

Poultry Producer CAK Endorsements

“Brandons haven’t just benefited from better meat quality and welfare improvements. The advantages have been seen right across the plant. ... [There has been] a 50% reduction in hang-on-line employee costs. Line speed has increased [by 20%]. ... [Y]ield has gone up by up to 1.5% ...”

—Case study pertaining to Brandons Plc by Anglia Autoflow

“On the turkey line ... each hanger places around 7.66 birds per minute in the shackles ... compared to around 5.125 birds per minute in a U.S. plant. This gives a pounds-per-man-hour improvement of almost 50%, because the hangers do not have to remove the birds from the cages by hand, like they do in a traditional U.S. ... live-hanging operation.”

—*Watt Poultry USA* article concerning Amadori, February 2006

“Around 140,000 broilers per day are processed at the Flixton plant A company official said that the CAS was installed to improve bird welfare [and] worker ergonomics. As a side benefit, the plant now runs the line faster than before. Flixton processed only 110,000 birds per day prior to installing the CAS.”

—*Watt Poultry USA* article, February 2006

“‘There’s less cutting and trimming on the line because there are many fewer ... spots and other damage that can come from electrical stunning,’ says Henry Kuypers, production manager for the Pingo Poultry plant Gas stunning has allowed [the company] to produce a tender product [in] just three hours ... [as opposed to] as long as 12 or even 24 hours. ‘This variable maturation period also affected product uniformity,’ Kuypers explains.

—“CAS-ting Call,” *Poultry* magazine, October 2006

“We are starting to quantify the improvements in yield and labor, but visually we already see the benefits in wings, wing meat, and breast meat.”

—Dale Hart, general manager of Cooper Farms

“[T]he CAS system improves the environment for the workers in the live receiving area, improves the ergonomics of hanging live turkeys, and reduces carcass damage.”

—*Watt Poultry USA* article concerning Cooper Farms, November 2006

“Amadori was interested in CAS because the company wanted to improve ergonomics for the live hangers, animal welfare, labor efficiency, and meat quality. [T]he CAS has given them improvements in each of these areas”

—*Watt Poultry USA* article, February 2006

“The installation of gas stunning markedly reduced downgrades due to hemorrhages and bone fractures and improved fillet color and texture compared to previous stunning with an AC water-bath unit. As in EU plants, MBA Poultry can justify gas stunning based on the contribution from incremental revenue, which more than offsets the additional capital and operating costs incurred.”

—“Future of Gas Stunning,” *Watt Poultry USA*, April 2005

“[M]eat quality has improved with use of the CAS, and there is less blood in the breast and thigh meat. [C]arcass bleed-out has not been affected by the switch from electrical stunning to CAS.”

—*Watt Poultry USA* article concerning Le Clezio, February 2006

“[W]hile trying to maximize yield while processing 11,000 birds per hour, we also have to take a lot of care to ensure that the meat is unmarked. CAS has resulted in very high standards in this aspect. . . . There’s [also] better working conditions for the team.”

—Richard Wenneker, of Emsland Frischgefluegel

“Meat quality has dramatically improved with no blood spots, and as a result, no trimming is required. This has seen notable benefits in an increase in yield. The cut-up operation now employs less people as a direct result of the benefits of ... CAS.”

—Case study pertaining to Prior Norge by Anglia Autoflow