

# Firm but gentle meat handling helps regional specialities producer expand

**When a successful French producer of regional delicacies wanted to expand, it found Ishida had the answer to handling its cooked meats with the same care that went into their preparation.**

Founded in 1988, Société Progré is a family company dedicated to producing French regional specialities using mostly locally-sourced meat. Already supplying up to 800 tonnes a year under its own brand names and those of several major distributors, Progré wanted to grasp opportunities to expand into the catering market and to increase its retail business. Automating Progré's weighing operations offered a way not only of improving efficiency but also of freeing workforce capacity to increase production.

## **Screw Feeder Weigher meets the challenge**

Knowing its reputation for multihead weighers, Managing Director Jean-Luc Reynié approached Ishida France to automate one of Progré's packing lines, and was impressed with the response from its local representative. The solution which Ishida France offered was a Screw Feeder Weigher with 14 heads and 1.5 litre hoppers. The CCW-R-214W-SF was installed



during February 2010 in Progré's factory at Baraqueville, in the département of Aveyron.

Specially designed for movement-resistant products like freshly-cooked meat, the Ishida weigher has coreless screws which feed the product gently but firmly towards the hopper system. The hoppers themselves have anti-stick surfaces and are fitted with scraper gates to prevent clogging. In combination, these features meet the challenge of handling Progré's carefully-prepared meat efficiently while preserving product integrity.

Screw Feeder Weighers can achieve speeds normally associated only with free-flowing products. At Progré, 760 and 800g jars are filled at a rate of 28 per minute, with the meat content varying from 150 to 500g, depending on the product.

### Production up 30% - and set to grow

A delighted Jean-Luc Reynié reports that the Ishida multihead has upped production by 30% for tripe products alone. He expects that, overall, productivity of Progré's regional delicacies will easily increase by 50%.

### More hands available to expand production

Even more important for Progré's expansion plans, the Screw Feeder Weigher has greatly reduced manual handling. "We are committed to making quality products, free from preservatives and colourants" stresses Jean-Luc Reynié.

"And we cook everything on the spot: the sauce and all ingredients such as mushrooms."

Five people previously employed weighing meat have been freed to work in other areas of the

factory, helping expand the output of such regional specialities as Aveyron tripe, forestière pork, terrines and pâtés.

### A reputation to savour

Short for Produits Gastronomique régionaux, Progré was founded by Maurice Reynié to offer a range of delicacies prepared to traditional recipes of the region around Baraqueville, the Midi-Pyrenees. When his son Jean-Luc took over in 2003, output was extended with the successful "Les Garibotes" range of retail products. The latest expansion which Ishida France has helped achieve is good news not just for Société Progré, but also for the growing band of discerning customers of this enterprising producer.

*The 14-head Screw Feeder Weigher is set to increase productivity by up to 50% and has freed five employees to help expand production.*



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