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# INTERNATIONAL POULTRY EXPO'07

*The 2007 International Poultry Expo drew more than 20,000 visitors to the Georgia World Congress Center in Atlanta, Ga., from Jan. 24 to 26. The event, sponsored by the U.S. Poultry & Egg Association, drew attendees from 48 states and 90 countries. Here are some of this year's highlights.*

## VERSATILE TYING MACHINE

Mississauga, Ont.-based distributor QMS International Inc. showcased its semi-automatic poultry-tying machine FRT-M, manufactured by Siebeck. Features include adjustable speed and tension, high-quality, heavy-duty motors and PLC control with LED function display. The FRT-M ties up to 50 knots per minute, permits single, double or cross tying, can be equipped with elastic, cotton or polyester twine and is made from stainless steel. *QMS International Inc.: Tel: (905) 820-7225. [www.qmsintl.com](http://www.qmsintl.com)*



## THREE-DIMENSIONAL SHRINKAGE

Texas-based CFS demonstrated its ShrinkPak System for packaging. The ShrinkPak System can cut costs, improve logistics and ensure better hygiene and wrinkle-free packs. It is ideal for products with irregular shapes such as poultry, fresh meat cuts or cheese portions. The CFS ShrinkPak films have thermoforming properties, three-dimensional shrinkage and barriers that match with the product's specific needs. *CFS: Tel: (214) 618-1100. [www.cfs.com](http://www.cfs.com)*

## INNOVATIVE MARINADE

CP Kelco showcased its GENU PLUS 100 carrageenan, a patented marinade application that allows processors to reduce liquid loss during storage, distribution and thawing of injected meat and poultry products. The carrageenan does not affect the finished product taste and colour, and can be used in brines and marinades with or without phosphates. *CP Kelco U.S., Inc.: (312) 554-7800. [www.cpkelco.com](http://www.cpkelco.com)*

## REDESIGNED SPIRAL OVEN

Chicago, Ill.-based FMC FoodTech unveiled its GCO-II spiral oven. The new design offers higher yields, better steam containment, improved mesh belt design and enhanced vertical airflow. The GCO-II's MultiPhase cooking consists of three distinct cooking processes in which the oven delivers moist, tender products that are pleasing in taste and appearance. The re-engineered drive system is guaranteed to last for at least three years before a rebuild, and offers up to 33 per cent in annual savings. *FMC FoodTech: Tel: (312) 861-6000. [www.fmcfoodtech.com](http://www.fmcfoodtech.com)*

## BELT SOLUTIONS

Suwanee, Ga.-based Habasit Belting, LLC introduced the new M1185 Flush Grid 0.5-in. with new detectable POM for cooling, drying, draining and breaching food products. The Smart Fit rod design provides maximum rod retention and allows for fast installation and repairs with a screwdriver. The M1185 features detectable filled POM Acetal, plastic construction that will not discolour, abrade or cause oxidation, and is capable of transferring small items without damaging the product. *Habasit Belting, LLC: Tel: (800) 458-6431. [www.habasitLINK.com](http://www.habasitLINK.com)*