

Moy Park Dungannon ensures high production rate and improved energy economy by choosing CORE

CHALLENGE

JBS Pilgrim's Moy Park is one of the UK's top 15 food companies. It is Northern Ireland's largest private sector business, and one of Europe's leading poultry producers. It's product portfolio comprises of fresh, locally-sourced poultry, and top quality innovative products. The JBS Pilgrim's Moy Park Dungannon team has a large focus on sustainability, continuously striving to ensure improved energy efficiency, reduced air emissions and efficient production rates.

In addition to their main goals, JBS wanted to:

- Reduce energy consumption
- Increase production rates

SOLUTION

With increased global competition, an improvement to process profitability quickly became a top priority, and could be achieved by enhancing quality, increasing throughput, and reducing energy usage.

Implementation of CORE to one high temperature cooker ensured a stable, efficient, and energy saving process, while minimizing wasteful fluctuations of key process variables.

RESULTS

The implementation of CORE cooker control at Moy Park Dungannon achieved the following:

- **8,5%** increase in production rate
- **5,3%** decrease in steam usage per kg meal
- **8,8%** decrease in electricity usage per ton of product
- **0,82%** moisture increase from 2,42% to more than 3,24%
- **27%** decrease in moisture variations

Industry

- Poultry line

Process optimized

- Dry Rendering
- Cat 3
- 1 Cooker

Country

- Northern Ireland

Company

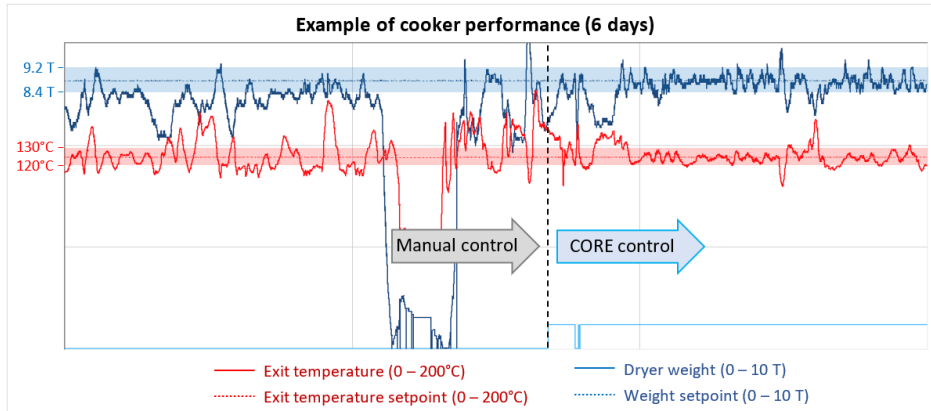
- JBS Pilgrims, Moy Park Dungannon

“With CORE we have seen great stability with cooking temperatures, along with increased moistures in finished meal and we have seen a increase in production with excellent weekly numbers. We have built a good working relationship with CORE in which we hope to continue.”

- Ian Warnock
Proteins Plant Manager

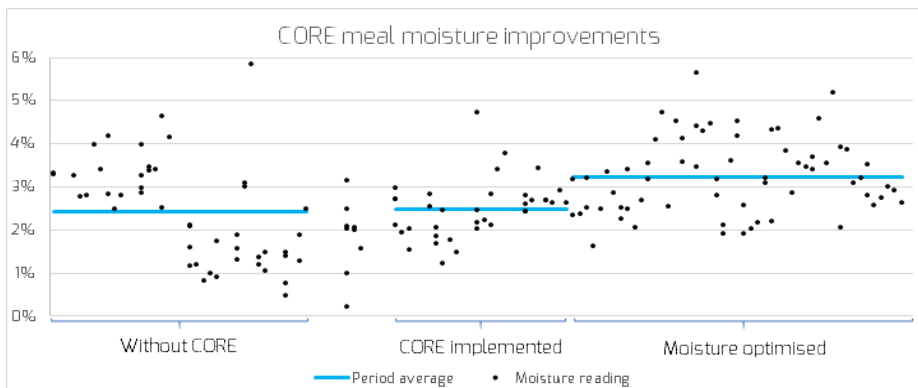
STORY DETAILS

The trend graph below illustrates the improved cooker control achieved when using CORE. Both weight and temperature levels are kept closer to their programmed setpoints.



The graph above represents the improved temperature and weight control with CORE

After the implementation of the CORE cooker control, the exit temperature remains within 5°C of the setpoint, 86% of the total production time. A tighter temperature control provides increased quality consistency for the end product, while the avoidance of overcooking promotes increased moisture levels.



The graph above shows the gradual improvements in moisture throughout the project.

About CORE A/S

The DNA of CORE is about stable sustainable savings. We are focused on optimizing your energy efficiency, yield, product quality, capacity, reducing the level of your investment and increasing your profit. We deliver the world's most sophisticated advanced self-learning controllers, which within a few years have spread across the globe based on the significant savings CORE has provided, especially to the industry for animal by-products and fish processing. A partnership with Haarslev Industries was established in 2016.

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Reduce your carbon footprint!

CORE controllers at Moy Park Dungannon save the environment more than 900 tons of CO₂ every year!

CORE BUSINESS VALUES

Advanced Process Control

- Improved stability
- Consistent quality of the final product
- Higher throughput, capacity and yield
- Reduced energy costs
- Reduced maintenance

CORE SERVICES AVAILABLE

CORE's optimization package

- Remote support
- Controller monitoring
- Optimization
- Visualization
- On-site visits
- Examination reports