

RILERA

— Celebrating over 50 years of breeding Poll Dorsets —

39th On-property Sale - Arthurton

Wednesday, 5th October

Inspection 12noon - Auction 2pm

Offering:

40 Poll Dorset Flock Rams
36 White Suffolk Flock Rams

Accredited Brucellosis Free - OJD MN3 Status
Free delivery within 80kms radius



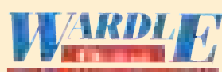
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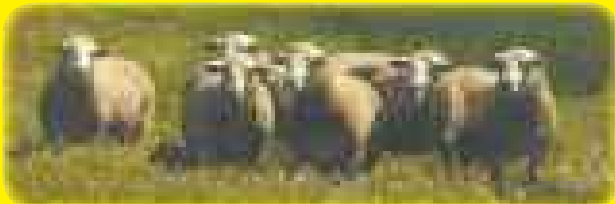
Michael Glasson
0438 833 140



Tony Clark
0427 363 161

GALAXY PARK

White Suffolk Ram Sale



MONARTO

Tuesday 27th September, 2011

Inspection from 10am - Auction 1pm CST

Approx 100 quality White Suffolk rams
including 10 specially selected elite performance sires
Phone bidding can be arranged



Accredited Brucellosis free
& MN3 status for OJD



Contact Agents:
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Abattoir supplier branching out

BRIAN Carey and his three daughters have built a successful business supplying abattoir and food service equipment to processors in Australia and in the Asia Pacific region.

FPE began in 1983 selling stun guns to abattoirs and has grown to 25 staff at its Adelaide and New Zealand offices.

Its food processing equipment includes meat massagers, inspection systems, portion equipment and microwave technology.

Five years ago, FPE acquired Two Wells abattoir Prime Valley Pastoral and

has just installed a new chiller and boning room.

The target for the abattoir is 1000 lambs per day and 150 cattle per day for processing livestock bought by wholesalers.

But Mr Carey says they are also looking to branch into a new area – slaughtering small numbers of livestock for farmers. “If producers sell a truck-load of lambs to a wholesaler we want to encourage them to put on an extra one or two lambs to be cut up for them and their family in the way they want.”



STATE-OF-THE-ART: Brian Cary with his three daughters, Jodie, Tracey and Tania, from Food Processing Equipment. They are with the new Eagle PI x-ray machine.

Robots cut-in on labour

Key points

- Significant red meat processing progress
- Move to more automation, robotic equipment
- Two major research projects underway



For many plants, it is not so much ‘will’ robots replace human labour but when. We are already seeing robots replacing labour in every facet of lamb and beef processing

— BRIAN CAREY

By CATHERINE MILLER

ROBOTS may be the workforce of the future in red meat abattoirs, according to Food Processing Equipment director Brian Carey.

His Adelaide company is a major supplier of processing equipment along the chain from stunning to further processing technology.

It also supplies machines to fast food companies which manufacture products for Kentucky Fried Chicken and McDonalds.

Mr Carey said significant advancements had been made in the past few years in the use of robotic equipment, including automated head and hoof removers, and with labour a major expense for abattoirs, this innovation would continue.

He said processors had considerable overheads and needed consistent throughput. Some abattoirs were already pushing targets of up to 10 lambs a minute.

“For many plants it is not so much ‘will’ robots replace human labour – but when. We are already seeing robots replacing labour in every facet of lamb and beef processing,” Mr Carey said.

The multi-species abattoir which FPE owns – Prime Valley Pastoral at Two Wells – contract processes sheep, cattle and goats for many South Australian wholesalers.

It is also the company’s research facility for trialing technology imported from overseas and adapting it to Australian conditions.

FPE has two exciting projects it is undertaking with the Sheep Cooperative Research Centre to improve processing standards: a blast chiller and sophisticated hand-held scanners for carcass imagery.

At Prime Valley, more than \$250,000 has been spent developing the prototype for a chiller which will reduce carcass temperatures from 38C degrees to 1C within an hour.

It has the potential to reduce the time carcasses must spend hanging in the chiller from at least overnight. It is being tested at Murdoch University in Western Australia to ensure no adverse impact on eating quality from cold shortening. “For many meatworks refrigeration is a major cost of their works,” Mr Carey said.

A more viable alternative to VIASCAN may also not be far off with FPE importing and trialing hand-held scanners which can accurately measure muscle and fat depths in lamb and beef. The Danish-built machines have already been used with success in the pork industry and would give producers valuable feedback on their lambs.

“It will give them (producers) vital information which they can use to improve their feeding regime to produce a more viable animal,” Mr Carey said.

He says it will enable further boning-out of carcasses at the abattoir to portion sizes, but producers may be expected to hit tighter carcass specifications to produce consistent cuts for customers.

“When imaging is in place for beef and lamb we will see farmers growing lambs to specification for customers,” Mr Carey said.

“Supermarkets will be buying a certain number of cuts such as 500 lamb racks rather than carcasses.”

Despite the move away from full carcass orders, Mr Carey says butchers will still control the final pre-sale preparation of meat.

“We have seen the supermarkets put butchers back into their stores. Butchers are still very much in demand but their work will be more about advising on how to cook and prepare meals rather than cutting up,” he said.

Mr Carey, the Australian Meat Processor Corporation representative on the Sheep CRC, acknowledges processors have considerable cost pressures, but says they must pass a fair proportion of their returns back to producers to encourage them to grow more livestock.

“Everything has gone up from the farm-gate to getting the meat into a container to ship it overseas but we need to have a formula where industry comes to some sort of agreement where the farmer gets a fair return for his costs,” he said.

“I would rather see a system where all sales are over-the-hooks pricing year round but I am not sure how it would be done to ensure the farmer and the processor make a decent living and gets a return on their investment.”



200 rams - Where performance comes first!
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Poll Dorsets & White Suffolk Elites will be listed with figures on website



Annual ram sale ❖ Wednesday 5th October - 1pm ❖ On-property, Lucindale

Phil & Sharon Clothier, PO Box 102, Naracoorte, SA 5271

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Find out more on our website - www.woolumbbool.com.au