What inspired your interest in developing a solution for Waterless Lamb Frenching?

My Background

- First introduced to Waterless Frenching in 2016 during Engineering studies
- Finished University and went into Aviation industry for 6 years

Waterless lamb frenching: reducing 210,000 knifing path actions per shift to zero

Consumers love a classic rack of lamb, especially one that has been beautifully frenched. But lamb frenching in abattoirs is posing a significant WHS risk for abattoir staff. This repetitive action can multiply to over 210,000 knife actions per minute, per operational shift within a plant operating at 10 carcases per minute. The Australian Meat Processor Corporation is calling for solution providers with ideas for sustainable and safe alternatives to traditional frenching with knives or water.

AMPC Innovation Challenge

AMPC would like to hear from providers/developers who believe that they could develop a solution that:

1. Remove operational staff form knifing (and holding) the product. Of the two removing the knife actions is the main foci (and hence semi-automated solutions are also an acceptable consideration).
2. Uses no water (during operations).
3. Recovers the intercostal as a saleable product item. Ideally can remove the intercostals as a single 'finger' of meat

If you are a solution provider or developer and would like to be financially supported by the Australian Meat Processor Corporation (AMPC) to demonstrate and evolve your offering in 'waterless frenching' and demonstrate it in meat processing environments please make an enquiry here.

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Biggest challenge to date through development

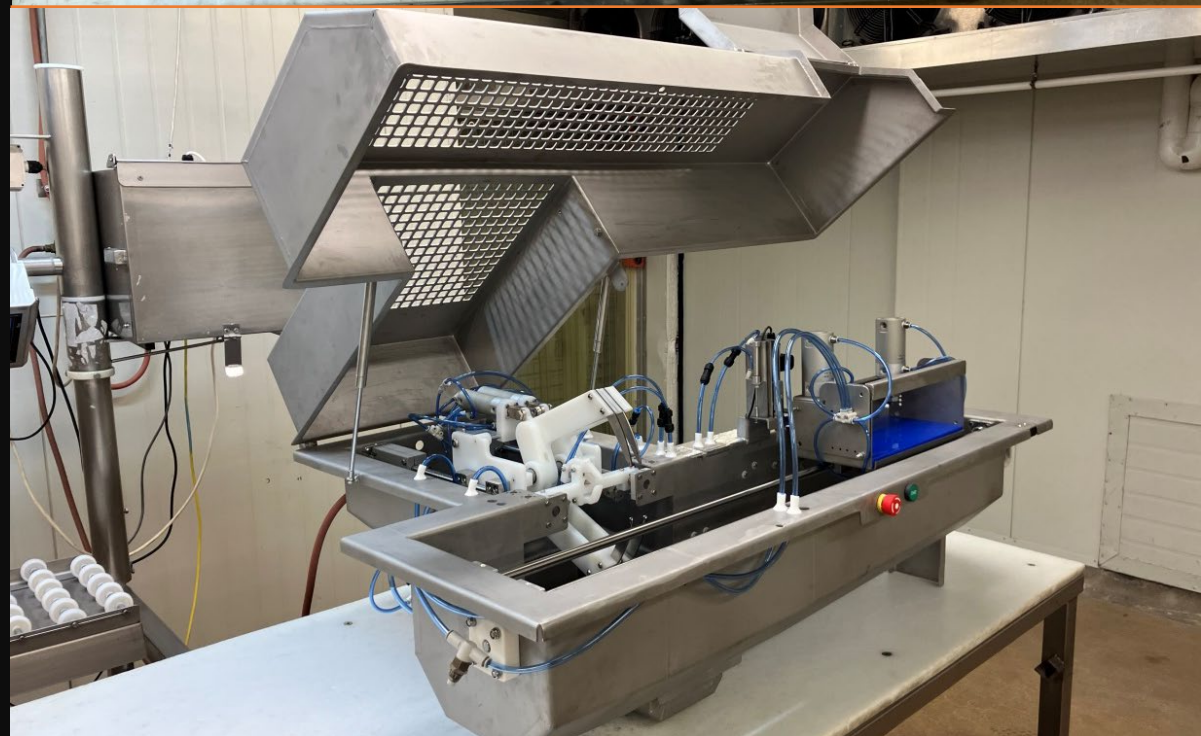
Failing Fast in the Meat Processing Industry

- Fail Fast: Build Minimum Viable Product (MVP) to test ideas and assumptions in realistic operating conditions.
- Realistic operating conditions requires testing in a processing room to enable high volume of tests to measure performance against variability in lamb product.
- MVP for processing room must be food safe, corrosion & water resistant, safe to operate. Achieving this is expensive and time consuming, it is therefore difficult to Fail Fast!

Do you see your development in production and commercially available within 12-24 months?

Outcomes from Beta Prototype

- Produced a repeatability rate of 99% over a test of 200 lamb racks
- 1200 lamb racks processed during Australia testing, no racks damaged
- Achieved a throughput of 2 racks/min



Objectives for Production Prototype

- Match repeatability of Beta Prototype
- Increase throughput to 4 racks/min
- Half the labour associated with manual Frenching (fat cap removed manually and machine completes Frenching)

Pathway to Commercialisation

- Continue testing and refining Production Prototype
- Finalise Design
- Partner with existing Solution Provider to enable delivery