

PORTIONING PLANTS



Portioning plants are industrial equipment used in the food processing industry to accurately portion, weigh, and package food products. These plants are commonly used in meat, poultry, and fish processing and in the production of baked goods, confectionery, and other food products.

Examples

Raw Materials:

- Meat, poultry, and fish products (such as beef, chicken, salmon, etc.)
- Vegetables (such as carrots, potatoes, onions, etc.)
- Doughs and batters (such as for bread, pizza, and pastry products)
- Cheese and dairy products
- Confectionery items (such as chocolate bars or candy)
- Frozen food products (such as ready meals or ice cream)

Packaging Formats:

- Trays with plastic or film lids
- Plastic containers with snap-on lids
- Cardboard boxes with plastic liners or dividers
- Shrink-wrapped packages

Equipment Used

1. Slicers and Cutters

Used for slicing or cutting food products to the desired size and shape, such as meat slicers, vegetable cutters, and dough rollers.

2. Weighing Systems

Used for measuring and controlling the weight of the food product, such as load cells, scales, or check weighers.

3. Portioning Machines

Used for dividing the food product into individual portions of the desired size, such as patty formers or dough dividers.

4. Packaging Machines

Used for packaging the food product into the desired format, such as form-fill-seal machines, tray sealers, or baggers.

5. Inspection Systems

Used for checking the quality of the food product, such as metal detectors, X-ray machines, or vision inspection systems.

6. Automation and Control Systems

Used for controlling and monitoring the portioning plant, such as programmable logic controllers (PLCs), human-machine interfaces (HMIs), and supervisory control and data acquisition (SCADA) systems.