mimasa®
WASHING TECHNOLOGIES



Ultimate insights for the food industry

Our Solutions for the Poultry Industry



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4. Slaughtering $ deboning&
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- E2 Crates with Labels

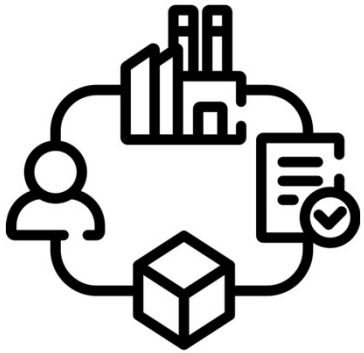
5. Processing Plant
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6. Closing
- Taylor made solutions
- Experience in Poultry

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1. Global vision of Poultry Sector

Value Chain



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Hatcheries	Live bird Handling	Slaughterhouse	Processing Plant
PROCESS Incubation and chick hatching	**PROCESS** Transport of live birds from farms to slaughterhouse	**PROCESS** Killing, defeathering, evisceration	**PROCESS** Cutting, deboning, packaging
RISK First critical biosecurity point	**RISK** High exposure to dirt, feathers, and faeces	**RISK** Extremely high organic contamination (blood, fat, feathers)	**RISK** High hygiene requirements (Listeria risk)

1. Global vision of Poultry Sector

How Can We Help the Poultry industry







- ✓ Standardization of cleaning processes
- ✓ Reduction of manual labor
- ✓ Improved food safety
- ✓ Reduction of operational costs
- ✓ Automation for high-capacity environments

Cleaning is not a secondary process — it is part of food safety.



HATCHING

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2. Hatcheries

Chick Boxes + Dollys

Hygiene Issues

High organic contamination (chicks, eggshells, fluff…)

Difficult-to-clean surfaces

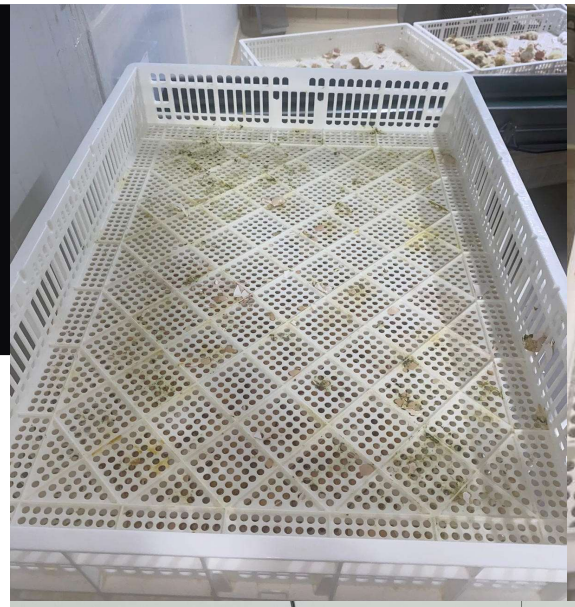
Risk of cross-contamination

Operational Issues

Manual cleaning requires high labor

Inconsistent cleaning quality

Bottlenecks in production flow

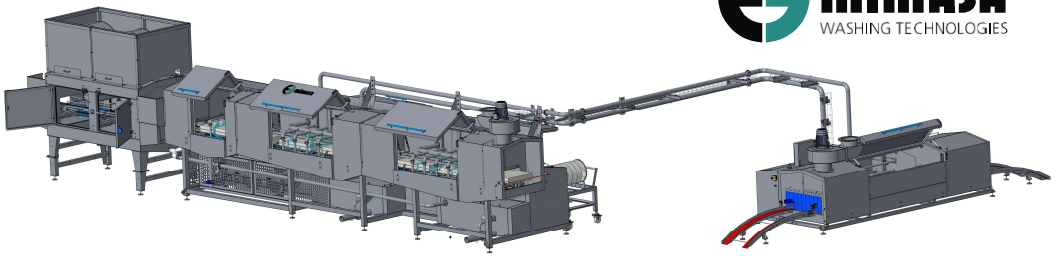






2. Hatcheries

Chick Boxes + Dollys

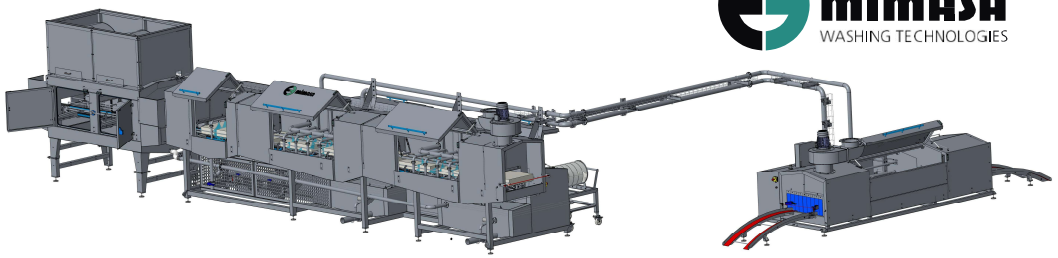


- ✓ High-pressure washing
- ✓ Chemical and Temperature-controlled process
- ✓ Automated operation
- ✓ Water recirculation system



2. Hatcheries

Chick Boxes + Dollys









RESULTS & BENEFITS

Improved hygiene consistency

Reduced labor costs

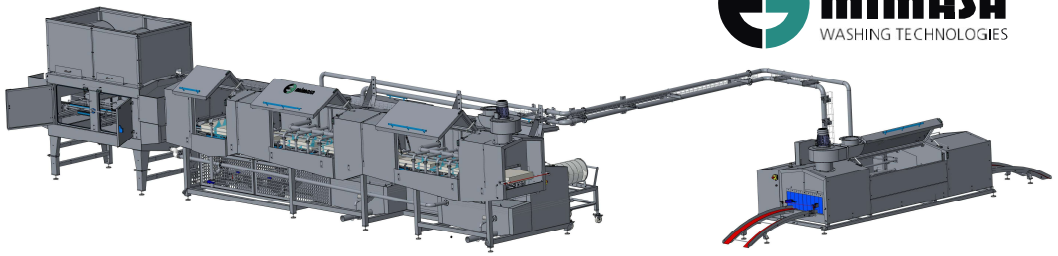
Increased productivity

Lower water consumption

Compliance with food safety standards

2. Hatcheries

Chick Boxes + Dollys





RESULTS & BENEFITS

Improved hygiene consistency

Reduced labor costs

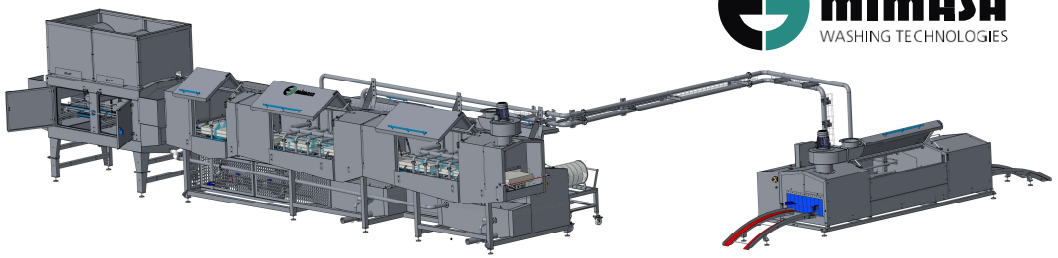
Increased productivity

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2. Hatcheries

Chick Boxes + Dollys





RESULTS & BENEFITS

Improved hygiene consistency

Reduced labor costs

Increased productivity

Lower water consumption

Compliance with food safety standards

2. Hatcheries

Hatching Trays

Hygiene Issues

Build-up of eggshell fragments, fluff and organic matter

High risk of bacterial growth

Accumulation in corners and perforations

Critical contamination point at the beginning of the production chain

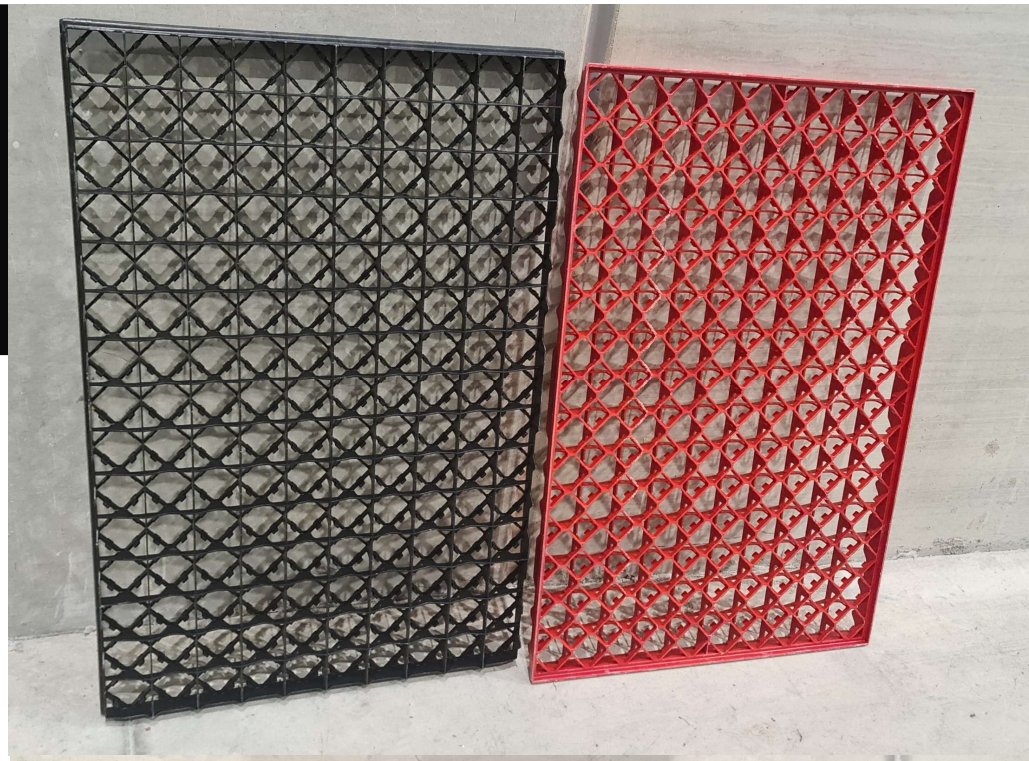
Risk of spreading pathogens to entire flock

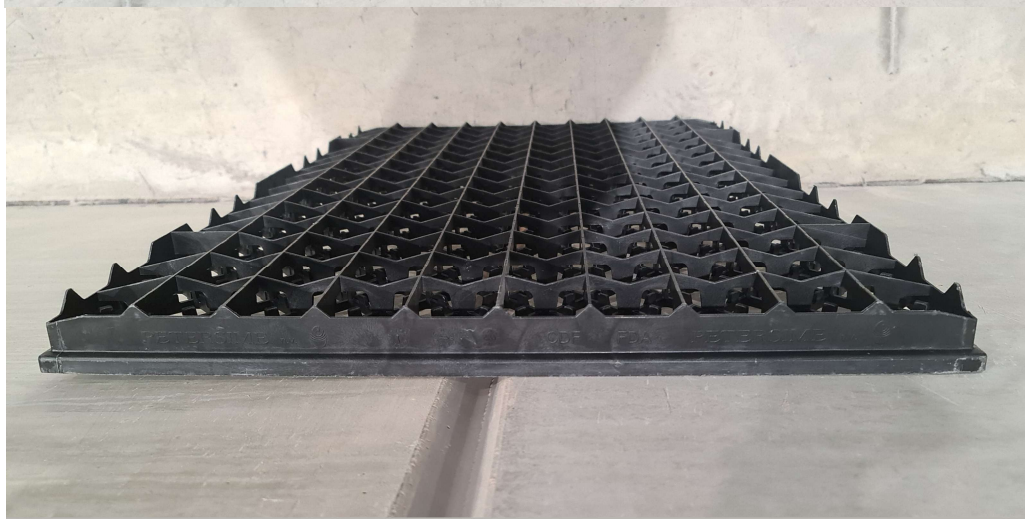
Operational Issues

Large volumes with high rotation

Manual cleaning is slow and inconsistent

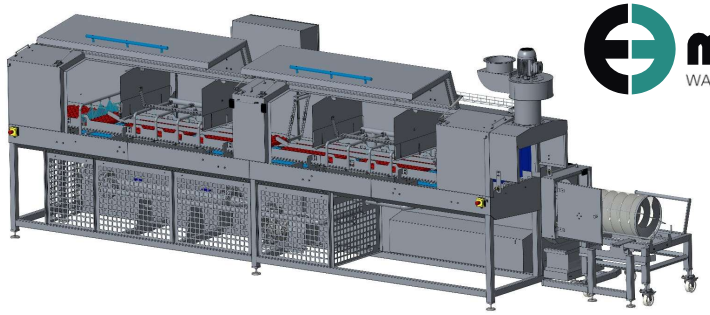
Delicate structure → risk of damage





2. Hatcheries

Hatching Trays

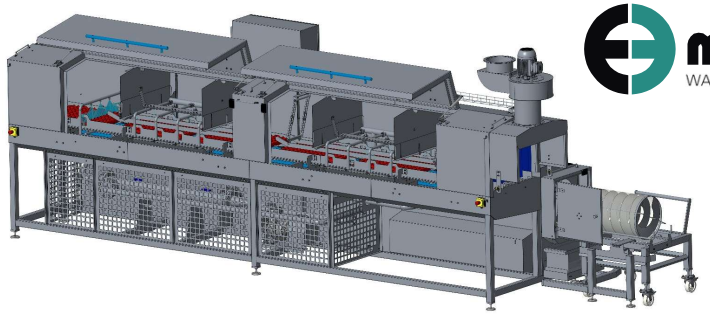




- ✓ Controlled washing pressure
- ✓ Full coverage
- ✓ Integrated disinfection stage
- ✓ Adjustable parameters

2. Hatcheries

Hatching Trays

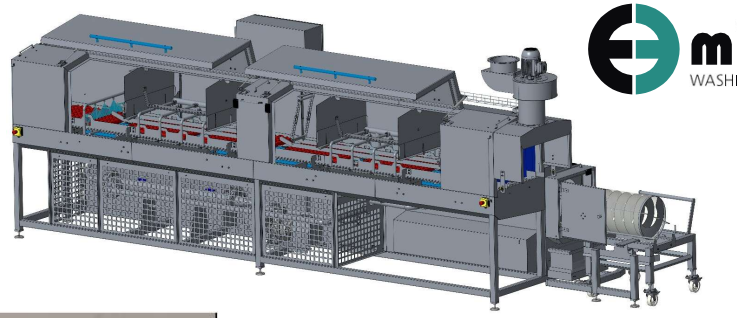




- ☑ Controlled washing pressure
- ☑ Full coverage
- ☑ Integrated disinfection stage
- ☑ Adjustable parameters

2. Hatcheries

Hatching Trays





RESULTS & BENEFITS

Improved biosecurity at the earliest stage

Consistent and repeatable cleaning results

Reduction of manual labor

Lower risk of cross-contamination

Longer lifespan of trays

2. Hatcheries

Hatching Trolleys

Hygiene Issues

Accumulation of organic residues (egg remains, fluff, dust)

Difficult cleaning of structures, joints, and wheels

Risk of bacterial growth in hidden areas

Cross-contamination between incubation areas

Contamination transfer between batches

Operational Issues

Bulky and heavy equipment → difficult manual cleaning

High number of trolleys in continuous circulation

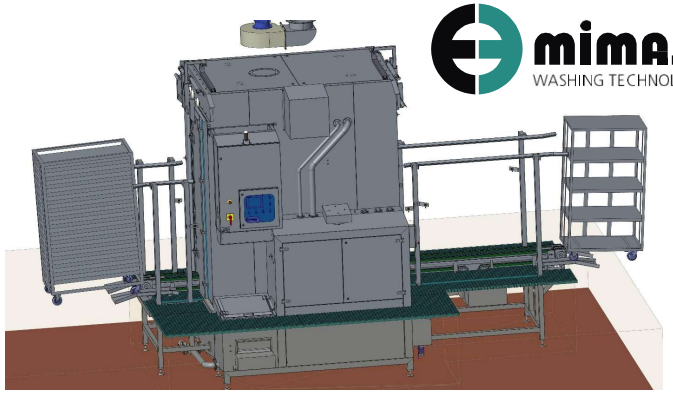
Cleaning is time-consuming and often skipped or reduced



2. Hatcheries

Hatching Trolleys



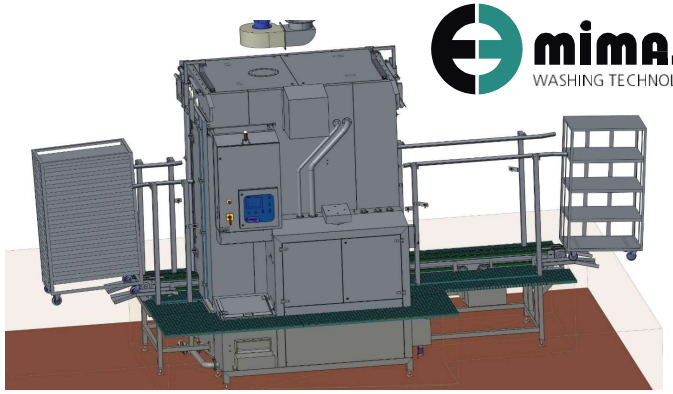


- [x] High coverage washing (including lower areas and wheels)
- [x] Automated washing cycles
- [x] Easy loading/unloading
- [x] Water recirculation and optimized consumption

2. Hatcheries

Hatching Trolleys





- [x] High coverage washing (including lower areas and wheels)
- [x] Automated washing cycles
- [x] Easy loading/unloading
- [x] Water recirculation and optimized consumption



LIVE BIRD HANDLING

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3. Live Bird handling

Live Bird Cages

Hygiene Issues

Heavy contamination with manure, feathers and dirt.

Major vector for disease transmission between farms.

Accumulation in corners and perforations

Critical contamination point at the beginning of the production chain

Risk of spreading pathogens to entire flock

Operational Issues

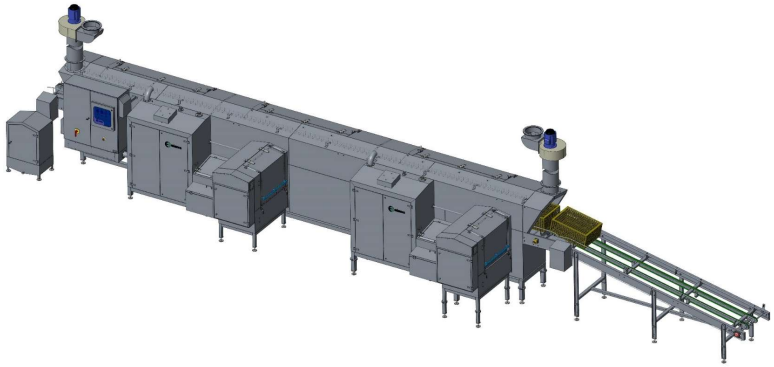
Large volumes with high rotation

Manual cleaning is slow and inconsistent

Delicate structure → risk of damage



Live Bird Cages



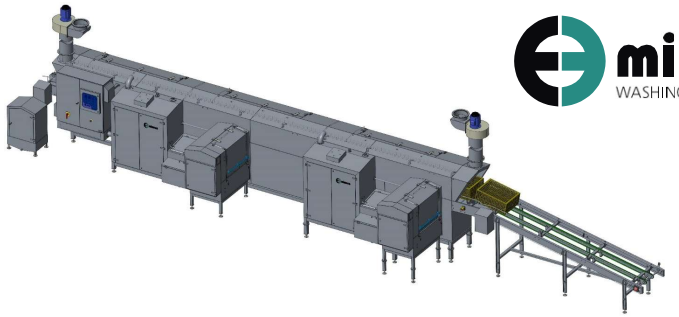






3. Live Bird handling

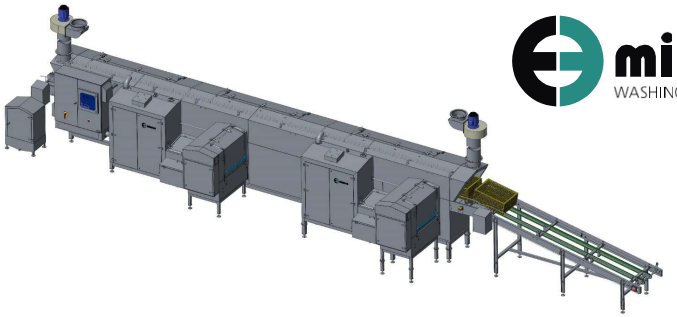
Live Bird Cages





- ✓ High coverage washing (including lower areas and wheels)
- ✓ Automated washing cycles
- ✓ Easy loading/unloading
- ✓ Water recirculation and optimized consumption
- ✓ Integrated disinfection to improve biosecurity

Live Bird Cages



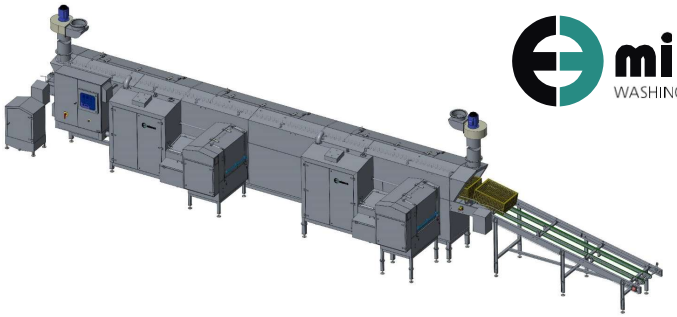


Common problems

Blocked airway of steam exhaust system

3. Live Bird handling

Live Bird Cages



Solution

Removable filter for the steam exhaust system





3. Live Bird handling

Live Bird Cages







Common problems

Heavy contamination creating build-up residue and foam

Solution

Separated tanks and filtering systems for pre-wash and washing stage

3. Live Bird handling

Live Bird Cages







Common problems

Heavy contamination creating build-up residue and foam

Solution

Separated tanks and filtering systems for pre-wash and washing stage

3. Live Bird handling

Live Bird Racks

Hygiene Issues

Large accumulation of organic matter during transport.

High risk of bacterial growth

Hard-to-clean internal areas and support structures.

Cross-contamination risks between production cycles.

Operational Issues

High water consumption with conventional cleaning.

Manual cleaning is slow and inconsistent

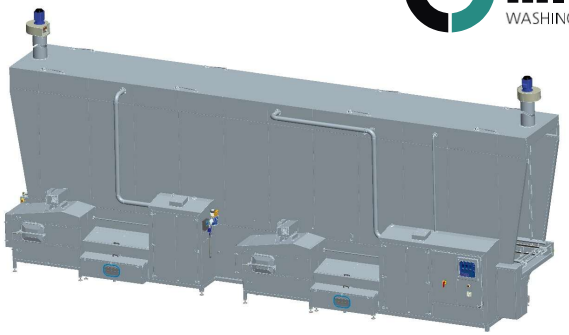




3. Live Bird handling

Live Bird Racks



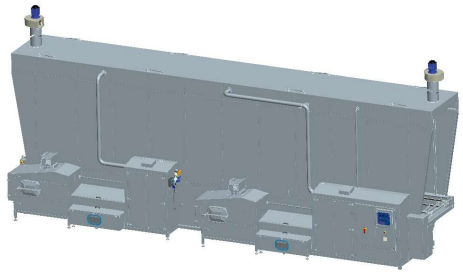




- ☑ Heavy-duty washing and disinfection technology.
- ☑ Complete cleaning of complex rack structures.

3. Live Bird handling

Live Bird Racks



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- ✓ Easy loading/unloading
- ✓ Water recirculation and optimized consumption
- ✓ Integrated disinfection to improve biosecurity



SLAUGHTERING & DEBONING

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4. Slaughtering & deboning

Knives, Gloves & Aprons

Hygiene Issues

Continuous contact with blood, fat and protein residues.

High risk of microbiological contamination.

Manual cleaning often delivers inconsistent results.

Strict hygiene requirements to comply with food safety standards.

Operational Issues

Short time available in between shifts

Difficult to sanitize









4. Slaughtering & deboning

Knives, Gloves & Aprons







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- ✓ Automated washing and sanitizing process.
- ✓ Consistent and repeatable hygiene results.
- ✓ Reduced risk of cross-contamination.
- ✓ Improved operator safety and food safety compliance.

4. Slaughtering & deboning

Knives, Gloves & Aprons







4. Slaughtering & deboning

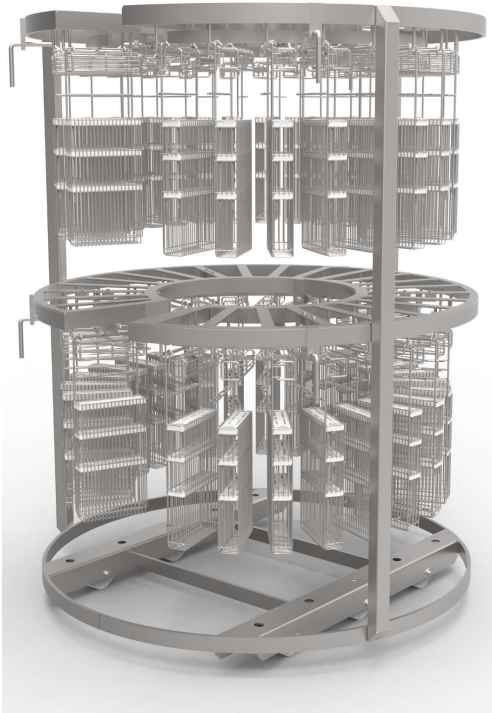
Knives, Gloves & Aprons





- ✓ Customizable internal structure to accommodate various elements in a single machine.





4. Slaughtering & deboning

Crates

Hygiene Issues

Accumulation of blood, fat and meat residues.

High bacterial load if not properly cleaned.

Labor-intensive manual washing operations.

Production bottlenecks due to insufficient crate availability.

Operational Issues

Large volumes with high rotation

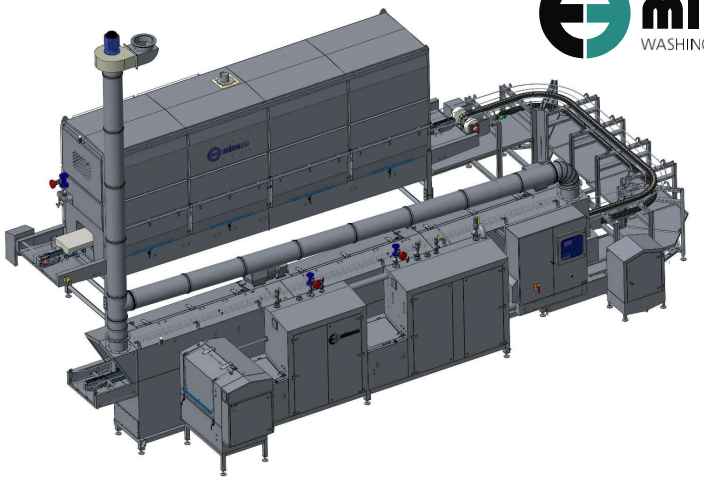
Manual cleaning is slow and inconsistent



4. Slaughtering & deboning

Crates



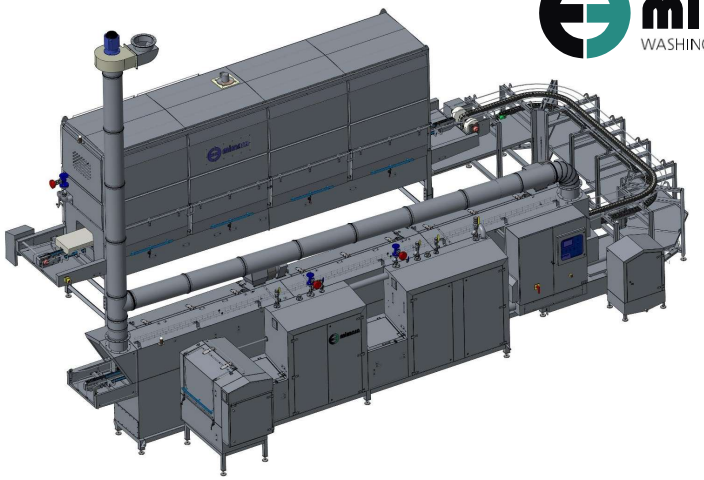




4. Slaughtering & deboning

Crates

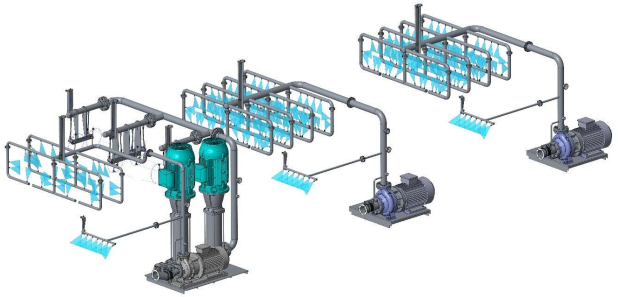




- ✓ High-capacity automated crate washing.
- ✓ Effective removal of organic contamination.
- ✓ Reduced water, energy and labor consumption.
- ✓ Increased crate availability and operational efficiency.

4. Slaughtering & deboning

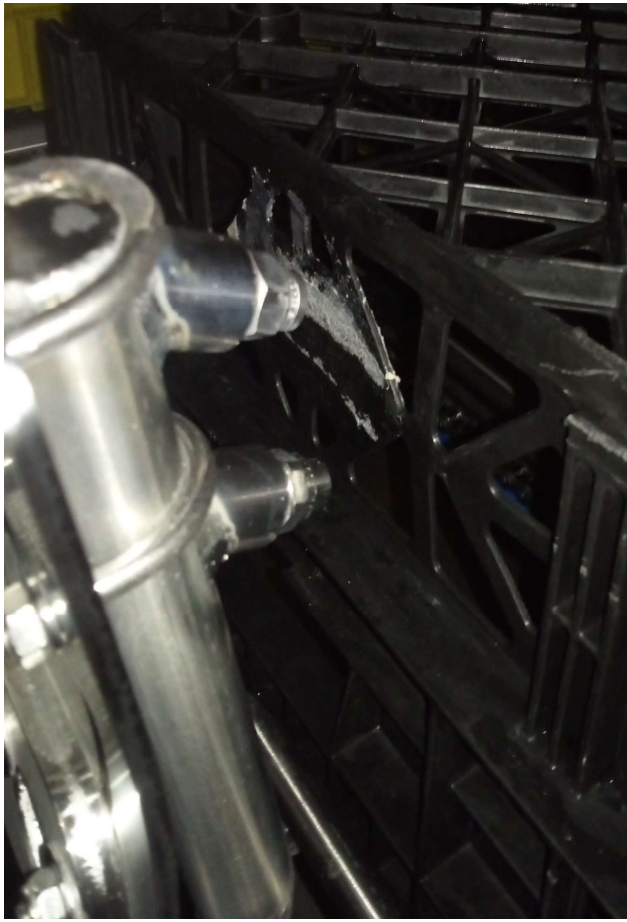
Crates with labels



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PROCESSING & COOKING

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5. Processing & Cooking

Trolleys

Hygiene Issues

Constant exposure to blood, fat and product residues.

Difficult-to-clean wheels, joints and structural frames.

Potential contamination between production batches.

High manual cleaning requirements.

Operational Issues

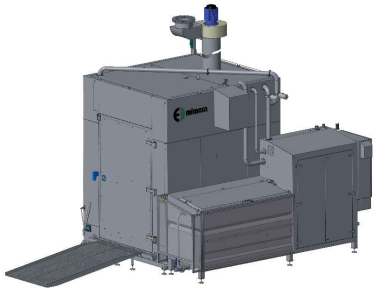
Manual cleaning is slow and inconsistent

High water consumption with conventional cleaning methods.



5. Processing & Cooking

Trolleys



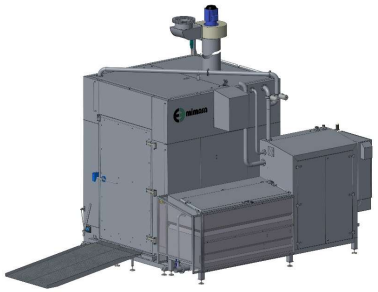




5. Processing & Cooking

Trolleys

Cooking Trolley

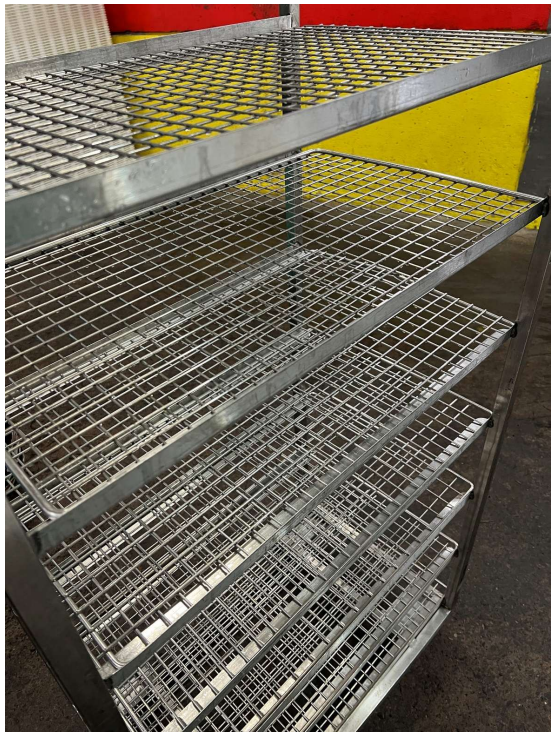


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Before



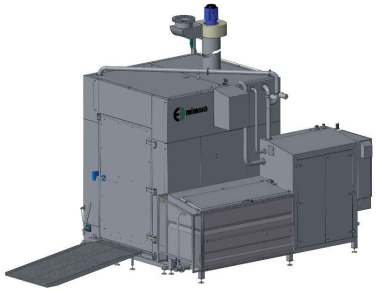


After

5. Processing & Cooking

Trolleys

Raw Trolley







Before



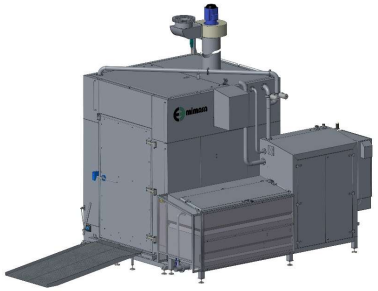


After

5. Processing & Cooking

Trolleys

Tray Trolley



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Before





After

5. Processing & Cooking

Bins

Hygiene Issues

Accumulation of raw material residues and liquids.

Risk of bacterial growth and odor development.

Heavy and difficult to clean manually.

Potential cross-contamination between products.

Operational Issues

Large volumes with high rotation

Manual cleaning is slow and inconsistent.

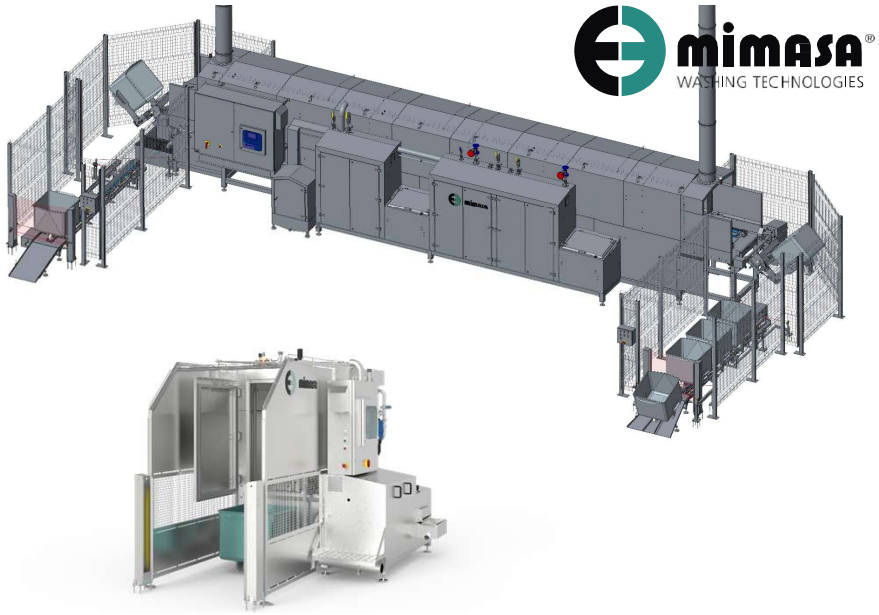


5. Processing & Cooking

Bins



- ✓ Automated internal and external washing.
- ✓ Effective removal of organic residues.
- ✓ Improved hygiene and product protection
- ✓ Faster cleaning cycles and reduced downtime.







5. Processing & Cooking

Containers





Hygiene Issues

Large surfaces exposed to product residues and contamination.

Difficult cleaning of corners, drains and structural reinforcements.

Hygiene risks affecting product quality.

Operational Issues

Heavy and complicated shape

High water consumption with conventional cleaning methods.

5. Processing & Cooking

Containers





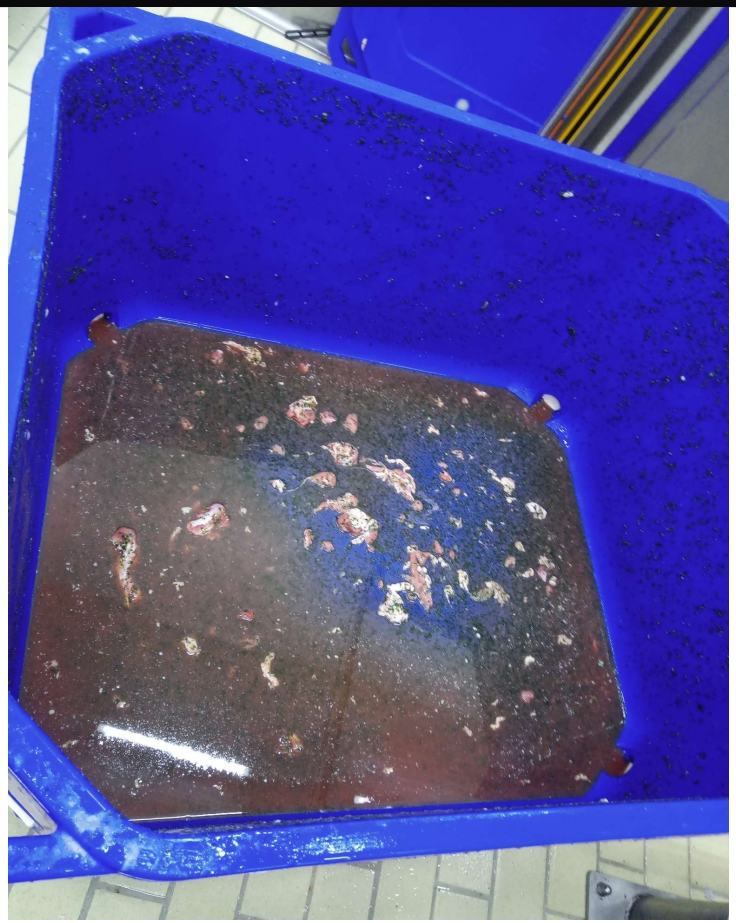


5. Processing & Cooking

Containers



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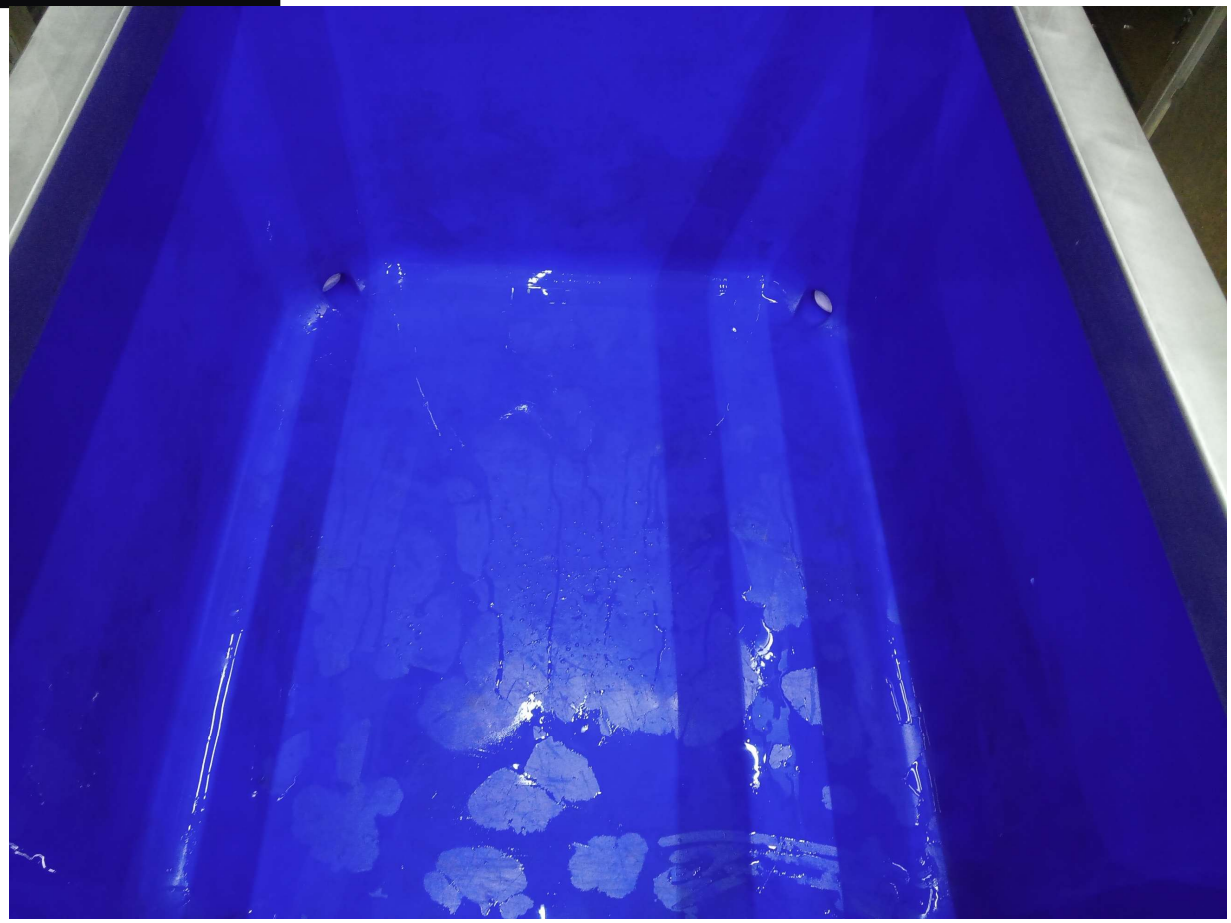


5. Processing & Cooking

Containers







Thank you for your attention

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