



DSI™ Portioning Systems

Applications Overview



More Possibilities Than You Ever



DSI 800 Series 8 Cutter Portioning System



DSI Adaptive 3D Portioning System

Restaurants change menu boards frequently, requiring new solutions for portioned or trimmed poultry. Grocery store chains and food service provisioners change portion specifications just as often.

Today, they want fat-free nuggets when yesterday a bit of rib meat and fat was allowed. They want weight and shape controlled nuggets one day, dimensional nuggets the next.

JBT and its full line of DSI portioning solutions is with you every step of the way, starting with DSI Q-LINK™ Portioning software, the most versatile and advanced portioning software in the market. Run retail cuts and fat trimming applications as fast as you can load the product, with proven in-factory tests at belt speeds of 100 ft./min. Angled cuts are no problem, even at 45 degrees. Combine tight specification tail portions with retail shoulder portions for maximum yield.

DSI delivers numerous portion, strip, nugget and chunk applications that deliver 100% yield and unique regional visual appearance for European and Asian processors that typically process trimmed half-breasts. Poultry leg meat nuggets and steaks are new applications developed for these markets.

Navigate the storm with DSI Portioning Systems. Your grow-out operation is sending you larger birds, while your sales team is signing orders for lighter and thinner portions. You are stuck in the middle and not hitting your production targets. The patented DSI Adaptive 3D Portioning™ System (A3D) solves this dilemma by portioning and then intelligently slicing the breast meat, achieving double-digit yield improvement compared to competing portioning systems. Routinely achieve 4, 6, or even 8 portions per butterfly when our proprietary automatic placement software, Place-IT™ is combined with an A3D system.

You've worked with DSI Systems for 30 years and you know if you can sketch it, we can portion it. If you have an application today that will give you a competitive advantage, give us a call. We can log in and help you set it up, or we'll write an application to meet your needs.

Imagined



DSI DB20 Dual-Blade Portioning System

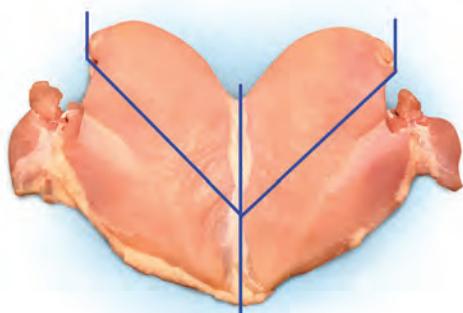


DSI Consistent Thickness Slicer

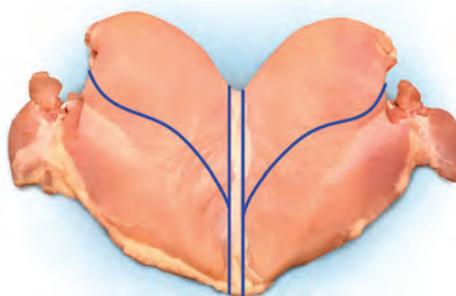


WATERJET APPLICATIONS

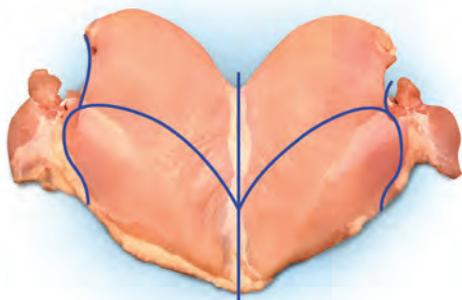
Retail or 100%-Yield Portions



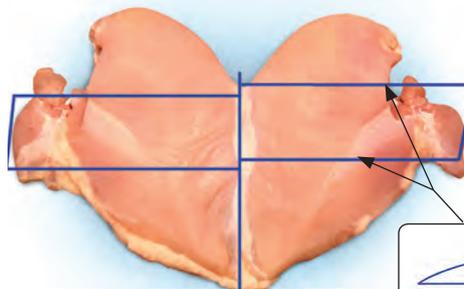
*4-portion
straight (X-cut)*



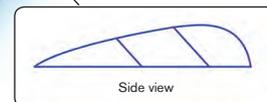
*4-portion
curved (X-cut)*



*4-portion curved
with fat trim*

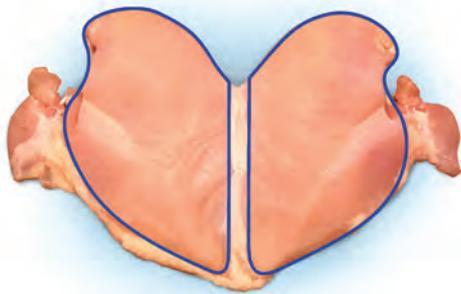


*6-portion
angled cuts*

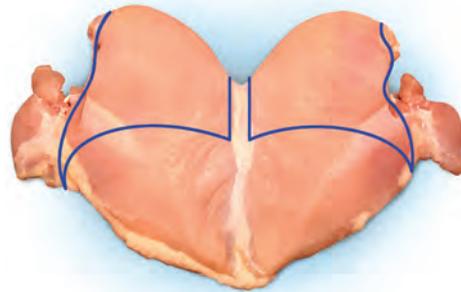


Side view

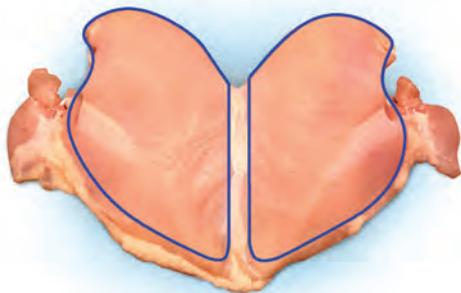
Fat Trimming



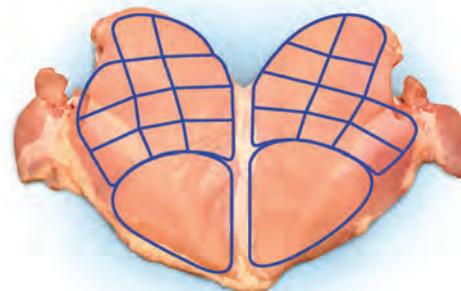
Fat trim



*Tail portions
with fat-trimmed
shoulder portions*



*Fat trim
with weight
control*

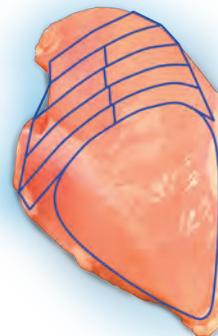


*Tail portions
with fat-trimmed
nuggets*

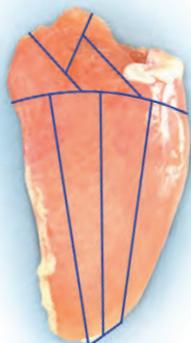
High-Yield, Half-Breast Strips and Nuggets



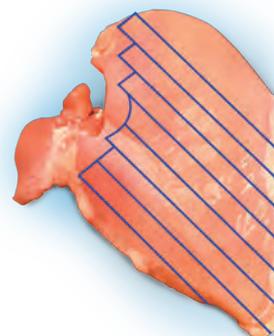
*Half-breast
nuggets*



*Mini strips
with portion*

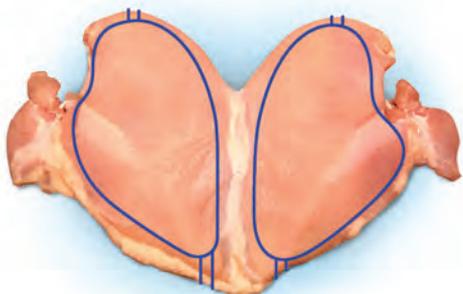


*Half-breast strips
with nuggets*

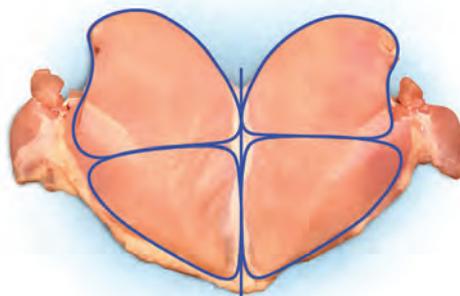


*Length and
width-controlled
strips*

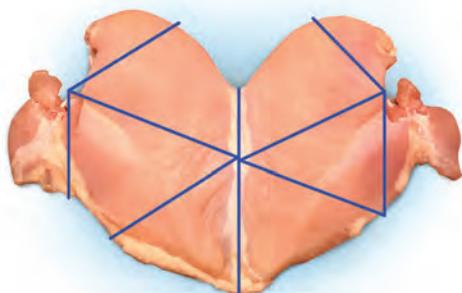
2, 4, 6 or More Portions Per Whole Breast



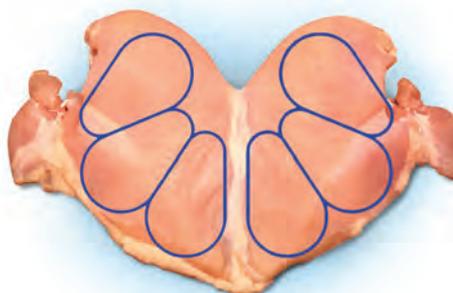
*Place-It portions
(automatic and
optimal placement)*



*4 portions per
whole breast
(Shape-It with bun
coverage control)*



*6 portions
per whole
breast, triangles*



*6 portions per
whole breast*

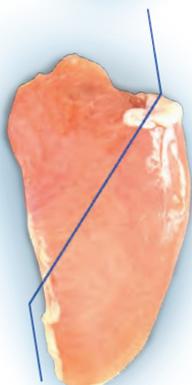
Half-Breast Portions



*Half-breast
portion*



*Portion with
tail nuggets*



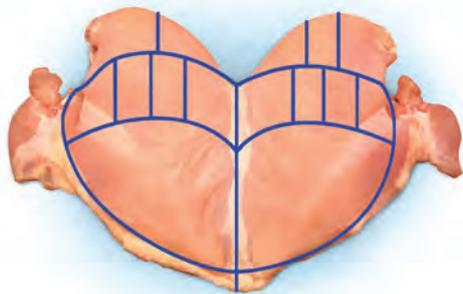
*2 weight-controlled
portions per
half breast*



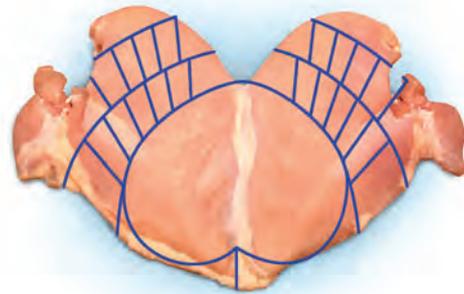
*4 weight-controlled
portions per
half breast*



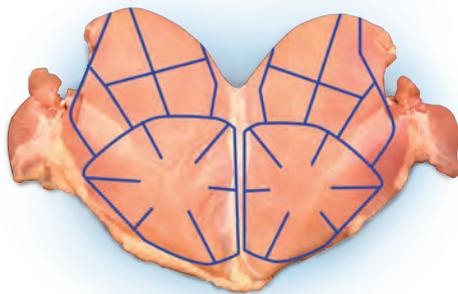
Portions with Nuggets



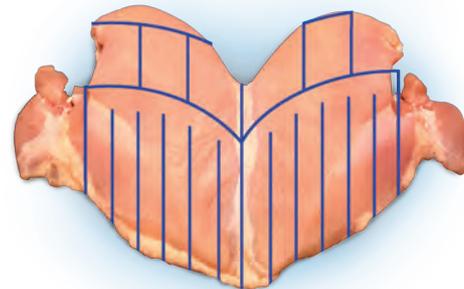
Tail portions with nuggets



Inverted tail portions with nuggets

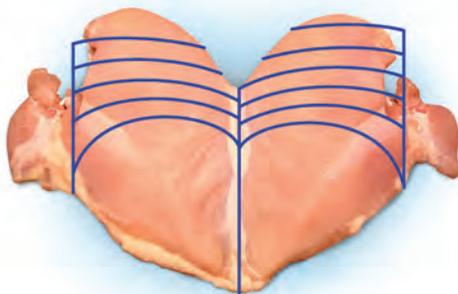


Magnolia blossom cut

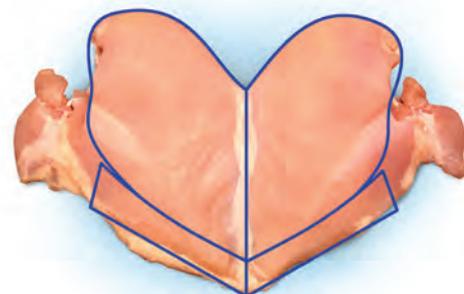


Stripped portions with nuggets

Portions with Strips



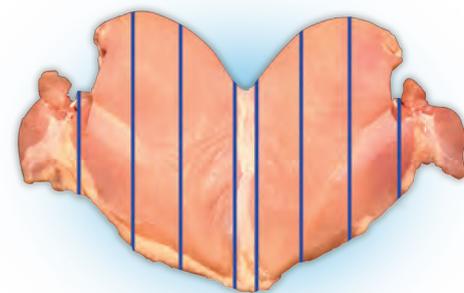
Portion with length-controlled, fat-free strips



Portions with side strips

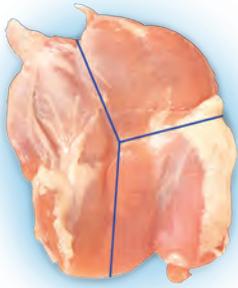


Strips with length control and cook-time correction

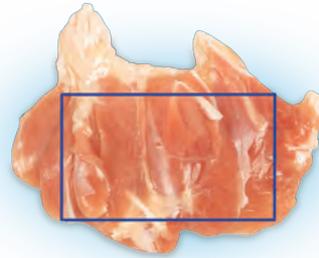


Fat trim width controlled strips

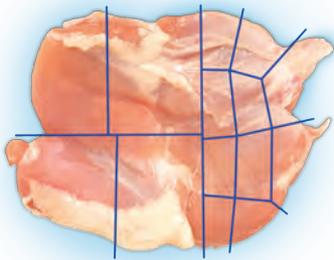
Leg Meat



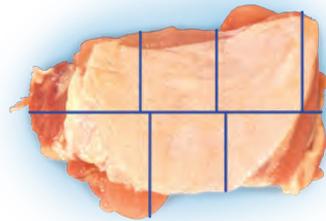
*Radial leg
meat portions*



*Thigh rectangular
steak*



*Thigh steaks
with shots*

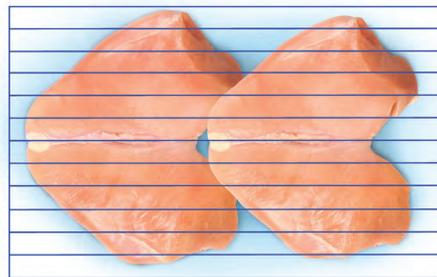


Kakugiri

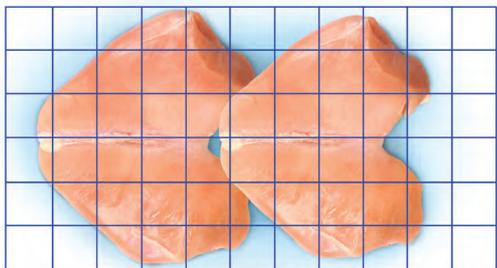
Specialty



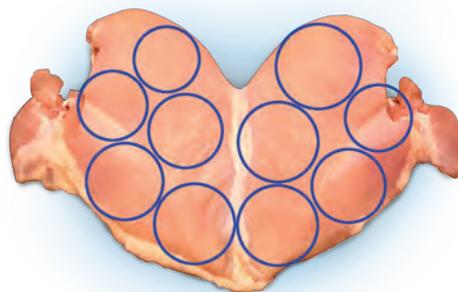
*Dimensional dice
(45 degrees)*



Dimensional strips



*Dimensional dice
(90 degrees)*



Medallion cut

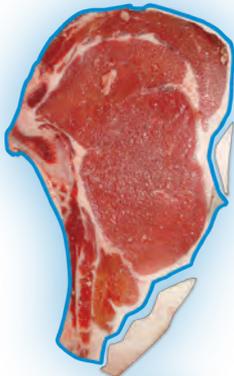
Red Meat Trimming & Portioning



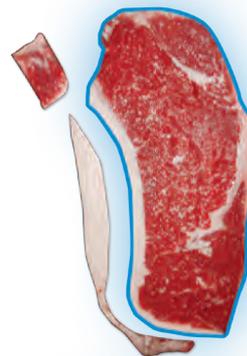
*Bone-in ribeye,
zero fat*



Porter house



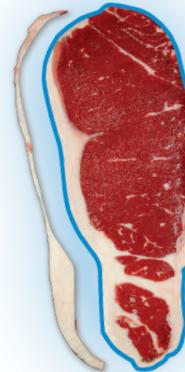
*Bone-in ribeye,
1/4 in., 6.4mm fat*



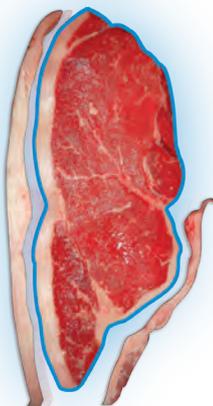
*Strip steak with
back strap cut and
1/4 in., 6.4mm
fat trim*



*Boneless ribeye
with fat bridging
and tail trim*



Strip steak



*Sirloin fat trim,
both sides*



*Beef tenderloin
portions*

Pork Belly Trimming



Pork belly trimming



Pork belly trimming with diced trim

HORIZONTAL SLICING

Consistent Thickness Slicing

Thickness control

Carcass side clean-up



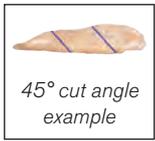
Adaptive 3D Portioning

Slice to achieve portion weight

Slice to equal weights



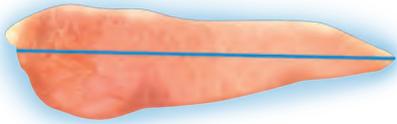
Poultry Applications



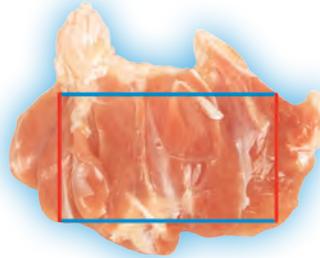
The DSI DB20 Dual-Blade Portioner is capable of 45-degree angle cuts.

Image represents a sampling of cut strategies.

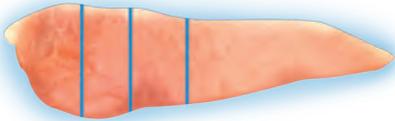
-  Blue lines denote first-pass cuts
-  Red lines denote second-pass cuts



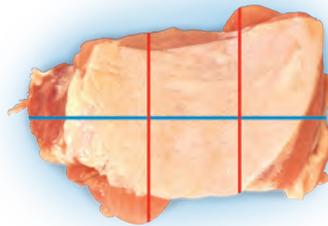
Tender split to equal weights



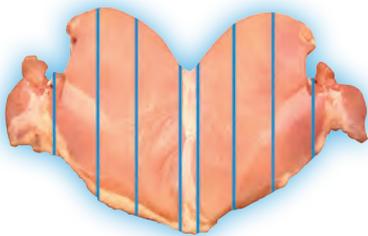
Thigh rectangular steak



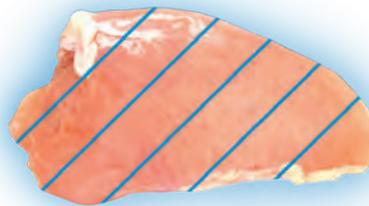
Weight-controlled tender with nuggets



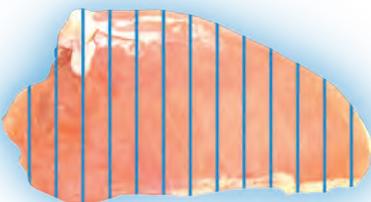
Kakugiri



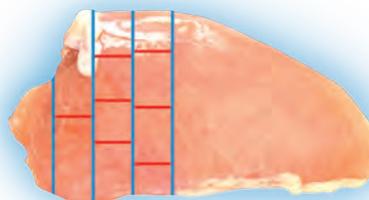
Linear fat trim and keel removal with dimensional strips



Half-breast strips

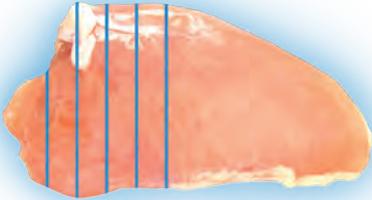


Dimensional strips

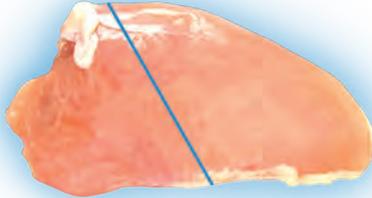


Half-breast shots

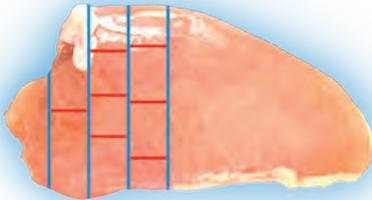
Poultry Applications



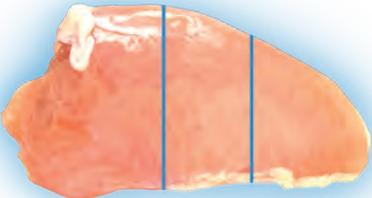
Angle cut tail portion with strips



Two weight-controlled portions per half breast



Angle cut tail portion with nuggets

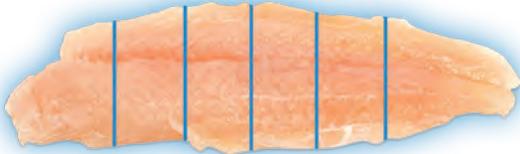
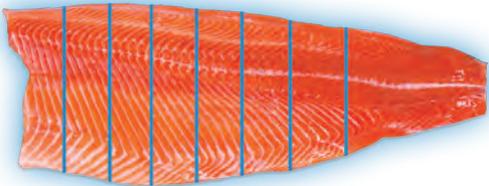


Three angled portions per half breast

Fish Applications

Salmon portions

Cod portions





We are your single source for profitable processing solutions

JBT can provide you with portioners, freezers and everything in between – including process control, food product development assistance, operator training and a full range of customer support alternatives.

Our Food Technology Centers have served leading processors in the development of many of the world's most popular food brands. Learn how to increase your processing potential by contacting your JBT Account Representative or by visiting our website.

We're with you right down the line.™

www.jbtfoodtech.com



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