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