

### IMPROVED ACCURACY DELIVERS BETTER QUALITY PAWS

#### BACKGROUND

Chicken Paws are regarded as a staple part of many Asian diets, and the preparation of the paws is a temperature critical process to ensure that the paws are presented in an appropriate form to maximize the value to suppliers



The process of paw preparation involves the separation of the paw from the leg knuckle and then gentle cleaning to exfoliate any ammonia burns, residual fecal matter, and the cuticle

The challenge in achieving maximum yield is to economically match the process conditions and clean the paw without the need for rework, or damaging the paw due to excessive heat.

#### PROBLEM

Accuracy in maintaining accurate temperature control of approximately 140 deg ° F (60 deg °C), is important during the paw scrubbing process.

If the temperature is too low, then the paws may not clean up properly causing plants expensive rework costs and reduced process yields.

If the temperature is too high, the paws may burn and shrink, again reducing the yield and quality of this valuable delicacy.

Often the temperature of the water delivered to this process is affected by other processes that operate periodically around the paw wash system. Temperatures can drift out of specification due to pressure fluctuations in the steam, or hot and cold water circuits.

Traditional Pick™ heaters or Fisher™ mixing stations used in these applications are slow to respond to these variations, and also suffer from scale and maintenance issues that compound the problems experienced by poultry processors.



Traditional Pick™ and Emech Steam Water Mixing

#### SOLUTION

The Emech F3 and F5 systems presents a unique “Out of the Box” control solution ensuring that temperature accuracy of +/- 0.9 deg °F can be maintained even during unequal pressure differentials

Increased accuracy of mixing has provided significant savings to customers in the form in reduced energy cost and improved process yields.

Customers have experienced payback intervals measured in weeks and months as a result of the deployment of Emech technology, and have lead to the redefinition of what is acceptable in process performance.

Contact Emech directly or your local distribution representative for more information

For further information:



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