

FoodChain™

Boning Room



Cedar Creek
COMPANY

A vital management resource, these modules enable production plans to be created at any site and filtered to determine boner numbers per chain, chain speed as well as chain and shift tallies. The system optimises processing throughputs and traceability.

Boning Room Infeed (BRI) stations can be used to weigh each carcass as it exits the chiller, ensuring the system can reconcile data per carcass and produce weight loss and chiller performance statistics.

The BRI software checks each carcass for eligibility and allocates it to a production batch or run in accordance with the current production orders and runs.

Cuts and quarters can be assigned per carcass, tracked and reported. Additionally, the run, batch and packaging time details, per carcass can be reported.

This system also allows the operator to weigh a whole side when quartering, or to weigh the forequarter and hindquarter after cutting. New tickets can be produced for the pieces.

CCC's Boning Room System facilitates traceability of products during processing by recording each carcass ID, its exact time of entry into the boning room, and run and batch allocations, and each carton ID, which includes the exact time of packing. The System can subsequently identify all cartons produced within a given time frame or batch. Tracing cartons back to carcasses is done on time estimates, using boning room throughput speed(s) to identify the boning lots (and carcasses) that may have been processed to a specific carton.

Data integrity is maintained, with the information from each local work station replicated to a centralised database. Data is SQL compliant for integration to other production and ERP systems.

Cedar Creek Company - Boning Intake, Date=29/11/2017, Time=12:44:53

Scan			
Scale	165.50	Get Weight	
Product			
Inv Grade		Kill Grade	
Last	Body: 370 Portion: 0 Time: 12:45:16		
Site	DNG	Run:	2
		Shift:	1
Kill Date	27/11/2017	Kill Date:	27/11/2017
		Chain:	1
Body	0	Cut Spec:	<Required>
Portion		Required:	0
Weight	165.50	Processed:	41
HDF Wgt	0.00	Weight:	6531.30
		Weight:	86112.60
Reset	Single	No Tag	Manual
		Cancel	Accept
			Exit
Waiting for Barcode.		Scale	0
		Scan	29/11/2017



FoodChain

VIAscan

body
TRACE
BARCARE CORRELATION SOLUTION
POWERED BY CEDAR CREEK COMPANY

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www.cedarcc.com

Each BRI station can perform the following multiple functions:

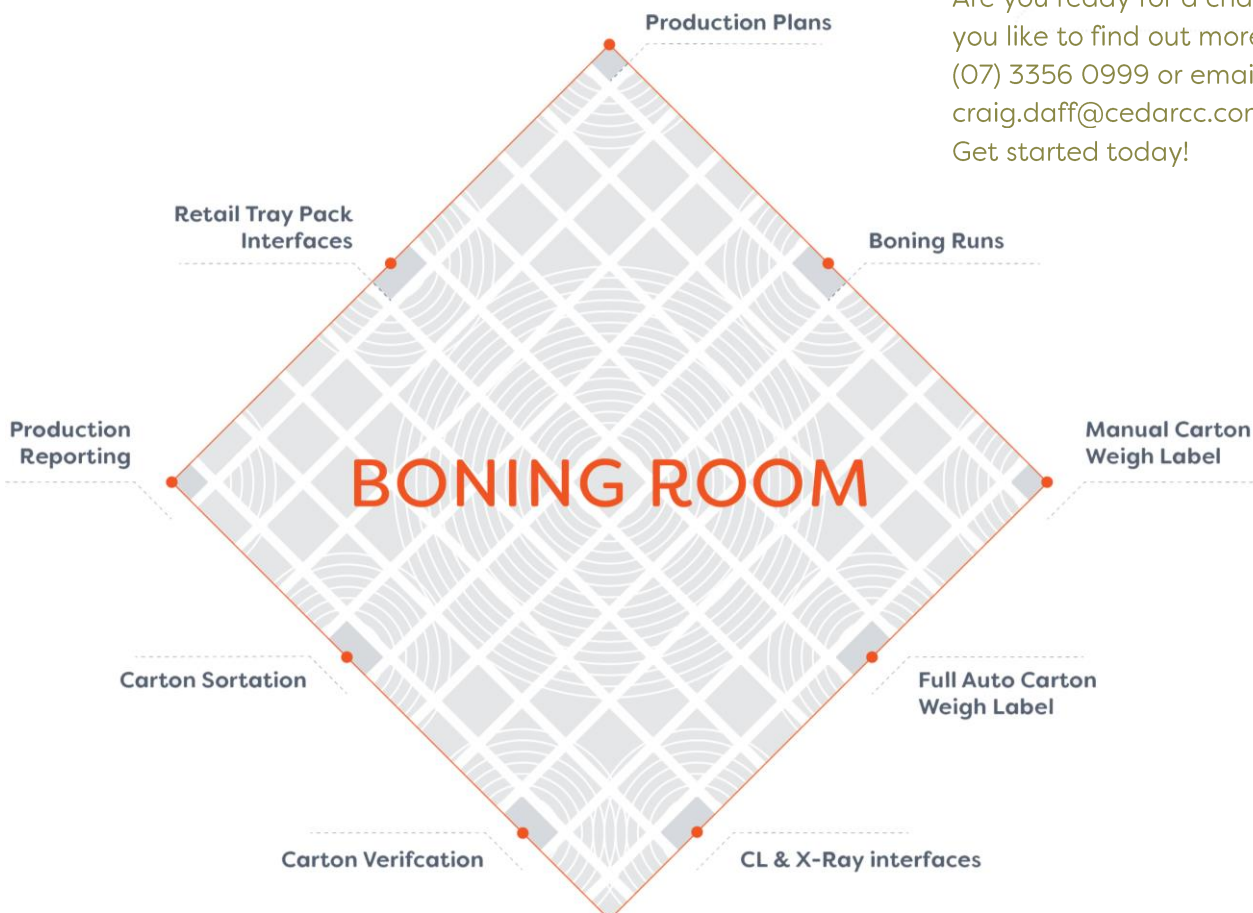
Boning room in-feed: Carcasses are weighed on the track scale, scanned and taken into the cutting room against a run or batch. Runs may be pre-determined in the system and carcasses that do not meet the specification criteria are rejected or downgraded. The system has an optional feature whereby you may require the operator to enter a non-compliance reason code. All boning room input data can be aggregated to produce reports for boning room performance.

Chiller performance and weight loss reporting: Carcasses are weighed as they exit the chiller and enter the boning room (or load out). Reports can be batched for individual weight loss statistics and overall chiller performance statistics. Weight loss reports by carcass can also be produced to cover live weight, graded weight, hot de-fat weight and post-chiller weight. Chiller performance reports can be aggregated by chiller, by mob or by batch.

Boner numbers and tally: BRI FoodChain module provides the ability to allocate boner numbers per chain, determine appropriate chainspeed, and provide tally reporting by chain and by shift.

Transformations (quartering): When quartering a carcass the operator may choose to weigh the whole side or to weigh forequarter and hindquarter after cutting. The operator can pick the rib site at which the cut is made and the system will then choose the appropriate fore and hindquarter product codes for the resulting pieces. New tickets may be produced for the resulting pieces if required.

Chiller Assessment: Our Chiller Assessment systems runs on hand held scanning units and can run online via RF wireless access points. The system also has store and forward capability. The operator may then choose the appropriate criteria and update carcass records. When a carcass grade changes after the chiller assessment, the system will generate a new carcass ticket.



Are you ready for a chat or would you like to find out more? Call us on (07) 3356 0999 or email craig.daff@cedarcc.com. Get started today!