

Revolutionary De-boning

System Turns Meat

Scraps into Profits

In the past, the meat scraps left on chicken or cattle carcasses after the most popular cuts of meat were removed were usually discarded, or ground together with the bone and sold cheaply for pet food. But these scraps often accounted for a high percentage of the total

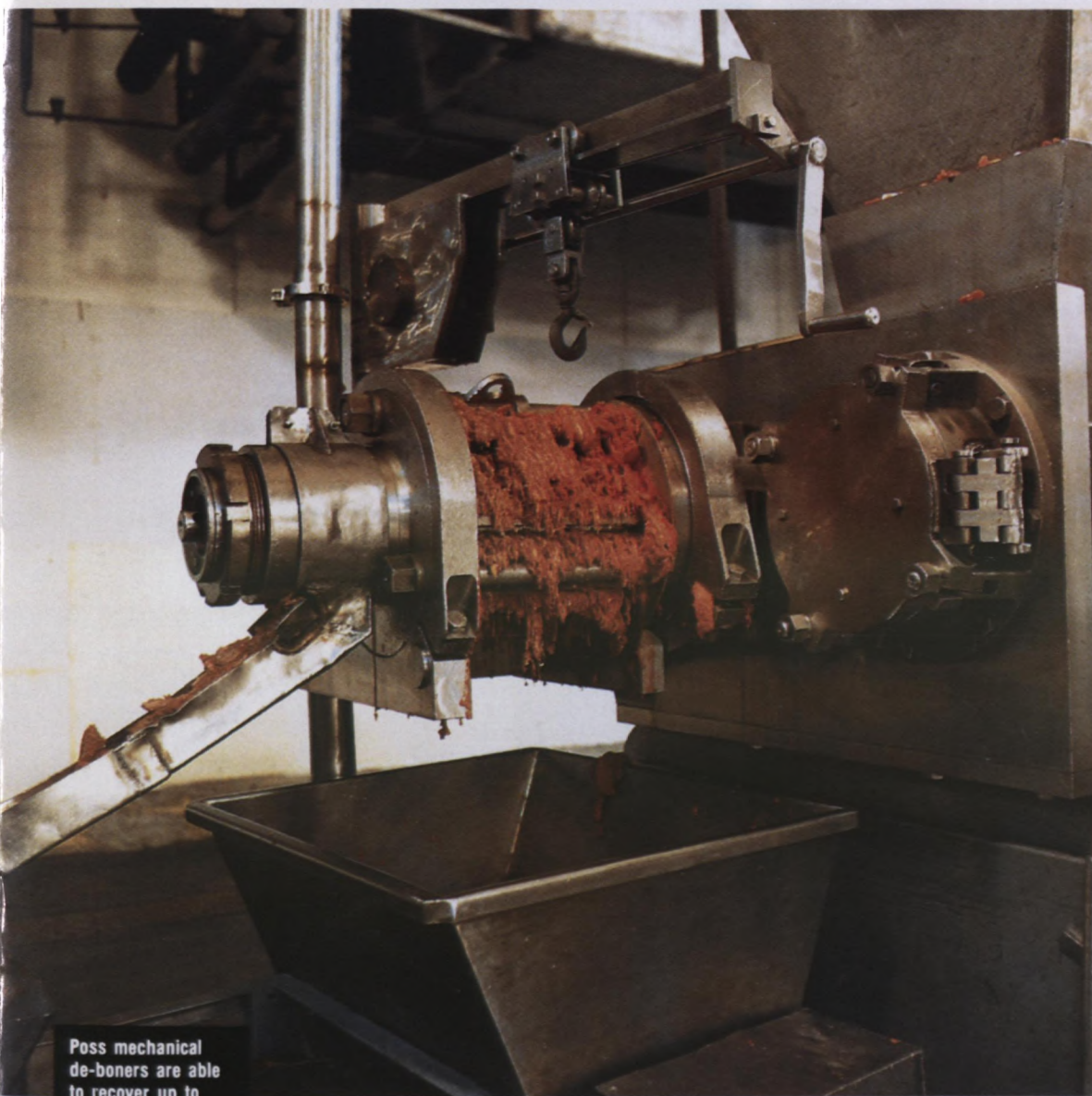
weight of the carcass, meaning that much potentially edible meat was being diverted to other purposes. The problem was how to extract that meat economically, so that it could be used for human consumption.

The answer was mechanical de-boning. Poss Limited of Etobicoke, Ontario, is one of only a dozen firms in the world to manufacture mechanical systems that cleanly separate meat from bone in a single pass. This revolutionary equipment allows poultry, beef, and other meat processing plants to convert meat that would otherwise be used less profitably into perfectly suitable food.

Adapting an old concept

The concept of mechanical de-boning originated in the Japanese fishing industry in the 1930s. At that time, primitive machines were used on fish carcasses to force leftover meat through a screen. In the early 1970s, a leading Canadian poultry processor, Protein Foods Group Inc., modified the Japanese equipment and began using it exclusively on its own poultry products. A Protein Foods engineer named Werner Poss eventually redesigned the system to increase its capabilities and capacity, and in 1985 Poss Limited began manufacturing the equipment for widespread commercial use.

Poss de-boners recover up to 98 per cent of the meat from any type of bone: poultry ribcages, legbones, necks and backs; beef necks, backs, hips, and vertebrae; and lamb and pork bones. As the carcasses are fed through the equipment, they rub against razor-sharp openings, which shear the soft tissue right off the hard bone. The meat slivers produced are then squeezed through filter plates and collected. This recovered meat is used in a variety



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