



PORK SOLUTIONS // DEBONING

TAILOR MADE SOLUTIONS

Tailored to meet the highest demands we are recognized in Latin America as leaders in Veal and Pork Deboning. Our expertise ensures optimal productivity, top-notch quality, and elevated sanitary standards. Our focus on product yield guarantees an efficient design that significantly reduces the costs.

At the core of our approach lies the fine-tuning of each workstation and the entire cut floor for peak performance and efficiency. Our layout experts bring their mastery to create the best configuration, delivering unparalleled results.

Adding value to our projects, we seamlessly integrate processes such as injection, marination, and portioning. This approach doesn't just stop at production; it extends to improving final product shelf life through gentle handling and advanced sanitizing technologies.

Our commitment extends beyond production outputs. We've implemented Cleaning-in-Place (CIP) systems and adopted sanitary construction and design to minimize cleaning downtime, ensuring a seamless and continuous workflow. Recognizing the human element, we prioritize working conditions through ergonomic enhancements.



Value for you!

- Volume, productivity, quality and sanitary level increase.
- Optimized meat deboning.
- Reduced cost ratio.
- Product shelf-life increase trough gentle product handling and sanitizing technologies.
- Best Layout: Experts on every layout concept
- Value-added processes: injected, marinated, portioned, etc
- Reduce cleaning down time
- Improved working conditions