

We MEAT Again!

2019

With 2018 coming to a close and 2019 quickly approaching, PAMP will have a lot to celebrate in the upcoming year. The Pennsylvania Association of Meat Processors with honor 80 years with a great convention in May. Over the years we have continued to grow and hope to make this convention the biggest one yet. With hopes to offer something for everyone, including the younger generation (please bring your families), we plan to offer as much as we can over the 4 day event.

A complete schedule will go out in the February newsletter. A couple of years ago we offered a few events on Thursday, but this year it will be a full day, starting at 9 am. We will be offering Nick Vukojevich, who was a special guest in 2016 and also for the first time a Butchers Contest (flyer, rules and applications included in this issue). Friday we will hold educational sessions along with the Suppliers Showcase, which is moving to a new time to offer more time with our suppliers. What an honor to celebrate 80 years and have Dr. Temple Grandin attend and be a guest speaker on Saturday. In addition to these special events mentioned, there will be more!!

So mark your calendars now for May 9-12, 2019.

DON'T FORGET

SPECIAL GUESTS: NICK VUKOJEVICH & TEMPLE GRANDIN

CONVENTION REMINDERS



- **Hotel Information** is included below. We encourage you to book early. Once the block of rooms we are offered are full, the rate will change and availability will be limited. Also, need to book before the release date mentioned, or you will not receive the PAMP rate.
- **Best Beef Butcher's Contest Rules and Application** are enclosed. Please read over and submit before the deadline. We encourage you to participate by entering the contest, or by attending and watching those that are picked to participate. Anyone can stay and watch!!

- **PAMP Clothing/Apparel** will be available again this year with the design shown here. Please find the order form enclosed. This is the year to buy and celebrate 80 years. Limited sizes and items will be available during the convention, but best to pre-order.

- **Registration Form** Please fill out completely. In order to accommodate everyone

we need a head count for certain events. On this form you will also have the opportunity to take advantage of doing the boxed lunch on Saturday. With a limited time between showcase ending and classes starting, this is a great chance to not miss anything.



HOTEL INFO

The Penn Stater Hotel
(Host of the Convention)
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From Your President...

Hello Pamp Members:

As we are all aware, it definitely is the season! Between the Holidays, processing deer, custom work, and we can't forget about the processing of holiday specialty products we find ourselves running 100 miles per hour.

We hope for no refrigeration issues, machinery breakdowns, employee health, and let's not leave out the early winter weather problems we could encounter to add into our already full basket.

But there is also that underlying sense of happiness and being grateful for all we have that goes along with this time of year as well!

Wishing you and yours all the best this holiday season

Gary Gibson - President

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CONVENTION CONTINUED

Holiday Greetings from Happy Valley and Penn State! We are finalizing the agenda for the 80th Anniversary of the PAMP convention. Included in the program for 2019 is everything from techniques for harvesting livestock, to fresh

meat butcher and retail competition (sponsored by the PA Beef Council), along with a visit and lecture from a world-renowned animal handling expert, Dr. Temple Grandin! In addition, we will also have educational opportunities Thursday through Sunday at both the Meat Laboratory and Penn Stater Conference Center on various topics that may interest you and help advance your business goals.

I want to take an opportunity and personally thank everyone who participated in the 2018 processed product competition. Last year's competition set records for both numbers of classes to enter product, as well as the total number of products entered. The quality of your workmanship gets better every year, and this competition is very challenging for our judges. In 2018, the board collectively decided that we could allow multiple product entries in the same class from an individual processor. This will also be allowed in 2019;



however, only one entry (the highest score) per processor member will be eligible for awards in the class.

The lowest product entry numbers for 2018 by class were Roast Beef, Whole Turkey and Shelf Stable Venison Products. I would like to see more entries in these classes, so if you make these products please consider entering the competition in 2019. Product check-in next spring will be on Thursday, May 9, 2019 from 5pm to 6:30pm at the meat lab. A second and final opportunity to check your product in for competition will be on Friday, May 10, 2019 from 7am to 1pm. If you are willing and available to assist with product check-in, please let me know as soon as possible so we can put you on the list. No products will be accepted for Saturday check-in, so please plan your travel to State College accordingly.

The featured class for the 2019 competition will be ground frankfurters/wieners. This will change Class 13 to an all emulsified product class. The final competition rulings will be published far enough in advance of the competition for your review. Please don't hesitate to contact me or Glenn should you have any questions about a rule or eligibility of product. Our hope is that each of you departs our institution with a renewed spirit for meat processing, and an increased knowledge about how to grow, maintain and sustain the future of your businesses by producing some of the highest quality, most flavorful and safest meat products in the US. I am encouraged by the recent growth of our organization and excited for the learning opportunities available to you in 2019. We are looking forward to hosting and celebrating 80 Years of PAMP!

Jonathan A Campbell, PhD
Extension Meat Specialist - Penn State University

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Working with his father from a young age, as his father had done too, Joe (LeRoy) Jr. became a stock holder in Palumbos Meats of DuBois Inc. in 2001.

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In our continuing feature of Service Hints and Tips from professionals in the field, we have a number of articles throughout this newsletter from such suppliers as Mark Shad Online, Met-Speed Label, Phoenix Scale and the following piece PAMP Member, Bunzl:

Captive bolt tools are used extensively throughout the world as a primary harvest method of slaughter for many species of animals. The primary species are beef, pork and lamb. They are much safer than weapons and are a very effective method of slaughter. The key to achieving top performance from a stunner is the cleaning and maintenance of the tool. My standard advice for plants that use captive bolt tools is, "if you shoot it – clean it." This does not mean after each shot, but at the end of the work day. There are many plants that I visit that have either never cleaned their stunner, or they only do it occasionally. If your plant is using a captive bolt tool, it is arguably the most important piece of equipment in your plant. If it fails to stun the animal properly on the first shot, you run the risk of being shut down for inhumane treatment of the animal – a risk that can be substantially reduced by taking care to insure the equipment is operating properly before using it.

It is important that you establish a good working relationship with your vendor of choice for captive bolt equipment. Make sure you understand what level of support they can offer to you. For example, do they have an expert on staff that can answer your questions when needed? Do they offer on-site service and training? Where are the tools manufactured? The old adage of "you get what you pay for" is applicable when considering your options of which tool to purchase.

All captive bolt stunner manufacturers should have a manual included with the purchase of the tool. The manual will typically cover everything from how to use the tool properly and safely to cleaning, maintenance and trouble shooting suggestions. I highly recommend that all users of captive bolt tools read and understand these instructions before ever using the equipment. Some manufacturers now include a video on these subjects.

For smaller plants with minimal usage, it is recommended that the barrel/breech assembly be cleaned and inspected each day after use. This assembly would include the penetrating rod, barrel/muzzle, bumpers, washers and breech. These are the primary wear parts of most captive bolt tools, so it is important that they are inspected on a regular basis. Cleaning procedures can vary, but I suggest that equipment should be cleaned with a gun cleaning solution (do not use a penetrating oil like WD 40) to remove rust, gun powder residue or any other contaminate from the parts.

If the stunner you are using has rubber bumpers to stop the penetrating rod travel, do not use any cleaning solvents on them. They should be wiped clean with a dry shop rag and inspected for excessive wear. If any of them are cracked, split or show excessive wear they should be replaced. It is not necessary to replace all of them, just the ones that show wear. All washers and O rings should be inspected and cleaned in the same manner.

The penetrating rod should be cleaned and inspected for damage, and to make sure it is not bent. You should never use anything that removes metal on the penetrating rod. These include files, grinders, sand paper and emery cloth. The penetrating end of the bolt is designed to cut through the hide and skull and should have a sharp edge to it. Some manufacturers have sharpening tools for their equipment.

The barrel should be inspected for rusting, metal pitting and cracks. A steel or brass brush should be used to clean the inside bore of the barrel. A small amount of gun cleaning solution can be used to help loosen built up debris. Be sure to wipe clean excess cleaning solution from the inside bore. If the barrel has a penetrating rod retention system (a system that holds the penetrating rod in the proper position), the components of the system should be inspected for proper function. The easiest way to test this, on most models, is to push the bolt into the proper position for use and shake the barrel/breech assembly in a downward motion. If the penetrating rod falls out of position easily, the retention system is not working properly and should be repaired. Refer to the manufacturer's maintenance manual for these procedures.

The breech should be cleaned and inspected in the same manner. Be sure to check for pitting on the inside bore. If there is severe pitting present, it can impact the performance of the tool, and the breech should be replaced in this case. A steel or brass brush should be used to clean the breech. A small amount of gun cleaning solution can be used to help loosen built up debris. Be sure to wipe clean excess cleaning solution from the inside bore. The chamber should be cleaned as well. Some manufacturers include a chamber cleaning brush and cloth for this operation.

These are the minimal cleaning and inspection recommendations for captive bolt tools. It is important that you educate yourself, or anyone that you have doing maintenance on them, on how to do it properly and how often. If you have questions, or would like to schedule a consultation for your equipment, you can contact me via email at charles.bildstein@bunzlusa.com. Or you can call me at 319-573-6121.

Chuck Bildstein
Product Specialist – Captive Bolt Stunners
Bunzl Processor Division/Koch Supplies



A label is your customers perception of the quality of the product behind the label. A clean simple one or two color label will present your product professionally. Always try to have a printed label and avoid hand writing on the label. When you hand write a label the customers first impression is "What is wrong with this?"

It is simple and inexpensive today to use a label printer to label your products. Today's technology allows for many different ways to print labels. Ask Met Speed Label for advice.

Keep in mind that you are producing a "3 foot" label. This is a label that can be seen from 3 feet away. Your customer is rarely closer to the display case than that.

You don't need to use only a square label either. A circle or an oval will work well and eliminate the crooked application that square labels introduce.

If the product needs to be prepared put the cooking directions on the label. A customer who incorrectly prepares a product will never tell you but will probably never buy that item again.

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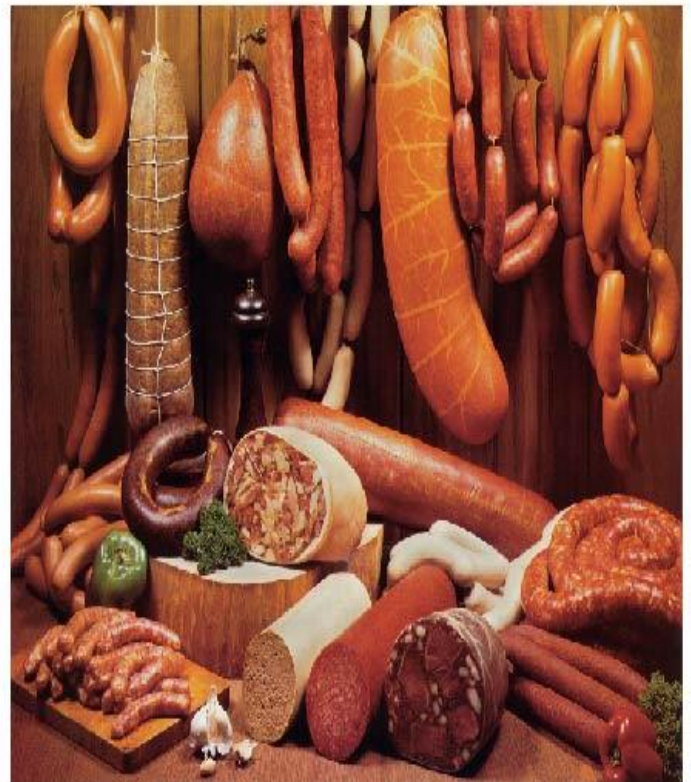
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Calling ALL beef butchers! If you're heading to the PAMP Annual Conference in 2019, why not show off a little and see if your skills can earn you some cash!!

Who's invited to apply? Anyone who thinks they know a little something about beef and wants to show off their skills in a fun and competitive setting!

Who's hosting the contest? The Northeast Beef Promotion Initiative, a contractor to the Beef Checkoff Program, through a grant from the Colorado Beef Council and the Pennsylvania Beef Council!

What will the contest involve? A timed breakdown of the beef shoulder clod with the expectation that the clod be fabricated into the following beef value cuts; Flat Iron, Ranch Steak, Petite Tender. Judging will be based on accuracy, cutting technique, presentation of cuts and verbal consumer sales pitch. Additionally, the contest will include a beef cut identification round.

When will the contest take place? On Thursday, May 9, 2019 from 12:00 pm. until 3:00 pm. at the Penn State Meats Lab.

Will prizes be involved? You better believe it! 1st Place: \$500, 2nd Place: \$250, 3rd Place: \$150. Awards will be given out to all finalists at the PAMP Awards Dinner and Auction on Saturday, May 11th from 6:00 p.m. until 9:00 p.m.

How do I apply? Complete the application included as an insert in the PAMP newsletter. Applications are due by April 1. The 10 finalists will be notified by April 8th.

Did we mention?? At the start of the contest, the PA Secretary of Agriculture, Russell Redding, will be giving the official PA "May is Beef Month" proclamation and media will be invited to attend!



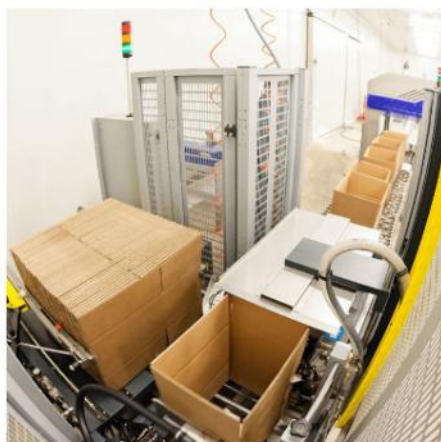
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Hints and Tips CONSTANT AMPERAGE STUNNERS

There are four methods of stunning hogs today. Firearm, captive bolt, controlled atmosphere stunning (CAS) and electrical. Firearm and captive bolt stunning have a relatively low initial investment, but the downside is brain location varies with breed and age of the animal; therefore, accuracy is an issue. CAS is not an alternative for small processors

due to the high initial investment and costs of maintaining the gas supply and safety equipment.

Electrical

This is a popular choice among small and very small processors. Despite limited financial resources, electrical stunners are affordable for small operations. The first advantage is that when electric stunning is done correctly, the animal will feel nothing. The animal will be insensible provided that the stunner can produce a seizure when applied for 3 to 4 seconds. To prevent pain to the animal, the tongs must be pressed firmly against the animal and directly behind the ears before energizing the tongs with the electric current.



Some processors still experience three problems when electrical stunning. One is excessive leg movement, the second, is a short time available for shackling and hoisting prior to bleeding and the third problem is broken bones and blood spots. Fortunately, these problems can be solved with the correct choice of electrical stunners and the proper stunning technique. The correct choice of stunner is a constant amperage stunner and the proper stunning technique is a two-phase method; first, a head to head stun followed by a head to heart stun.

Constant Amperage Stunners

The best electric stunners and the correct choice are the units that have an amperage-regulated circuit. These are commonly referred to as constant amperage stunners. These stunners are superior because amperage is what induces insensibility in hogs during electrical stunning, not voltage. Older style circuits are voltage regulated. These circuits are inferior because they allow large amperage surges which can fracture bones and cause blood splash. Even though voltage regulated stunners are inferior, these voltage-regulated units are still being used. They are popular because they are much less ex-

pensive. With this type of unit, the desired voltage is set, and the amperage varies.

Keep in mind, amperage is what induces insensibility in hogs in electrical stunning not voltage. Modern stunning circuits use a constant amperage design. The amperage is set and does not vary due to physical characteristics of the animal.

Constant amperage stunners ensure that the proper amperage is applied to the animal's brain regardless of the animal's weight, fat thickness, access to water prior to stunning, wetness of the skin, hair coat thickness, skin thickness and age. All these factors will cause a variance in the amount of amperage applied to the animal's brain when using a voltage regulated stunner.

Two Phase Stunning

Two phase stunning is (1) the initial application of the contactors on the end of the tongs directly behind the ears until the animal is unconscious (approximately 3-4 seconds).

The second phase is the head to heart stunning. One contactor is placed on the head while the second is placed on the heart region.



Head only stunning affects only the brain. Cardiac arrest stunning affects the heart. Head only stunning is often used by very small processors and requires more training and labor than the use of two-phase stunning. Applying the head to head and then the head to heart results in less kicking of the legs and movement of the insensible hogs so the animals are easier to handle during shackling and hoisting. Head to head stunning only lasts approximately 15-20 seconds. This can be a problem with leg movement and slow hoists. Time between stunning and bleeding is critical when head only stunning is used. Animals should be bled within 15 seconds. When cardiac arrest is induced, the animals should be bled within 60 seconds.

In conclusion, if you are a small processor that slaughters hogs the most advantageous method of stunning is electrical. Utilize a constant amperage stunner where you can apply the correct amperage for species and size. Additionally, use the two-phase stunning technique; head to head and then head to heart.

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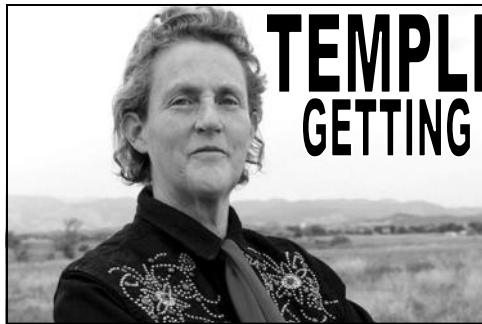
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TEMPLE GRANDIN GETTING BACK TO BASICS

By Dr. Temple Grandin

Recently I was talking to a person who works on live-stock handling at packing plants. Plant management had installed a lamp on their

restraint entrance to facilitate animal entry. Adding the lamp made it possible to greatly reduce electric prod use. Using lamps to illuminate dark places is a subject I have talked about many times. Unfortunately, there is still a need to keep refreshing everybody's memory.

When the lamp's bulb burned out, management had failed to replace it. A dark entrance caused the cattle to balk and this resulted in increased electric prod use. After their electric prod use score had greatly increased, they called in a consultant who quickly found the broken lamp. It then took time to retrain the employees who had to prod the animals excessively to force them into the dark entrance.

Why did they fail to fix the burned out lamp? Possibly they had new employees who did not know why the lamp had been installed. When it broke, they failed to observe that the lack of illumination had an effect on animal movement. For many people, it is sometimes hard to understand the power of behavior. Many times I have installed a lamp on a chute entrance and it is amazing the difference it makes. The lamp must light up the way in front of the approaching animals. It must never directly shine in the eyes of approaching animals.

Airflow and balking

When either cattle or pigs refuse to enter a stun box or chute, the first thing to look for is the direction of airflow. If air blows back into the faces of approaching animals, they will often refuse to move forward. Sometimes there will be time-of-day effects. In the cool early morning, the animals may move easily and later in the afternoon, they may start balking and electric prod use may increase. When the outside temperature rises and additional fans are turned on inside the plant, this may force more air back down the chute.

For food safety reasons, air movement going back into the plant must be controlled. Ideally at the stun box entrance, there should be no air movement. At one plant I visited, they had a fan to cool the employees who worked alongside the single file chute. When this fan blew across the top of the chute, it caused major cattle balking and skips on the line. It was likely that the cattle could barely feel the small amount of wind. When the fan was turned so that the direction of BOTH the air movement and the cattle was the SAME, they moved easily. Details matter to animals. Tiny environmental details can make a big difference in animal movement.

More and more packers are now using the Arrowsight Remote Video Auditing system to address some of these issues. I recently visited Arrowsight's "Mission Control," center in Huntsville, Alabama. A video tour of many plants indicated that handling was easily passing the audits. A few plants were achieving the true art of stockmanship. One beef plant demonstrated poetry in motion with perfectly timed bunches moving through the crowd pen. The person working on the crowd pen had become a master of stockmanship. The animals moved all the way to the stunner entrance with no assistance from people. Most others kept prod scores low, but there were often too many animals placed in the crowd pen. Good handling requires more walking to move small bunches of cattle or pigs through the crowd pen. Managers will need to constantly monitor the numbers of cattle or pigs brought up to the crowd pen from the yards.

Reprinted from Meat + Poultry Magazine

SOME DISASSEMBLY REQUIRED



Tips for cleaning your bacon slicer

Most bacon is processed as heat-treated, not fully cooked and not shelf stable, which potentially allows for the survival of pathogens. However, as almost all consumers will cook bacon at high temperatures before consumption, there are very few disease outbreaks associated with bacon. In fact, a quick review of recalls over the past three years only one was associated with bacon, which was caused by potential listeria contamination. As with most heat-treat meat products, listeria is one of the most important pathogens to consider. And, because bacon is handled fairly extensively by the processor after heat treatment, the need for proper sanitation of all equipment, especially slicers, is essential. Another consideration is the increased use of specialty bacon recipes, such as those with no added nitrite or with various flavors that may contain potential allergens requiring a greater amount of cleaning between bacon products with differing formulations.

Depending upon their type and how frequently they're used, bacon slicers can quickly accumulate fat and meat, and may require cleaning to optimize quality and yield. What follows are preoperational and operational sanitation standard operating procedures (SSOPs) for slicers. The sanitation guidelines apply for both small deli-style slicers and large commercial slicers.

Preoperational SSOPs for cleaning slicers

Frequency: Slicing machines should be thoroughly cleaned and sterilized after each period of use. Processors that slice several types of products need to clean and sanitize slicers when changing from raw to cooked, or those containing different allergens. Changing of product lines necessitates a SSOP, including record keeping and verification activities to ensure the slicer is properly cleaned and sanitized.

Before you begin: Switch off the power, remove the plug or lock out the power source, and then remove the guards. If the blade isn't removed, set slice thickness to zero. If removing the blade, use a blade carrier. If the slicer has other removable parts, they should be removed at this time.

To start: Remove all food scrap, waste material, grease and other foreign materials. Rinse the slicer with warm water to begin material removal, then scrub accessible parts with a detergent solution. It is important to use warm water for the initial rinse as cold water is less effective at removing foreign material, and hot water (greater than 145F) will "cook" proteins to the surface of the equipment, making it harder to fully clean and sanitize.

While not conclusively proven, protein residue that is not removed from the surface of meat processing equipment may encourage the formation of biofilms. Biofilms are structures that harbor bacteria and are very difficult to remove once they are formed. Finally, apply a suitable disinfectant to all food contact surfaces, and be sure to allow sufficient time for it to work. Depending upon the sanitizer used, contact times may be as long as 30 minutes.

By Robert Maddock, Ph.D

From the Troubleshooting blog on www.meatingplace.com

Visit the website to read the article in its entirety



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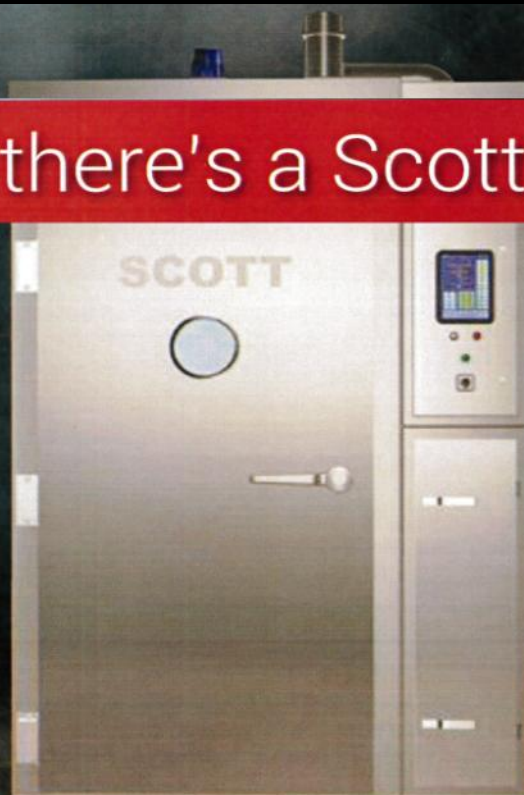
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RE-ASSESSING HACCP PLANS

The year 2018 is winding down and we'll be at 2019 before we know it. For federally inspected and state inspected plants, annually you are required to do a Re-Assessment of each HACCP Plan.

Annually means each "calendar year" not within 12 months of the last re-assessment. If you have not

completed a Re-Assessment in 2018, time is getting short. And, yes, we are all busy and have all the holiday activities in full swing. A Re-Assessment is not stating "re-assessed," signing and dating the plan. It is more than that. If inspection challenges you, what did you re-assess? How would you answer that question?

A good re-assessment includes asking the following questions:

1. Is our SSOP working or are there recurring Non-Compliance Reports (NR) with equipment or the area associated with a specific HACCP Plan?
2. Are there NRs associated with this HACCP Plan?
3. Has the plant hired new Staff this year?
4. Has the plant added new Equipment this year?
5. Has the plant added new Product(s) this year?
6. Are there any employee issues with the new equipment or products?
7. Is the sequence of the steps in the HACCP Plan flow chart, the actual sequence of the steps being performed today? Any steps not being performed, or any steps added?
8. Are any of the forms not being used, difficult to use or needs adjustment to capture the data we need today?

SSOPs

If there are recurring NRs, then the plant should look at what the non-compliances are. Are the cleaning personnel properly trained? Is the new equipment difficult to clean? Are there ways to have specific instructions for cleaning?

HACCP Plan NRs

Generally, NRs are specific to either a missing step, recordkeeping or plan out of sequence. Those NRs should be addressed to how the plant is going to correct the non-compliance in the future. If the change to the plan or record wasn't made at the time of the NR, then your re-assessment should address the required changes.

New Staff

Plant should ensure the success of new employees, by training for the requirements of sanitation, following the process, allergens (if any are used at the Plant) and job specific. If training has been provided, document as part of your re-assessment.

New Equipment

New equipment should come with cleaning and operational instructions. Cleaning Personnel should be trained on each new piece of equipment. Job specific personnel should be trained on the operational instructions and safety of operating the equipment. If training has been provided, document as part of your re-assessment.

New Products

Has the plant completed the Form 7234 and made application to FSIS or State officials for Special Claims? Otherwise, Form 7234 should be on file and signed generically by plant personnel with the label attached. Employees should have specific instructions for making the product, advised of an allergens and ingredients to prevent cross-contamination. If training has been provided, document

as part of your re-assessment.

New Equipment or Product Issues/Sequence of Steps

Have there been any issues with the new equipment or products? Have they been resolved? Do all the steps in the current HACCP Plan cover the new equipment or product? For example, a slaughter plant acquires a hide puller, but it is not in the HACCP plan. The simple solution is to change the name of the step to Remove Hide and should be described as "by skinning or pulling the hide."

Records

Are all the records that the plant is using easy to use and do they demonstrate the record you are keeping? Remember, all records need 4 things, the record (for example, temperature of a fully cooked product), the date, the time and initials or signature of the person doing the record action.

Summary

Remember a Re-Assessment is at a minimum required ANNUALLY (calendar year). Don't over complicate the answers. Revise the plan(s) if needed. If your plans are fine, document those answers, for example "no NRs associated with this plan, no new employees or equipment" it will be very clear why you did or did not need

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Grinders - What's the beef???

Hints and Tips GRINDERS

As we look at our grinder, we all realize it is one of the hardest working pieces of equipment in our processing line. Here are a few things on grinder knife and plates for you to think about.

Lets start at the beginning our first grind, we want to start with a good breaking plate approximately 3/8 hole size or larger. What this will do is start to reduce the size of the meat we are grinding for other products or hamburger. Many people are guilty of not using a breaking plate and just using the final grind size so they don't have to change their knife and plate during the grinding process, while it is possible to do this you are ruining your product! As you try to fit fist size chunks of meat through a 1/8 plate you are: raising the temperature along with mashing your product and squishing all the juice and texture out of it, your shelf life will be less, your product will discolor quicker, the texture/mouth feel will be less and your further processed products (sausage, sticks, ring bologna etc.) will all suffer in texture and taste as well.

Not only is skipping the breaker plate hard on your product it is just as hard if not harder on your grinder as well. Your machine is pushing all that meat forward and trying to cut it and get it out through the 1/8 plate it generates a lot of back pressure on your gearboxes and bearings on your machine along with the ring, auger and cylinder as well. Also it generates higher amps that can also cause damage to the motor, contactor and electrical system of your machine.

Grinder knife and plates should always be kept as a set together at all times! This is very crucial as the plate and knife wear together. Sharpening knife and plates should be done on a regular basis. How often will depend on volume, we have customers that swap out their knives and plates every month some a little longer. Grinding with a dull and worn knife and plate has the same effect as not using a breaking plate.

Bone collector systems do work very well at separating bone fragments, cartilage etc from going into your final product. Most systems require special worm pin and plates to achieve this result you do loose minimal amount of meat during this process but biting down on a snack stick or burger and not having a chunk of something hard in it is well worth it and your customers will appreciate it.

The Unger system, this style of head is very popular in Europe and starting to catch on in the USA. What this does is it has a series of grinder knives and plates in the cylinder at once usually 3 plates and 2 double cut knives. This process will do three grinds at one time (ie kidney plate to a 1/2 to a 1/8) this process has many variations but eliminates having to grind and regrind multiple times while saving time it also keeps product temperature down and the texture of the produce fresh from not going back into the machine for the extra grinds.

I hope some of these thoughts help.
Thank You



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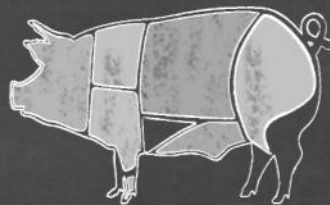
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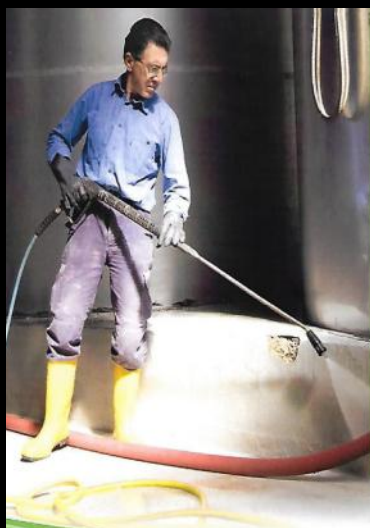
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