DSI™
Portioning Systems

Applications Overview

More Possibilities Than You Ever Imagined

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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.

r Imagined
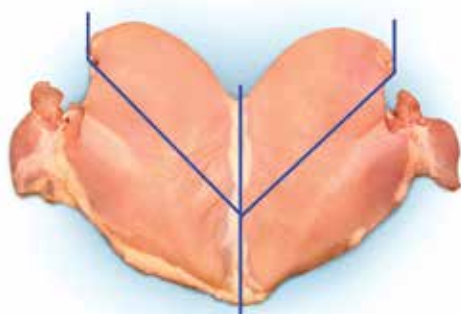

DSI DB20 Dual-Blade Portioning System
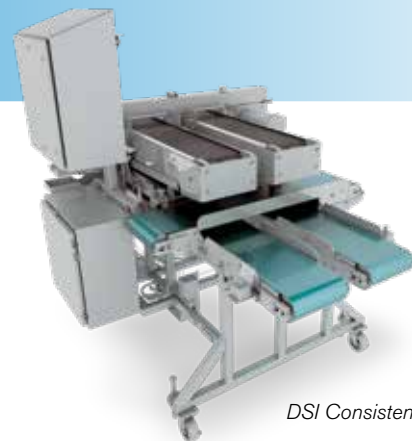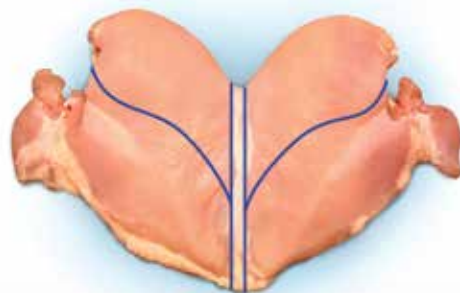

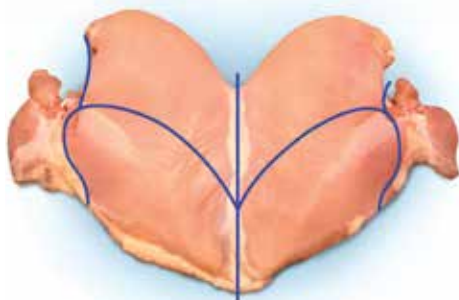DSI Consistent Thickness Slicer

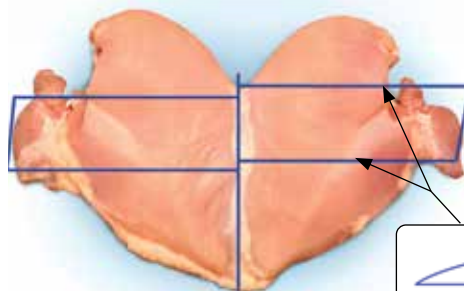## WATERJET APPLICATIONS

Retail or 100%-Yield Portions
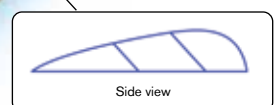

4-portion
straight (X-cut)

4-portion
curved (X-cut)

4-portion curved
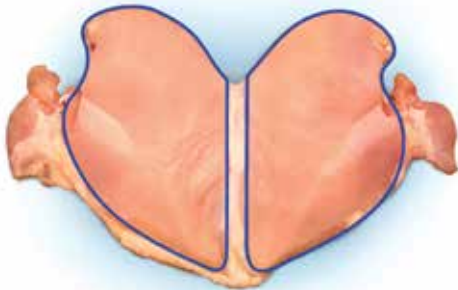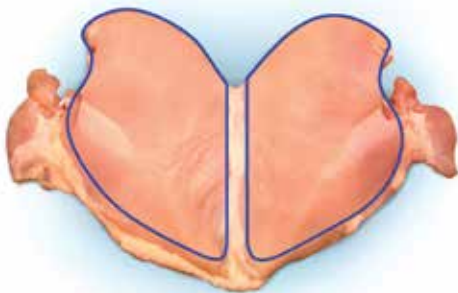with fat trim

6-portion
angled cuts

Side view

Fat Trimming

Fat trim

Tail portions with fat-trimmed shoulder portions
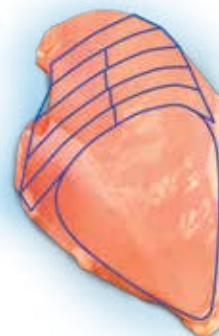

Fat trim with weight control

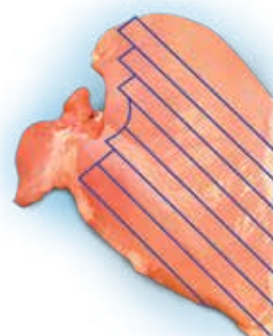*Tail portions with fat-trimmed nuggets*

High-Yield, Half-Breast Strips and Nuggets

Half-breast nuggets

Mini strips with portion
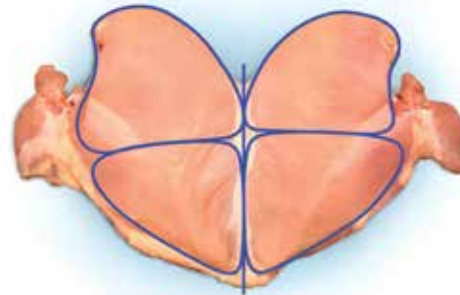

Half-breast strips with nuggets

Length and width-controlled strips

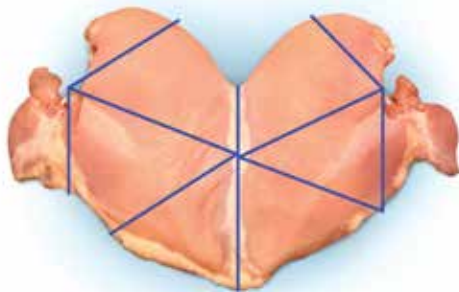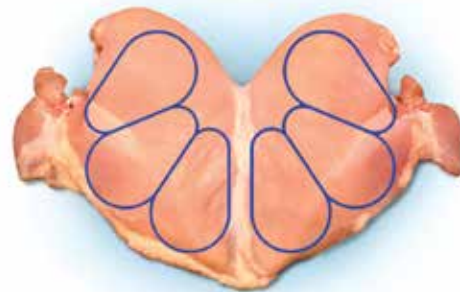# 2, 4, 6 or More Portions Per Whole Breast
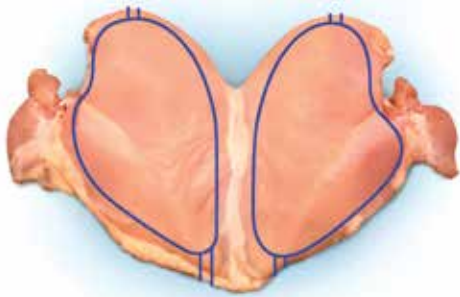
Place-It portions (automatic and optimal placement)

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
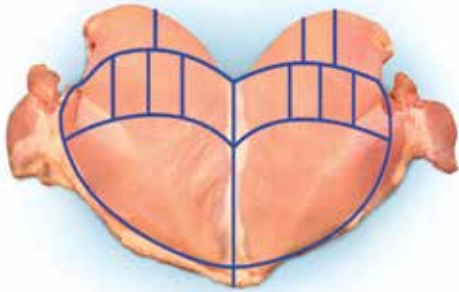

Portion with tail nuggets
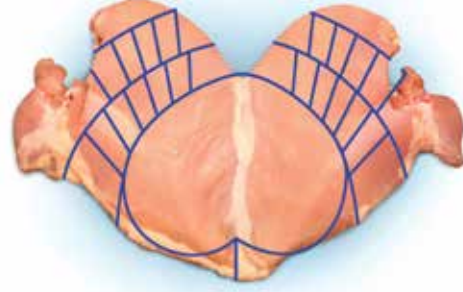

2 weight-controlled portions per half breast

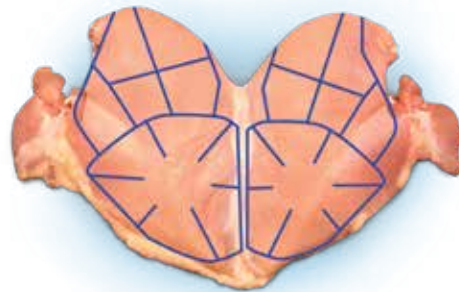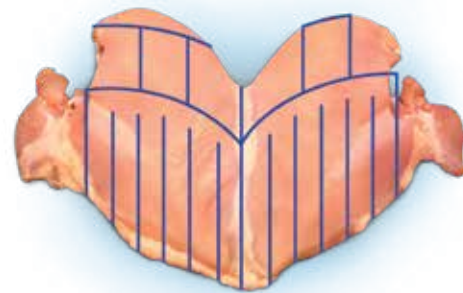*4 weight-controlled portions per half breast*

Portions with Nuggets

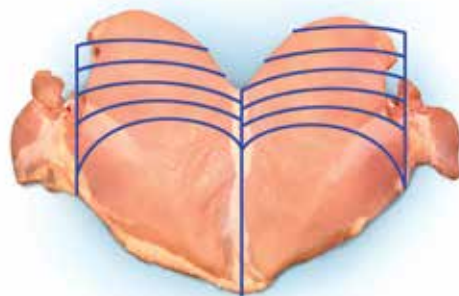Tail portions with nuggets

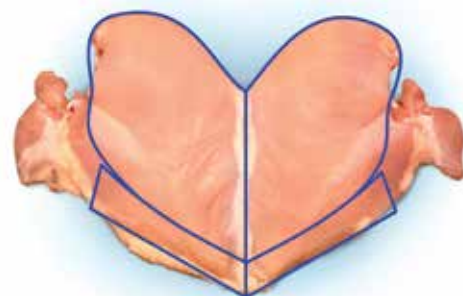Inverted tail portions with nuggets

Magnolia blossom cut

Stripped portions with nuggets

Portions with Strips

Portion with length-controlled, fat-free strips
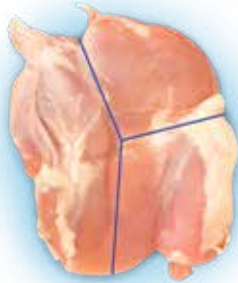

Portions with side strips

Strips with length control and cook-time correction
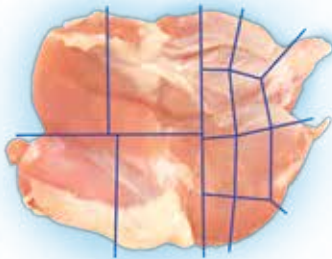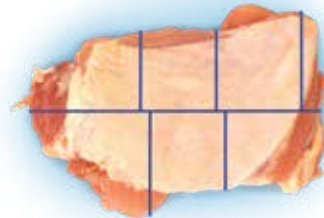

Fat trim width controlled strips

Leg Meat

*Radial leg
meat portions*
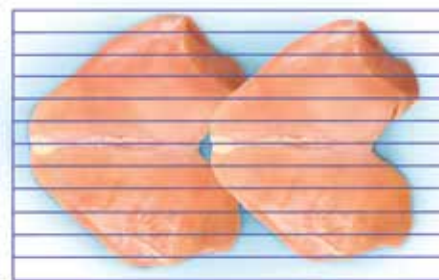

*Thigh rectangular
steak*

*Thigh steaks
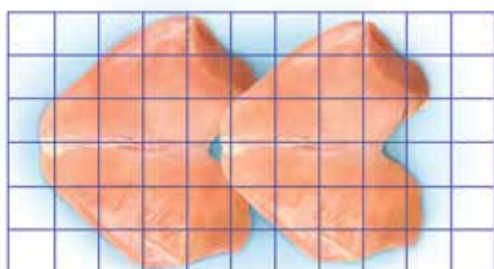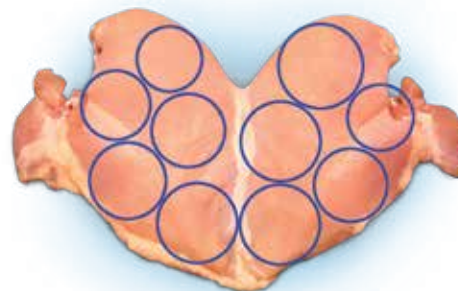with shots*

Kakugiri

Specialty

*Dimensional dice
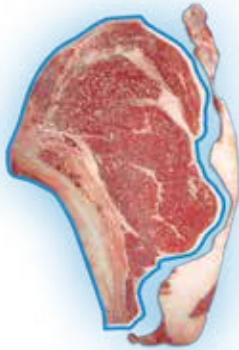(45 degrees)*

Dimensional strips

*Dimensional dice
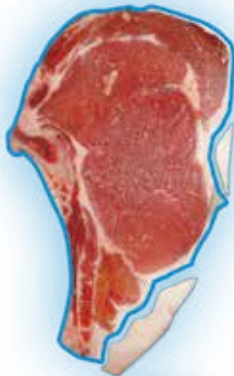(90 degrees)*

Medallion cut
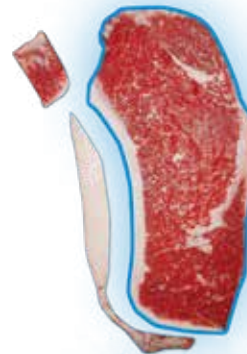
Red Meat Trimming & Portioning
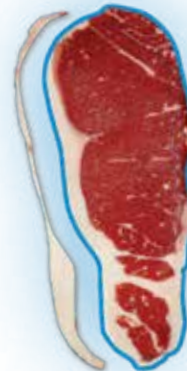
Bone-in ribeye, zero fat

Porter house

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

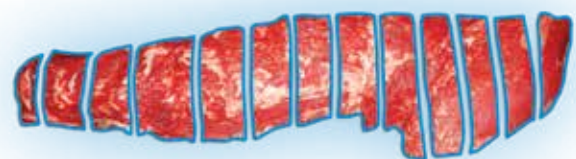*Strip steak with back strap cut and 1/4 in., 6.4mm fat trim*

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

Consistent Thickness Slicing

Thickness control

T
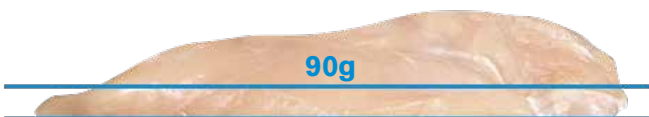
Carcass side clean-up

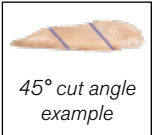
Adaptive 3D Portioning

Slice to achieve portion weight

90g

Slice to equal weights

75g

75g

Poultry Applications

45° cut angle example

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
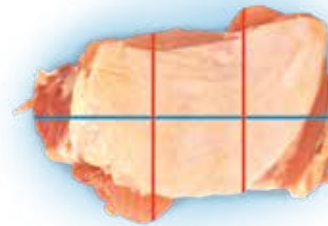
━━━ Red lines denote second-pass cuts

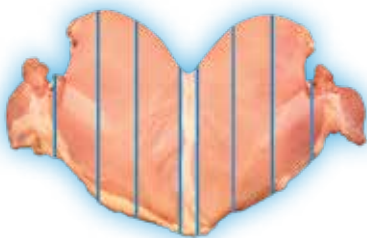*Tender split to equal weights*

Thigh rectangular steak

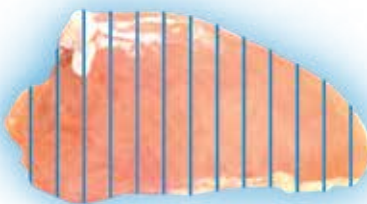
Weight-controlled tender with nuggets

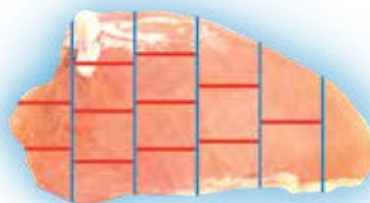*Kakugiri*

Linear fat trim and keel removal with dimensional strips
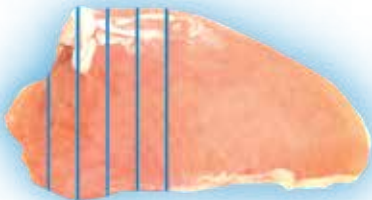

Half-breast strips

Dimensional strips

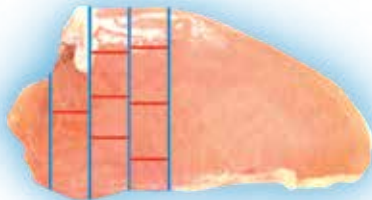

Half-breast shots

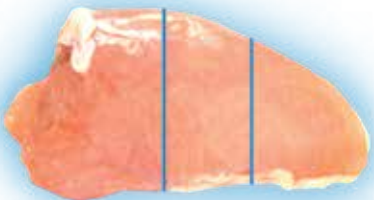# Poultry Applications

Angle cut tail portion with strips
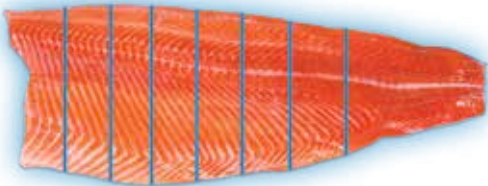

Two weight-controlled portions per half breast

Angle cut tail portion with nuggets

Three angled portions per half breast

Fish Applications

Salmon portions

Cod portions

DSI® Portioning Systems
# Applications Overview

WE ARE YOUR SINGLE SOURCE FOR PROFITABLE PROCESSING SOLUTIONS

JBT is a leading provider of integrated food processing solutions. From single machines to complete processing lines, we enhance value and capture quality, nutrition and taste in food products. With a local presence on six continents, JBT can quickly provide our customers and partners in food processing industry with the know-how, service, and support needed to succeed in today's competitive marketplace.
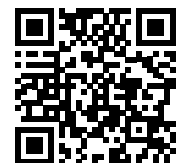
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We're with you, right down the line.™

jbtc.com/foodtech