

PROPOSED POULTRY PROCESSING FACILITY – MAELOR, CROSS LANES, WREXHAM

Outline of processing operations

Delivery / Lairage

Live Birds are delivered in crates in modular frames mounted on the lorry bed. Modules and vehicles used to transport birds are thoroughly cleansed between collections. The Poultry Meat Hygiene Regulations require that the poultry processor provide separate facilities for cleaning and disinfecting these crates, modules and vehicles. Automated crate washing equipment to permit thorough cleaning immediately following delivery of the birds will be installed.

Bird Processing (Stun-Bleed-Scald-De-feather)

Birds are removed from the crates/modules in the reception area and transferred to a room for further processing.

The birds are killed by a process of gas chamber in accordance with the latest humane standards, then bled before being dressed.

After stunning and bleeding, the birds are immersed in a scald tank in order to loosen feathers to facilitate plucking. Feathers are removed mechanically, immediately after scalding, by a series of on-line plucking machines. Any remaining feathers are removed by hand. Feathers are commonly taken to a centralised collection point.

Evisceration

After de-feathering the head and feet are removed and subsequently the internal organs are mechanically removed (evisceration) on automated lines.

Chilling

A chain conveyor carrying the eviscerated birds is passed through an air chiller for a period of time, in the order of 2 hours, to reduce the core meat temperature.

Grading and despatch

Once chilled, the birds are graded (size & quality) and separated accordingly into containers. Containers are transferred to a chill store. Chilled birds are then either processed on site (cut and packaged) for a variety of end products, i.e. fillets, thighs etc., or despatched to a separate facility for cutting and packing.