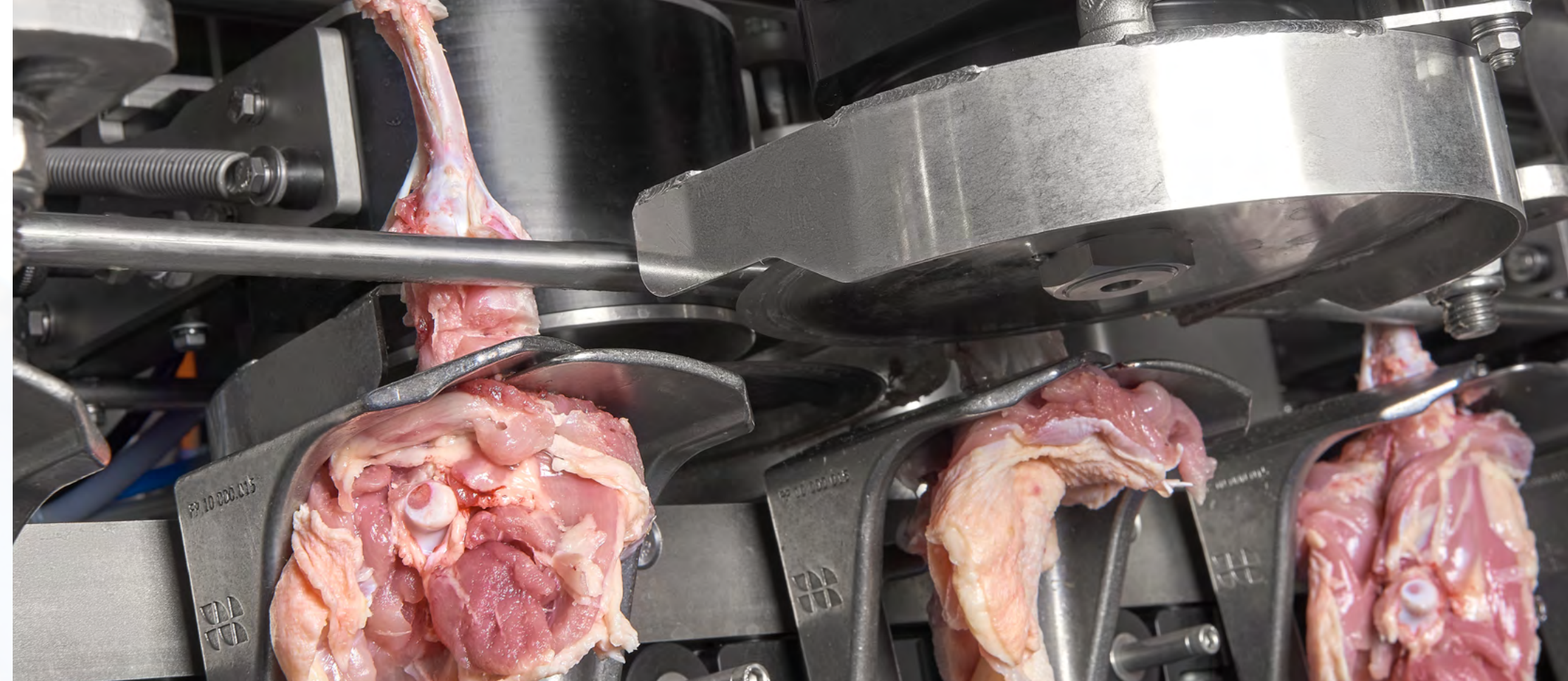


SUCCESS STORY

DARK MEAT DEBONING

"The machine is running for a few months and we are very satisfied. As it was promised, Foodmate service engineers set up all modules so that we get optimal cuts. Moreover, the quality has improved and the bird selection is appropriate. Earlier when the size of birds varied, it was not easy to have a high quality of anatomical cuts. The cutting performance of the machine is almost perfect. We can already see that the purchase of the ULTIMATE was a very good decision."

Szczepan Szatan
Algas Sp. z o.o. Sp. k.



SUCCESS STORY

CUSTOMER
RES-DROB

FOODMATE EQUIPMENT
One (1) **ULTIMATE** Whole Leg Deboner
One (1) **OPTI LTD** Whole Leg Deboner

SCOPE AND OBJECTIVE
Res-Drob is the biggest poultry meat producer in Podkarpackie Voivodship, and one of the largest poultry companies in Poland. The plant, which has been operating for 68 years, is being intensively restructured and equipment is continuously upgraded.

FOODMATE STRATEGY
Their first Foodmate machine, the **OPTI LTD** Whole Leg Deboner, was installed in Res-Drob in January 2017. It has proven itself so well that the management of RESDROB decided to invest further in more Foodmate equipment. In February and April 2019, two **ULTIMATE** Whole Leg Deboners were installed. One of them runs around the clock with a short break for sanitizing, the other, runs from morning till evening. Due increasing demand for chicken leg meat, plans are to run both machines 24 hours a day soon.

RESULTS
Until recently, poultry processing equipment was less efficient and required more operators. Now, with the **ULTIMATE**, the plant achieves significantly higher performance and requires only a half of the standard staff. The machine debones the whole leg, removing meat with or without skin, depending on the order. For the final control and trimming, only a few people are needed.

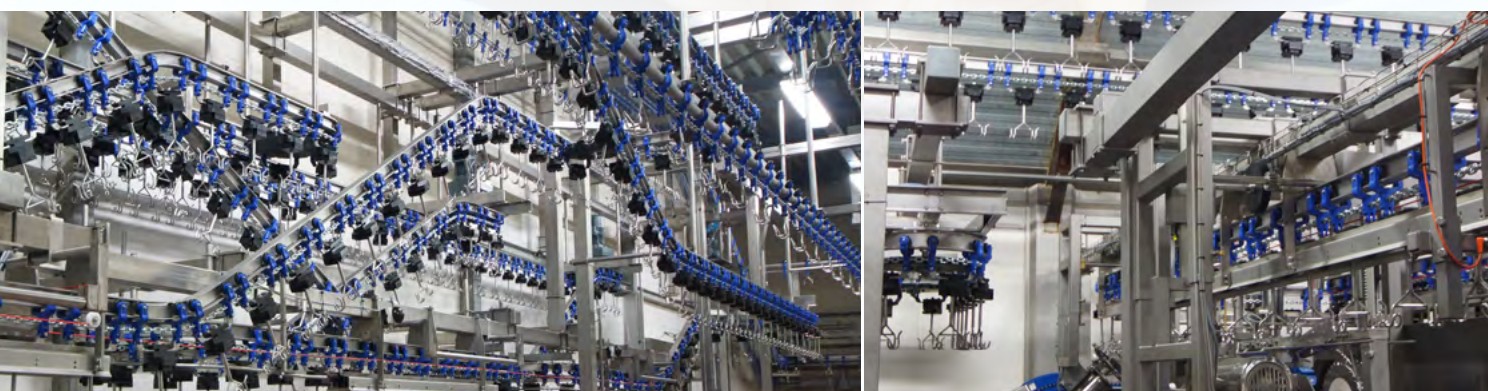
"During start-up there were some minor problems but we resolved them with the Foodmate Service Team and everything worked well from the beginning. It is a very thoroughly designed machine that provides significant labor savings. It is in a class of its own. It is impossible to compare the **ULTIMATE** with the equipment it replaced.", stated Jolanta Sroka, Production Manager for the plant.

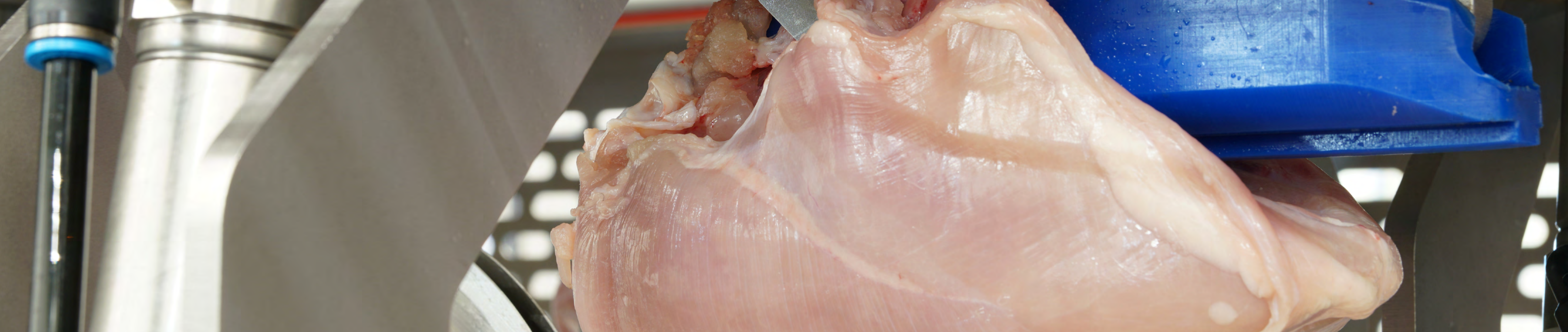


DARK MEAT DEBONING

The X-Ray measurement system works great, we no longer have problems with the different sizes of the product. All we need to do is to service everything properly, sanitize thoroughly and to replace the blades regularly. With a clear conscience I can recommend these machines to all investors."

Jolanta Sroka, Production Manager,
RES-DROB





MAX 2.0

SUCCESSOR OF THE MAX6000.



WHITE MEAT DEBONING

SUCCESS STORY

Gerber's Poultry

FOODMATE EQUIPMENT

(2) MAX6000 Breast Deboners



SCOPE

The scope of the project was to remove two existing breast cap filleting systems and replace them with two Foodmate MAX6000 Breast Deboners. Plant production is around 650,000 birds per week, about 70-80% of which is deboned, depending on orders.

OBJECTIVE / STRATEGY

Foodmate's goal was to provide a solution that would improve the plant's throughput, quality of end-product, and reduce the cost of ownership of automated breast deboning.

Having completed other large projects with Gerber's, Foodmate has established a good partnership and successful track record with the company. We wanted to work closely with their team to ensure their ultimate goal to improve product quality and achieve labor reduction was met. After thoroughly studying their existing equipment and current production levels, we recommended the MAX6000 Whole Breast Deboner due to its flexibility and efficiency levels. Gerber's mainly runs individual fillets with tender out and a highly trimmed fillet. The plant also, at times, requires tender in/ butterfly fillets; hence, MAX6000's flexibility was the best option.

FM SOLUTION AND END RESULTS

The installation went according to plan. Soon after installation our yield increased significantly and product quality improved as well. The plant has not shown a staffing reduction in the process yet, but because of the improvement, we now

need the people on the packout side. With our previous systems, we had to run a second shift to meet orders. With the MAX6000's current throughput increase and quality, we believe we will be able to meet orders on first shift; so this will be great overall labor reduction.", stated Becky Rhodes, Vice President Production/ Operation for Gerber's.

Has Gerber's Poultry noticed any improvement since installation?

We are very satisfied with the machines' performance. We have increased throughput in the first shift, despite being in the training process of loading machines. We knew that loading would be our biggest obstacle with the machines. With time and training, though, the loading process will become easier. We had a significant improvement with tender quality/ quantity, harvesting an additional 1800 kilos of tenders/per day, which was previously being either downgraded or lost to byproducts on the frame, and this represents huge savings for us. My favorite feature on this machine are tender and breast cuts, final product quality is excellent. Also, with the height of the machines, we now have more space; plus, the machines' design makes maintenance easy to perform.

The fillet cut is also much cleaner than in the previous machines we were using. No labor savings as of now, but the overall quality and output has improved. Our first shift has increased by 18% input kilos over four weeks. Again, I am planning on seeing that percentage to increase with training and experience.", added Rhodes.

KEY FEATURES

The MAX6000 offered exceptional flexibility with final product options such as butterfly fillets, half fillets, and tenders in/ out.

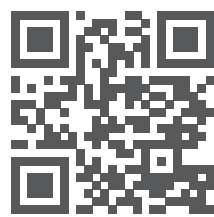
The MAX6000 allows the user to select different pre-set programs, such as half fillets or butterflies. This gives you the ability to control production on the fly and saves valuable set-up time.

FLEXIBLE PRODUCT SELECTION



ADVANTAGES

- ✓ Reduces labor cost
- ✓ Consistent and high yield
- ✓ Integrated skinning unit
- ✓ Produces half fillets or whole fillets
- ✓ Compact design and small footprint
- ✓ Automatic wishbone remover
- ✓ Low total cost of ownership (TCO)
- ✓ Minimal bone content and rework
- ✓ PLC Controlled with simple HMI touch screen
- ✓ Debones up to 6000 breast caps or front halves per hour



SEE THE
MAX 2.0
IN ACTION



Foodmate, this is how innovation is made tangible!

At Foodmate we work every day on improving our customers production equipment. We believe that innovative machines cannot be produced by outdated technology. Foodmate has invested in the latest technology of machining and welding equipment and is committed to continue doing this. Last year a brand new 5-axis milling machine with a robotized loader was purchased. This addition to our machine park allows us to produce certain parts at night when the rest of the factory is asleep; production never stops!

Parts are now produced faster, with higher accuracy and more efficiently. At the welding department we have placed a state of the art exhaust system to ensure our workers health. All the welders work with special welding helmets providing them clean air and the exhaust system removes all toxic fumes.

In the Foodmate factory, we take care of the complete production of the machine, from drawings to operational machines in the field. A team of 120+ technicians are responsible for the construction and assembling of the Foodmate machines. Within a few weeks, pieces of stainless steel are transformed into a fully functional machine.



Expect Excellence.

When you look at companies for your equipment, spare parts or maintenance needs, look to Foodmate for our quality, training and easy access to original parts for your convenience.

We are prepared for it!

"In my opinion Foodmate is one of the more out-of-the-box thinking suppliers to the poultry industry at the moment. Their ability to view issues differently and come up with new solutions that positively impacts yields and throughputs, while reducing labor in many cases, is game-changing."

Tracy Allen, Sr. Director Of Operations & Environmental,
Allen Harim, Millsboro DE, U.S.A.



We will continue to deliver the solution you need and the experience you deserve.

How do we do it?!

We receive daily deliveries of stainless steel at the factory. At the cutting department we cut the pieces on the right length and in the right shape, from there they are brought to the construction department. At this department our welders weld the pieces together to create a heavy duty frame. From there it's taken to the assembling department where all pieces are put together and where the electric components are connected. It's at this department where the real machine comes to life!

When everything seems to function well our quality manager takes care of the final checks of the machine before it is sent to the logistics department. At our logistics department the machines are secured in containers or custom made wooden pallets (a special machine does not fit in a standard box). This is the moment that the machine leaves our hands to be welcomed again at our customer's location by our service engineers.





The shortest path to innovation and success goes through Lublin.

FOODMATE SP. Z O.O W LUBLINIE

ul. Głęboka 10 lok. 30,
20-612 Lublin, Poland
E-mail address: biuro@foodmate.nl

FOODMATE POLSKA

Foodmate Sp. z o.o. with its seat in Lublin was registered on August 30, 2017 as the Polish branch of the Dutch company FOODMATE B.V. Establishment of Foodmate Sp. z o.o. was a response to the dynamic development of the Polish market. Foodmate products have been present in our country since the beginning of the company's existence. They came to Polish producers thanks to an engineer - Jarosław Tomasz Stępień.



The Managing Director of Foodmate Sp. z o.o. Mr. Jarosław Stępień, is responsible for optimizing production in poultry processing plants and he also provides advice and assistance in solving technical problems. Together with a team of engineers, he is present during installation and start-up of new production lines, he supervises the trouble-free operation of delivered machines and after-sales service both in Poland and in neighbouring countries.

The company serves dozens of poultry processing plants, in which the following machines operate: ULTIMATE whole leg deboners, OPTI LTD whole leg deboners, filleting machines, skinning machines, cut up systems, weighing systems and eviscerating systems. Foodmate Sp z o.o. cooperates very closely with the headquarters in the Netherlands. The Dutch service centre, via the internet, provides the machines operating in Poland with 24 hours a day, seven days a week, support. Where remote support is not possible, Polish engineers immediately swing into action.

Ms. Marlena Zalewska is responsible for the office management and the service is provided by the engineers: Paweł Kozłowski and Michał Krzewski.

Employees of Foodmate Sp. z o.o. in Poland:

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100th MAXIMA



THE GO-TO DEBONER FOR OVER 9 YEARS!

With the introduction of the MAXIMA back in 2013, Foodmate introduced one of the most consistent White Meat Deboners on the market with a very small footprint.

Deboning white meat does not have to be a labor intensive and inefficient process. And it should not require a large footprint or be expensive to maintain. You can eliminate all the above challenges with the Foodmate Maxima Breast Cap Deboner. The machine has built-in PLC controlled technology to automatically skin the breast cap and remove the wishbone with minimal bone content and high yields. The Maxima produces single fillets that have excellent tray packaging presentation and is suitable for many food service applications.

PRODUCT SELECTION

INITIAL PRODUCT FINAL PRODUCT BYPRODUCTS



foodmate

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