

IPPE 2024 BOOTH C28165

Cabinplant at IPPE 2024 in Georgia, USA: Accurate weighing and enhanced operational flexibility in one.

Cabinplant A/S is a global leader in delivering worldwide tailored food processing, precision weighing, and packaging solutions. Operating as a CTB Inc. subsidiary, Cabinplant specializes in developing customized solutions to meet diverse needs across the poultry industry.

Highlights:

Cabinplant, a globally prominent provider of customized processing solutions for the food industry, promises to deliver innovative and value-driven products in three key areas during IPPE 2024;

- Multihead Weigher with screw feeding, a patented solution ideal for fixed weight.
- Sensor-gate technology that addresses the issue of more precise weighing.
- Post-marination of fresh poultry meat, which enables deliveries in small batches.
- CYNERGY™ a digital ecosystem that fosters continuous improvement and contributes to a more efficient food supply chain.

Multiple target weighing adds flexibility.

Optimizing production costs relies on speed, adaptability, and accuracy. The Multihead Weigher (MHW) equipped with Cabinplant's screw feeding principle presents a comprehensive approach to addressing issues arising from animal products with irregular weights. Cabinplant's multiple target system can be set to work with one, two, or multiple weighing targets of products in the finished packages, explicitly targeting the challenges of uneven product distribution.

Cabinplant's system is adaptable, and this advanced system focuses both on accurate weighing and enhancing operational flexibility by efficiently managing different package sizes within a single process and significantly minimizing product give-aways, which has empowered many companies in the meat and poultry industries to attain heightened precision in weighing and greatly diminish expenditure on give-away costs.

Sensor-gate – accurate weighing of few-piece portions

The sensor-gate technology addresses the challenges of accurately weighing small portions in trays when using a screw-feeding Multihead Weigher. The primary objective is depositing a single product into each weighing pan to maximize the potential combinations for achieving precise weights. For example, it ensures accuracy in packaging 450 grams of chicken breasts with three pieces in a shelf-ready package.

The system monitors and adjusts gate openings to avoid multiple pieces in one pan, reducing duplets or triplets for uniform packaging. The sensor-gate's intelligent speed control ranges from "fast forward" to "slow motion," maintaining a steady product flow, minimizing empty pans, and enhancing the packing line's overall capacity.

– We analyzed how to increase productivity in packing lines with screw-feeding Multihead Weighers. The problem was an unintelligent running time control system that let too many products in at a time. The sensor gate is the solution, says Henning Ingemann Hansen, Development Director at Cabinplant.

– Sensor-gate technology allows only one fillet per pan; the less weighing pans with duplets or triplets, the better. It means an increase in the possible combinations, meaning precise portioning and, according to tests, a significant reduction in give-away, he continues.

Post-marinating for small production batches with decreased cleaning time

Supermarkets require frequent deliveries of fresh, diverse marinated products at their counters, demanding a production setup conducive to small batches and frequent marinade changes. Traditionally, marinating poultry involves the time-consuming cleaning of various production equipment.

The Cabinplant marinating system transforms this process by conducting marination after portion weighing. The marinade is introduced to fresh meat using a specialized mixing tool just before it's placed in the tray. Thus, limiting cleaning to the tool and dispenser, decreasing change-over time to under 20 minutes, and decreasing overall cleaning time by as much as 80 percent. Additionally, this approach treats the meat more gently, eliminating the need for marination in large drums with significant meat quantities.

Our marinating solution is proven and installed at several of Europe's large poultry producers. A German poultry producer tested the solution, where one part of the batch was marinated in a traditional drum, and the other was marinated after weighing portions. Blind tests showed that consumers preferred the taste and look of the Cabinplant products, says Henning Ingemann Hansen, Development Director at Cabinplant.

Integrate the marinade dispenser with the Multihead weigher to adjust dosage based on meat weight, reducing marinade for heavier cuts and ensuring consistent package weights. The Cabinplant marinating system, positioned along the packing line, packs weighed products into trays or thermos packs for both meat and poultry. The system is patent-pending and can be combined with Cabinplant's Multihead Weigher.

CYNERGY™ Revolutionizing Poultry Processing

CYNERGY™, a collaborative initiative involving Cabinplant, CAT Squared, and Meyn under the CTB, Inc. umbrella, strives to establish a seamless digital ecosystem connecting CTB manufacturing technologies. This collective vision fosters continuous improvement and integrates CTB equipment seamlessly, allowing the development of value-added digital services for a more efficient food supply chain.

The balanced approach to poultry processing is a hallmark of CYNERGY™, leveraging the combined strengths of Cabinplant, CAT Squared, and Meyn. This collaborative effort ensures that processing equipment, software solutions, and digital technologies work harmoniously, enhancing efficiency and maintaining quality standards.

Cabinplant's weighing and packing expertise in CYNERGY™ ensures accurate portioning, reduced giveaway, and enhanced yields. CAT Squared's software seamlessly integrates with Cabinplant and Meyn's equipment, offering real-time data insights for improved production efficiency, reduced downtime, and minimized waste. This collaborative effort paves the way for a more efficient and streamlined food supply chain through value-added digital services.

Further information

Jan Tøffner Andersen, Marketing Manager, Cabinplant A/S

Mobile: +45 25446060

E-mail: jan@cabinplant.com

About Cabinplant

Cabinplant is a leading global provider of tailor-made processing solutions for the food industry. Focus areas are fish & seafood, fruit & vegetables, meat & poultry, and convenience foods. Additionally, Cabinplant provides Multihead Weighing and packaging solutions for various industries. In close cooperation with the customers, Cabinplant develops, manufactures, and markets innovative and complete food processing, weighing, and packaging lines and single machines with built-in knowledge that optimizes yield, throughput, and product quality.

Cabinplant is a global company headquartered in Haarby, Denmark. It employs more than 300 people, including subsidiaries in Germany, Spain, Poland, and the USA, and a sales network of agents in more than 40 countries worldwide.

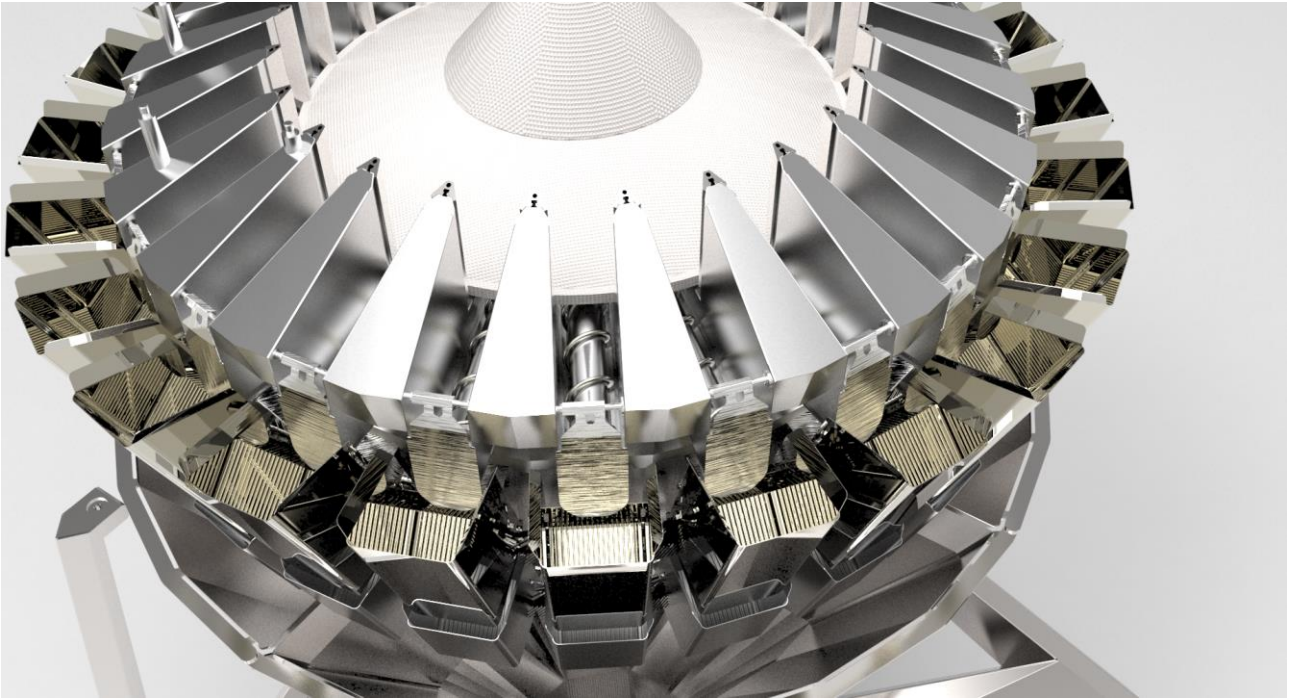
Founded in 1969, Cabinplant celebrated its 50th anniversary in 2019. In 2016, the American industrial company CTB, Inc., a Berkshire Hathaway company, took over the majority of Cabinplant's shares to back up further expansion, including developing new products and partnerships.

www.cabinplant.com

Pictures:



Picture 1
Cabinplant's Multihead Weigher, with the screw feeding principle, addresses irregular weights in poultry products, offering a comprehensive solution.



Picture 2
Cabinplant's patented Sensor-gate technology is being implemented globally in poultry production sites within packing lines to optimize production lines and minimize give-aways.



Picture 3
The patented post-marination system reduces change-over time and optimizes the marination process.



Picture 4

CYNERGY™: Building a Digital Ecosystem for Continuous Improvement and Customer Services.