

POULTRY

Newsletter



FROM LINCO & BAADER - WWW.LINCOFOOD.COM WWW.BAADER.COM

GROW WITH BAADER AND LINCO

Your choice

Follow up on
VIV Europe 2010

Almost 3 years ago, LINCO Food Systems and BAADER joined forces in a friendly merger, with the overriding aim of providing our customers with total solutions in food processing. Together LINCO and BAADER focus on development of solutions for modern poultry processing with a commitment to quality in all phases of the process. Damage to the bird caused in the catching, transportation, killing or evisceration process can have significant influence on yield and performance in the deboning and cut-up processes.

At LINCO and BAADER we know the processes at the plant and we know the needs of our customers. This is because we are growing with our customers and our customers are growing with us. We know that the demand to our customers is optimized processes to ensure a high yield at the same time as the demands to meat safety are increasing. We focus on solutions of whole processes and sub processes with the demands of our customers at the centre, i.e. we concentrate both on cost efficiency, animal welfare and hygiene at the same time. Controlling and optimizing the process and reducing give-away are a focus of LINCO's development and future growth!

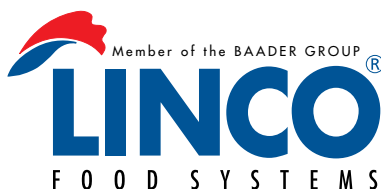


At the VIV Europe show LINCO launched the Intelligent Production Software for the Advanced Processing Solution pages 2-3

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VIV EUROPE IN THE SHADOW OF THE VULCANIC ASHES

Taking demos at the booth to a higher level

Since LINCO and BAADER joint force live demos at our booths have been our signature at shows and VIV Europe was no exception. On the contrary, we showed the best set-up ever!

Unfortunately the airports were closed which influenced travel plans for many of our expected guests. This is why we will take this opportunity to give an impression of what you missed.

With the demos we combined cut-up, breast deboning and final batching with 3 weighing points. With this set-up

we showed how our software can be a powerful tool in the Advanced Processing Solution.

The APS now includes intelligent production management capabilities. Production information related to raw material input and end product output, individual machine and operator production results and real time production events are collected automatically and manually from the production floor. The key information needed "real time" to run the process will be made available via direct mail to floor production managers. The goal

is to remove the paper from the floor! We expect to fully launch the intelligent production software in late 2010.

What's the quantity and quality of raw material entering the process, what's the best end product fit of this raw material and how much end product has been produced?

Utilizing overhead weighing and Vision Quality Classification for whole bird distribution to cut-up, deboning or whole bird packing combined with all of the end product weights collected from the



Step 1: The weight of the whole chicken is entered into the system. At the plant the information comes from a weigh transfer or a weighing bridge.



Step 2: The chickens are loaded onto the ProFlex Premium Cut-Up line. At this demo the Vision Quality Classification is mounted on the cut-up frame but in real life it can be placed anywhere after the evisceration.



Step 3: High Yield Anatomic Wing Cut, Breast Pre-cut, Front Halves Cut.



Step 4: We move on with the front halves and get the weights using the weighing unit from the new weighing system (to be released late 2010).

dynamic belt grader and packing scales we have the key measurements of the overall process. Now we need the production results of the individual machines and operators.

we get a more detailed insight into the overall process. Now we need to see the "real time" production events that can impact these measurements.

What are the production results of the individual machines and operators?

Measuring individual machine performance throughout the overall process using dynamic belt weighing of front halves and fillets combined with key machine performance information such as speed, throughput, uptime/downtime

What "real time" production events impact the performance of the overall process, individual machines and operators?

Real time production events such as lack of raw material, lack of operators, machine/conveyor downtime, deviances in raw material quality etc. are manually entered through production floor data input terminals.

What is the real performance?

Combining the key measurements of the overall process, the production results from individual machines and operators and real time production events gives you a better insight into what is really happening on the production floor and helps you focus on performance and profit by reducing downtime and give-away and maximizing yield and throughput – if you can see it you can fix it.

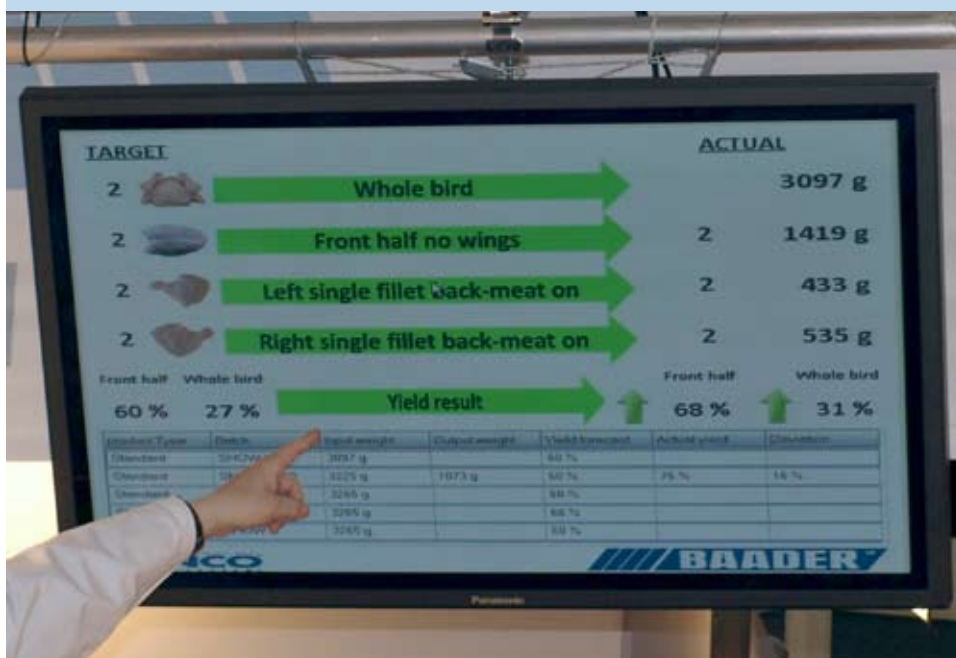
The LINCO BAADER APS continues to grow to meet your needs!



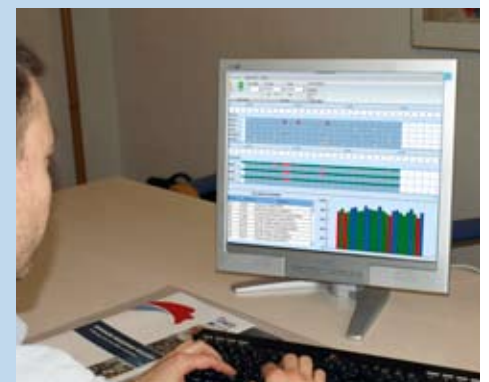
Step 5: The front halves are loaded onto the Breast Deboner 656 and single fillets back meat on are processed. The Breast Deboner 656 has a great product mix and the machine can be adjusted while running.



Step 6: Weighing the fillets on LINCO-flex Easy Grader. At the terminal it is possible to manually enter production events such as lack of raw material, lack of operators or machine downtime



Step 7: It is possible to follow the process on a big screen and if we gather the collected data we will get an indication on yield. The difference between the yield on right and left fillets can show if the Breast Deboner 656 needs to be adjusted.



Step 8: All together you get a differentiated picture of the production with an exact insight into where your give-away is and how to maximize yield and throughput.

CHANGES IN THE MANAGEMENT GROUP

News from LINCO

Ralph Anderson Miller

Together with his family Mr. Andy Miller has decided that after 23 years in BAADER and 17 moves it was time to move back to New Foundland. The BAADER group thanks Mr. Miller for his extraordinary and inspiring effort in the daily work and we are happy that he stays as a board member in 2 of the companies in the BAADER group (LINCO and Baader-Johnson) and as an advisor to the management of the companies.



engineering, has worked for LINCO Food Systems since the beginning of 2008 and has been managing director for the last year. Mr. From has taken over the responsibilities of Mr. Miller.

Ole Bundgaard

As from 1 April, Mr. Ole Bundgaard, has been appointed CFO of LINCO Food Systems. Mr. Bundgaard has a Master's Degree in Economics from the University of Aarhus, from where he graduated in 1996. Mr. Bundgaard is 39 years old and has worked as a Finance Manager, CFO and Group CFO for the last 7 years in the Engineering/Machine building Industry.



Peter From

Mr. Peter From has from 1 March 2010 taken over the position as CEO of LINCO Food Systems. Mr. From, who has a doctor's degree in mechanical



Meet us here in 2010

