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## **NEW BAADER GROUP Provides Total Solutions to the Poultry Processing Industries around the world – Now with LINCO as a New Value-Adding Member**

**ATLANTA, GA (January 23, 2008)** – The internationally renowned supplier of food processing technology, the Baader Group, recently acquired a controlling interest in the Danish poultry processing equipment manufacturer, LINCO Food Systems. The aim of this merger was to become a complete supplier of total poultry processing solutions, comprising all steps of the processing flow, to processors on a global scale.

### **World Leader in Fish Processing**

For more than 80 years, Baader has been the world's leading manufacturer and supplier of technically advanced, high quality processing equipment to the fish industry. Baader is a family-owned business, now under the leadership of third generation, Consul Petra Baader.

In recent years, poultry processing has played an ever more important role in the Baader Group's business activities, especially in the North American market, where ten years ago Baader acquired the American company, Johnson Food Equipment. Since this acquisition, Johnson has been trading under the brand name Baader-Johnson.

### **Advanced cut-up and weighing technology**

The recent merger with LINCO Food systems, one of the world's leading names in poultry processing equipment, adds a strong international sales and marketing network to the group. LINCO's comprehensive range of weighing and batching technology as well as cut-up technology adds to Baader's total solution focus.

LINCO Food Systems was founded more than sixty years ago and now with Morten Lindholst, CEO and grandson of founder Mr. Knud Lindholst, has experienced a continuous and steady growth over the past two decades. In recent years, LINCO has focused intensively on further developing their high speed and efficient Proflex cut-up system with Vision Grading and highly advanced, electronically controlled weighing, batching, and packaging equipment. These solutions are widely accepted as being among the most sophisticated and most reliable on the market today.

### **Focus on safe food solutions**

The Baader Group and LINCO Food Systems are thoroughly committed to quality in all phases of poultry processing – from the catching of live birds at the farm right through to when the finished product leaves the plant. In everything they do, and in every product or process solution they supply, food safety and carcass care are primary concerns.

Mr. Shawn Nicholas, Managing Director of Baader North America Corporation and Mr. Morten Lindholst, CEO of LINCO Food Systems state:

*“We want to be ‘ambassadors of safe food processing’. Consequently, we always ensure that every piece of equipment we supply substantially contributes to improving a range of elements such as animal welfare, traceability, worker’s welfare & safety, hygiene, meat quality and environmentally responsible production.*

*We also place a lot of emphasis in a concept that has been dubbed Carcass Care™. This is a concept that ensures careful and responsible handling of every single bird through the process, making sure no flaws occur which could influence subsequent processing.”*

### **Total solution supplier – “from catching to batching”**

The Baader Group and LINCO Food Systems have adopted a system approach to meet their customer’s needs. Rather than installing one machine in isolation, they prefer to work with their customers to thoroughly evaluate the customer’s processing needs in order to provide the most efficient and financially viable solution for the individual project.

*“By committing ourselves to providing total solutions with quality in all phases, we help our customers achieve a more profitable business while ensuring that all environmental issues are addressed with dedication from every individual in our global organization,” Mr. Lindholst states.*

The Baader Group and LINCO Food Systems expect a steady and healthy growth over the coming years especially in the North and South American markets. It is the aim of the group to become the world’s preferred supplier of poultry processing equipment with the overriding aim of enabling modern processing plants to maximize quality in the finished products while optimizing yield.

*“It is a goal that we are convinced we will achieve within the next decade or sooner,” Mr. Lindholst concludes.*

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## POULTRY INDUSTRY PRODUCTS at IPE:

**BAADER 656 Automatic Breast Deboner** -- Poultry processors are looking for ways to fight the tight labor market in second processing and still obtain optimum yields and high quality products. Baader's Automatic Breast Deboner fills this need. Limited staffing, incredible product mix flexibility, excellent yield results, open design for evaluation during production and easy cleaning are just some of the benefits to the BAADER 656 Automatic Breast Deboner.

**BAADER 886 InspeXtor®** -- The BAADER 886 InspeXtor® is a hybrid x-ray and color vision technology that provides the most reliable detection of embedded bones and non-bone defects. When combined in a line with the BAADER 656 Automatic Deboner, it provides valuable data to assist in attaining optimum deboner performance.

**BAADER 1900 Sizer** -- Baader Sizing systems provide processors with a simple, durable and effective machine for their sizing needs. The systems are designed with tremendous flexibility and control, with an emphasis on sanitation, robust construction and extremely low life cycle costs.

**BAADER 1279 Oil Gland Remover** -- The BAADER Oil Gland Remover offers consistent performance and is great for high speeds. It offers increased dwell time and 24 – 36 shackle make-ups. The bird positioning finger eliminates drag back and the machine can be adjusted on the fly.

**BAADER 1377 Killer** ---Poultry of various sizes can be slaughtered using the Baader Killer. It can be adjusted quickly and easily, thus allowing trouble-free adaptation to varying animal size. Precise adjustments on the rotary cutter help avoid damage to windpipes. It is highly reliable machine and can run at high speeds.

**Cabinplant Multi-Head Weigher** - This patented auger-feeding machine now offered to the North American poultry industry by Baader-Johnson helps processors to reduce giveaway with increased weighing accuracy. Through static weighing rather than in-motion weighing, the Multi-Head weigher provides more than 1,000 product combinations to meet a required weight, thereby having better accuracy in reducing giveaway.

**LINCO MaxiLoad Live Bird Handling System** – The LINCO MaxiLoad Live Bird Handling System offers better live bird handling. The fully automatic system offers high speed flexible processing of up to 300 birds per minute per line. From the start, this system offers greater efficiency. LINCO MaxiLoad modules can be moved directly from the poultry truck into the growing house by forklift with reduces labor costs. Designed to reduce bird stress and injury, the LINCO MaxiLoad system also results in low live-haul mortality and ultimately allows for improved meat quality. Constructed of stainless steel and food-approved nylon, the LINCO MaxiLoad live bird handling system meets all hygiene requirements. Gas stunning is optional.

**LINCOflex Easy Grader** -- A competitively priced stand-alone grader, the LINCOflex Easy Grader is supplied and ready for operation. All that is needed is a power cable and an air supply. This compact machine is easy to install, easy to move around and easy to clean. It is ideal for weighing and sorting items that weigh less than nine pounds and that range between nine and fourteen inches in size. The grader is easily controlled by a LINCOflex 500 control unit and has a capacity of up to 130 items per minute.

**LINCO ProFlex Dynamic Cut-up Line** -- Capable of being arranged to fit almost any plant layout, the ProFlex Dynamic Cut-Up Line offers unsurpassed flexibility and efficiency. The system drops off cut pieces where required within reach of a standard conveyor. Capable of handling over 100 birds per hour, the system can make as many as 16 different cuts at all times. The ProFlex also weighs, grades and distributes whole birds. Among the many features are:

On-line weighing	“Wherever you like” drop-off
By-pass of selected units	Food service with fat puller and Thigh popper
Combi shackles for broilers and hens	Tv-dinner with 14-piece cut program
Auto transfer with weight monitoring	Three-piece wing segmenting
“Go anywhere” layout flexibility	

**LINCOflex Yield Control System** – The LINCOflex Yield Control System combines the LINCO Flexfeeder conveyor system with the LINCOflex Belt Weighing System to provide a complete, integrated production control, monitoring and report solution through the advanced LINCOflex 2000 software system. This enables production managers to optimize production flow and calculate yields based on real-time information from all levels in a manual deboning and trimming process. Versatile, flexible and easily configured to a customer’s unique requirements, it addresses the demands for traceability.

**LINCO 520 Weigh Transfer** -- This machine is the market’s most accurate system for weighing and transferring birds at high speed. The system incorporates state-of-the-art technology that provides the ultimate in weighing accuracy. It operates with a “static weighing” principle. The birds are automatically transferred to the weighing wheel. Here they are spread out to a 12” pitch which provides sufficient space to avoid any interference between birds in the weighing process. The birds are weighed and distributed in two-leg shackles, therefore, the LINCO 520 can be incorporated anywhere in the process line. Speeds of up to 12,000 birds per hour can be achieved.

**LINCO Gizzard Processor** -- The Automatic Gizzard Processor AGP 391 is developed to meet the steadily growing demand for higher capacity and yield. In the process line, the machine is based on known concepts separating the intestines from the gizzards, cutting of the pre-stomach, cutting the gizzard open, cleaning and peeling the skin off the gizzards. A built in waste and water collecting funnel runs in the entire length of the machine. After opening, the gizzards are carefully cleaned, then transported to the final cleaning system consisting of 4 sets of peeling shafts. High peeling efficiency is secured by a special pressing device and a double-stage peeling section.

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## **BAADER'S third-generation Automatic Breast Deboning System offers processors superior technology**

**Atlanta, GA (January 23, 2008)** - Baader's 656 Automatic Breast Deboner is a fully automated poultry breast deboning machine. Front halves (with or without wings) are introduced to the infeed conveyor and loaded onto the machine saddles by one or two operators. Wings are first to be precisely cut into whole or disjointed form. The front half is automatically skinned and then measured prior to reaching the breast deboning tools. Measurements are used to adjust critical cutting tools that focus on the shoulder and wishbone areas. These initial cuts determine the effectiveness of the overall breast removal process. The final steps are completed by a series of scraping tools once automated tender removal has been completed. Finally, the breast frame is effectively discharged. Product removal can be accomplished with a series of conveyors or other engineered means.

A more complex solution can be attained with the addition of the Baader 886 InspeXtor® that provides embedded bone detection and valuable data to assist in attaining optimum deboner performance.

For more information, contact Baader-Johnson at 800-288-3434 or visit [www.baader-johnson.com](http://www.baader-johnson.com).

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