Controlled Atmosphere Stunning System for Chickens Using Bright Coop Cages
The Bright Coop Humane-Aire Stunning System addresses challenging tasks in the farm to shackle process—collecting, handling and processing chickens in a humane way that also produces maximum yield. Say goodbye to high employee turnover and yield reductions. Say hello to higher margins and consistent yields...with the Bright Coop Humane-Aire Controlled Atmosphere Stunning (CAS) System. Delivering superior results in operational efficiency, product quality and bottom line profits, the patented Bright Coop Humane-Aire Controlled Atmosphere Stunning (CAS) System. Meeting production requirements with high quality products.

The Bright Coop Humane-Aire Stunning System process performs exceptionally in demanding applications, processing superior poultry meat daily...with employee turnover at unprecedented low levels.

The Bright Coop Humane-Aire Stunning System process addresses challenging tasks in the farm to shackle process—collecting, handling and processing chickens in a humane way that also produces maximum yield. From the farm through slaughter, animal welfare is increasingly coming under the public eye. The Bright Coop Humane-Aire Stunning System has proven that proper administration of CO₂ is a key component of effective and humane stunning. Our proprietary system allows us to deliver CO₂ in a very precise amount in both the inductive phase and irreversible stun phase, allowing for stress free stunning of the birds creating the most humane approach available in today’s stunning systems. Our method equates to the best animal welfare available leading to relaxed birds, higher quality meat and better yields.

Live birds are collected at the farm into existing Bright cages. The cages are offloaded in the production area and conveyed through a CO₂ tunnel. After the cage exits the tunnel, the stunned birds are slid on the shackle conveyor. The cage is then washed and loaded back on the truck.

The Bright Coop Humane-Aire System offers you a good return on your investment. This preferred system can be engineered to meet your specific production requirements, including volume, configuration and material handling. From farm to shackle, Bright Coop Humane-Aire is a solution to producing high quality protein for the world’s growing markets.

**MARKETING OPPORTUNITIES**

Today’s protein buyer—both trade and consumer—has fewer blood spots and improved color. Due to reduced stress and handling, meat from Humane-Aire birds is consistent in quality. The retailer and foodservice operator sells a consistently better protein that displays better.

**ADOPTION BY LARGE SCALE QSR**

Several large quick serve restaurants have recently announced their preference for suppliers using CAS processing.

**HIGHER EMPLOYEE MORALE**

Greatly improved working conditions in what is traditionally the most undesirable department of the production facility.

**CLEANER WORK AREA**

Less flapping during stunning, as well as less disruption and more predictable results.

**LESST HANDLING, LESS STRESS**

Birds are stunned in the original crates and not handled until after stunning, when they are relaxed from the gas. This eliminates fluttering during stunning as well as damaged carcases.

**HIGHER YIELDS**

Fewer downgrades from blood spots and fractures, less trimming and better color.

**A LEANER SYSTEM**

There are fewer variables than traditional electrical stun systems; less slaughter and more predictable results.

**OFFERS OPTIONS IN CO₂ PURCHASING**

Humane-Aire does not require O₂ and can achieve the desired CO₂ levels using less gas, allowing you to leverage your CO₂ purchasing for greater flexibility.

**REUSE CO₂ FOR LOWER COSTS**

Greater effectiveness in stunning, through a specially designed tunnel that allows for reuse of CO₂.

**CONSTANT AND PREDICTABLE BIRD SEQUENCING**

Unlike batch-kill systems where bird timing is unpredictable, the continuous rate of our inline stunning system maintains consistent timing to ensure easy bleeding and picking of a relaxed bird.
**Humane-Aire**

Humane-Aire is a registered trademark of Midway Machine Technologies. Founded in 1987, Midway Machine Technologies serves the food industry with automation system design and building. A knowledgeable team of engineers and tradesmen provide engineering, fabrication, assembly, installation and parts. Midway has built many food processing systems, including the Humane-Aire CO₂ gas-stunning system in use at many poultry producers today.

**Bright Coop, Inc.**

Since 1951 Bright Coop has been at the forefront of live bird transportation and handling through innovative ideas “brought to life” by its’ experienced team of engineers and craftsmen. In 1979, Bright revolutionized the poultry industry by becoming the first to manufacture and distribute a more modern way of transporting and unloading chickens at the slaughter plant. This system remains as the predominant method used in the U.S.A. and Mexico. Most recently, Bright Coop has teamed with Midway Machine Technologies in Zeeland, Michigan, to manufacture and distribute the fully automated “Bright Coop/Humane-Aire Controlled Atmosphere Stunning System. Bright Coop takes pride in being recognized in the poultry industry as the “One Stop Shop” providing trailers, forklifts, automated loaders, transportation cages and unloading systems.

**Be Bright. Buy Right. Buy Bright.**