

2022 SOURCEBOOK



PUBLISHER'S PAGE

WELCOME TO THE NATIONAL PROVISIONER'S SOURCEBOOK EBOOK

As the go-to source of information for the meat & poultry industry, we at *The National Provisioner* continually strive to make it easy for you to find the equipment and material suppliers that can help your business.

We created this new eBook version of the Source Book to mesh with today's digital on-the-go reality. While the format may have changed to keep up with the times, the reliable and up-to-date information it provides is the most relevant in the meat processing industry. We have organized this eBook – and our continuously updated online Source Book – into these sections:

- Casings
- Construction, Sanitation & Maintenance
- Cutting & Boning Equipment
- Ingredients
- Instrumentation, Computers & Controls
- Packaging Materials & Containers
- Processing & Packaging Equipment
- Rendering Equipment
- Services, Supplies & Merchandising
- Shipping & Delivery
- Slaughtering Equipment

You can also search the same categories online at www.provisioneronline.com/sourcebook.

This comprehensive resource is here to serve you 24/7 to save you and your company time and help keep you current with the latest technologies. We actively work with the industry's top suppliers to keep their information up-to-date so researching and connecting with them is a simple, straightforward process.

Thank you for the hard work that you do. It's our hope that the information that follows will make your job easier and help your company's processes be more efficient and productive.

Chris Luke
Publisher



Chris Luke
Publisher
The National Provisioner

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CONSTRUCTION, SANITATION & MAINTENANCE



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CONSTRUCTION, SANITATION & MAINTENANCE

Food safety is a priority for any meat and poultry processor, and companies invest heavily to produce products free of pathogens, defects and foreign materials. Food safety, though, begins with the facility itself. A plant that is not constructed or retrofitted for food production or has not been maintained can cause dangers, both to the food and to the employees. Likewise, a plant and all of its equipment must be sanitized regularly to prevent pathogens from growing in harborage areas. Equipment must be maintained, and spare parts must be replaced regularly to prevent a machine from breaking down, causing costly production delays. A processing facility that has been designed for efficiency and food safety, and equipment that is properly cleaned and maintained, will help processors grow sales and reduce the risk of recalls.

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CONSTRUCTION, SANITATION & MAINTENANCE

THE NEXT GENERATION OF ELECTRIC HOT WATER PRESSURE WASHERS.

REPLACE MULTIPLE UNRELIABLE UNITS WITH A SINGLE PUMP UNIT.

A hot water jetting unit from NLB can save you time and money. It quickly does entire jobs by itself, whether small (like foam spraying and machine wash-downs) or large (cleaning clogged drains). It's the only cleaning system you'll need! And with an NLB-designed header system, it can supply multiple cleaning stations anywhere in the plant.

NLB has produced the industry's most durable high-pressure water jetting units for over 50 years. Our 335 EHW is a highly efficient, ultra-reliable unit that will perform for years with minimal maintenance. We also offer custom solutions to your cleaning problems.



335EHW-SKID-NG
NATURAL GAS ELECTRIC UNIT

CALL US TODAY!
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CONSTRUCTION, SANITATION & MAINTENANCE



SIMPLIFY PLANT CLEANING — AT LOWER COST — WITH A SINGLE HIGH-PERFORMANCE PUMP FROM NLB

Every meat processing plant operator knows that sanitation is critical. So are efficiency and cost-effectiveness. Connecting a plant's cleaning and foaming systems to a single NLB hot water jetting unit instead of multiple pressure washers can deliver all three at the same time.

NLB's rugged triplex pumps provide the pressure and flow needed to wash down production equipment or disassembled components, clean the IBCs used to hold liquid chemicals, and even clear clogged grates and drains. These are industrial units, designed for years of heavy-duty, high-volume use. They are built of iron and steel — with American-made components — to give users dependable, long-term performance with very little downtime.

Diesel and electric units are available. The diesel-powered NLB 535 DHW-TRA-SA delivers flow of 9 gallons per minute at pressures up to 4,950 psi, and features a 420,000 BTU burner unit. It comes on a single-axle trailer (with a DOT-compliant frame) for mobility.

The skid-mounted NLB 335 EHW-SKID-NG is electrically powered, and produces 15 gallons per minute of hot water at 3,500 psi. This high-efficiency, low-power unit has a 40 hp motor and a 700,000 BTU natural gas burner.

Both models have features not typically found in hot water units, such as integrated water lubrication lines and a 75-micron inlet strainer (instead of the traditional filter) that can be rinsed and reused. The rupture disk, a common replacement part, has been replaced by a self-resetting pop-off valve.

Either unit can easily be connected to a header system via a drop-down hook-up, to provide hot water wherever it's needed without running hoses all over the floor. Experienced NLB engineers can design a header system to meet a plant's unique requirements. Replacing multiple pressure washers with a single hot water unit from NLB helps meat processors improve cleaning efficiency with less downtime and maintenance. This lets them maintain their high levels of sanitation at a lower operating cost.



PROCESSING & PACKAGING EQUIPMENT

In even the smallest meat processing plants, machinery is doing the work that butchers used to do by hand or with manually operated equipment. Processing and packaging equipment help to greatly improve the output of a meat facility, enhance food safety and produce a more consistent product. All of the equipment in a facility, from stuffers, grinders, freezing and chilling equipment, ovens, slicers and smokehouses to specialty equipment like clippers, ham netting equipment and fryers, make companies as efficient as possible. Similarly, packaging equipment like rollstock machines and form-fill-seal machines make packages that offer a high degree of food safety and long shelf life.

This category also includes all of the necessary parts that keep meat processing and packaging equipment running smoothly: motors, gauges, gaskets, lubricants, etc.

**[CLICK HERE TO VIEW ALL
PROCESSING & PACKAGING EQUIPMENT COMPANIES](#)**

PROCESSING & PACKAGING EQUIPMENT



FORTRESS TECHNOLOGY, INC.

Meat products are naturally at a high risk of containing metal fragments, which is why Fortress Technology has developed the Meat Pump Pipeline Metal Detection System to fulfill the highest standards of the food industry.



The Meat Pump Pipeline is optimized for inspecting high viscosity meats transported through an enclosed pipe. The precision detector utilizes Digital Signal Processing technology with high sensitivity levels to clearly identify the presence of a metal contaminant. Ferrous, non-ferrous and stainless steel fragments are successfully detected, and when equipped with a reject valve, removed from production.

A variety of valves, pipe materials, and fittings are available to easily integrate into existing systems; all standing up to high pressure, temperature and washdown environments. Sophisticated data collection and Contact Reporter Software enables quality control in compliance with GFSI/SQF, BRC and HACCP requirements, bringing exceptional detection performance to piped meat application.

Contact Sales@FortressTechnology.com or 1-(888)220-8737 to learn more.

NEXT EVOLUTION

IN INSPECTION SYSTEMS




STEALTH
Meat Pump Pipeline

The Meat Pump Pipeline is optimized for inspecting metal contaminant in high viscosity meats transported through an enclosed pipe.


With the hygienic design, this system is easier to dismantle and clean to prevent bacteria accumulations. IP69K rated and USDA compliant, it can withstand harsh meat processing environments and high-pressurized washdowns.

GET IN TOUCH

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PROCESSING & PACKAGING EQUIPMENT



**SUPERIOR EQUIPMENT
FOR THE MEAT INDUSTRY**

FRT-A

- A legacy of speed consistency and reliability
- Servo drivers reduce wear and increase up time



FRT-MF



MEAT STRING

- We supply colored, white and elastic twine

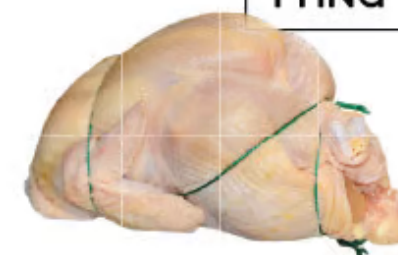


- Automated trussing for meat, poultry and seafood

- e.g. cured, marinated or coated meat cuts

ROAST TYING

CHICKEN TYING



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CASINGS

Casings are an important part of the production of cured meat products, from sausages to deli meats. They help products retain their form during the production, cooking and cooling processes. If it's a natural casing, it can help a sausage deliver a satisfying "snap." Some casings can even impart a flavor to the meat during the cooking process. Casings could be natural, collagen or made with plastic, and they could be peeled off prior to packaging or edible. The type of casing a processor chooses will depend on the consumer's customer base.

[CLICK HERE TO VIEW ALL CASINGS COMPANIES](#)



INGREDIENTS

Ingredients play many important roles in a meat product. They can, in the case of cheese, peppers or a marinade, create a flavor combination that appeals to consumers. The types of ingredients that can be added as an inclusion to a product like a sausage or a snack stick are varied, and processors are encouraged to experiment to develop creative new flavors.

Functional ingredients like phosphates or nitrites do not contribute to the taste of a product, but they can provide important benefits such as increased product quality, enhanced food safety measures or increased shelf life. There are also natural alternatives to those established ingredients for consumers who are looking for "clean-label" solutions. Other products that fit into this category are batters and breadings, sweeteners, starches and extenders.

[CLICK HERE TO VIEW ALL INGREDIENT COMPANIES](#)



PACKAGING MATERIALS & CONTAINERS

Packaging plays many roles. The obvious use is to protect the meat from external contamination. A good retail package provides visual appeal that catches the consumers' eye and provides the information that they want to know. In the case of modified-atmosphere packaging, it can prevent spoilage and extend shelf life.

Packaging types and materials are constantly evolving, and processors need to keep abreast of current packaging trends. Sustainability is more important than ever before, and consumers are looking to get away from the traditional, non-recyclable packaging materials of the past. Thanks to the latest in packaging technologies, it's possible to deliver visually attractive packages that minimize waste and maintain product integrity.

[CLICK HERE TO VIEW ALL PACKAGING MATERIALS & CONTAINER COMPANIES](#)



CUTTING & BONING EQUIPMENT

As livestock carcasses are broken down and ultimately turned into fresh cuts or further-processed items, the right cutting tools are essential. Butchery is an art, and the professionals who are able to turn a beef quarter into steaks or get every usable piece of meat off a chicken carcass are masters of the craft. Increasingly, automation is a necessary part of these operations, as the labor shortage in the meat industry has made good help very hard to find. Cutting and boning equipment refers to the traditional hand tools like knives, saws and trimmers used in breaking down both red meat and poultry carcasses. It also includes machinery such as bandsaws, skinning equipment, carcass splitters and bone cutting equipment. Accessories like cutting boards, tables and knife sharpening systems are also found in this category.

[CLICK HERE TO VIEW ALL CUTTING & BONING EQUIPMENT COMPANIES](#)



RENDERING EQUIPMENT

One of the ways that meat processors can be more sustainable is to get as much use out of the carcasses as possible. To that end, rendering equipment is needed to help take meat-processing byproducts and turn them into stable, usable items like oil, feed supplement or tallow.

Equipment used in this process could include bone crushers, cookers, grinders, fat recovery systems and washers. Necessary supplies like pails, filters, pumps and conveyor systems are also included.

[CLICK HERE TO VIEW ALL RENDERING EQUIPMENT COMPANIES](#)



SLAUGHTERING EQUIPMENT

Plants that slaughter and process livestock have a number of additional regulations and responsibilities. Humane stunning is a constant worry, as inhumane treatment or mis-stuns can lead to both negative publicity and additional regulatory oversight.

The equipment needed for slaughter and first processing depends on the species being processed. However the stunning equipment needs to be effective on that particular species, and the equipment that moves the carcasses further into the plant for washing and breaking down must be ergonomically effective for the plant employees. Whether it is large cattle and pig carcasses or a long line of chicken or turkey carcasses, care must be taken to prevent employee injury through strains or repetitive motion injuries.

[CLICK HERE TO VIEW ALL SLAUGHTERING EQUIPMENT COMPANIES](#)



INSTRUMENTATION, COMPUTERS & CONTROLS

Technology is advancing every type of business, and the meat processing industry is not immune to the changes. Practically every piece of equipment on a processing floor has programmable controls easy enough for even the most novice of operators to run. Information is delivered to the main office in real time, so plant managers can easily keep track of how each department is operating and how the machines are running. Tracking orders, inventory management, preventative maintenance, human resources are all areas where data is easier to track than ever before.

The processing plant is affected by technology in other ways, as data loggers, temperature probes and other instrumentation can ensure all processes are being performed within specifications. In-house laboratories can provide immediate information about food safety, fat content and more.

[CLICK HERE TO VIEW ALL INSTRUMENTATION, COMPUTERS & CONTROLS EQUIPMENT COMPANIES](#)



SERVICES, SUPPLIES & MERCHANDISING

There are many ancillary industries associated with the meat and poultry industry. Services like used equipment vendors, food laboratories, package design firms, employment & recruiter services and equipment auction houses are frequently needed for their specialized services. Architectural and engineering companies are needed whenever a company is expanding its facility or building a new plant from scratch. Consultants can help meat companies with a wide variety of needs, from animal welfare to HACCP programs to food safety and more.

[CLICK HERE TO VIEW ALL SERVICES, SUPPLIES & MERCHENDISING COMPANIES](#)



SHIPPING & DELIVERY

Shipping and distribution services are needed to help packaged meat products reach their final location, whether it is a retail outlet, a distribution center or a restaurant. This category can include trucks and trailers that handle the transportation, warehouses and distribution centers that hold products for further transportation, and the software and logistics services that make the whole distribution process easier.

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