

Belly Press

Opportunity:

A Millard Sales Engineer presented a concept to one of our major Pork Processing customers for a new process to consistently flatten Raw and Smoked Pork Bellies for trimming operations using a belt press method. A cooperative decision between Millard and the customer was made to move forward on the concept as a sound solution to improve the preparation of Pork Bellies for skinning operations. This project exemplifies the cooperative partnerships that Millard develops with our customers.

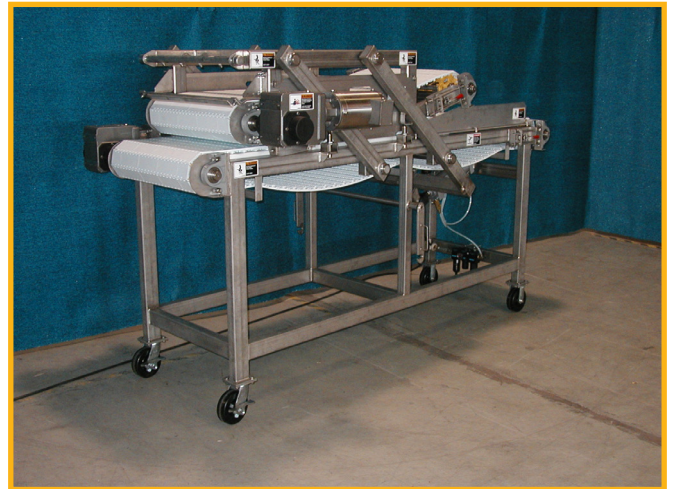
- *Increased demand for skinned bellies*
- *Inconsistent product*
- *Too Fat Skins (high skin yields)*
- *Higher Quality needed for smoking operations*



Solution:

Millard Designed, Built and Installed a “Belly Press” using a belt to symmetrically flatten pork bellies

- *Food Safety: “In-House” Passivation for Sanitary durability*
- *Heavy Duty Stainless Steel Construction*
- *Sanitary Flat Belt versus Rollers*
- *Quick Adjustments*
- *Application to both trimming and skinning lines*



Results:

- *Safety and Sanitary Designed*
- *Increased yields by reducing fat on skins.*
- *Improved quality and consistency of flattened pork bellies*
- *Easier to clean*
- *Multiple applications include Jowls, Raw Pork Bellies, and Smoked Pork Bellies*