

Humane-Aire®

LOAD/UNLOAD • TRANSPORT • CAS STUNNING



**Controlled Atmosphere
Stunning System for Turkeys**

HUMANE-AIRE
CAS

for better
**ANIMAL
WELFARE**

Humane-Aire®

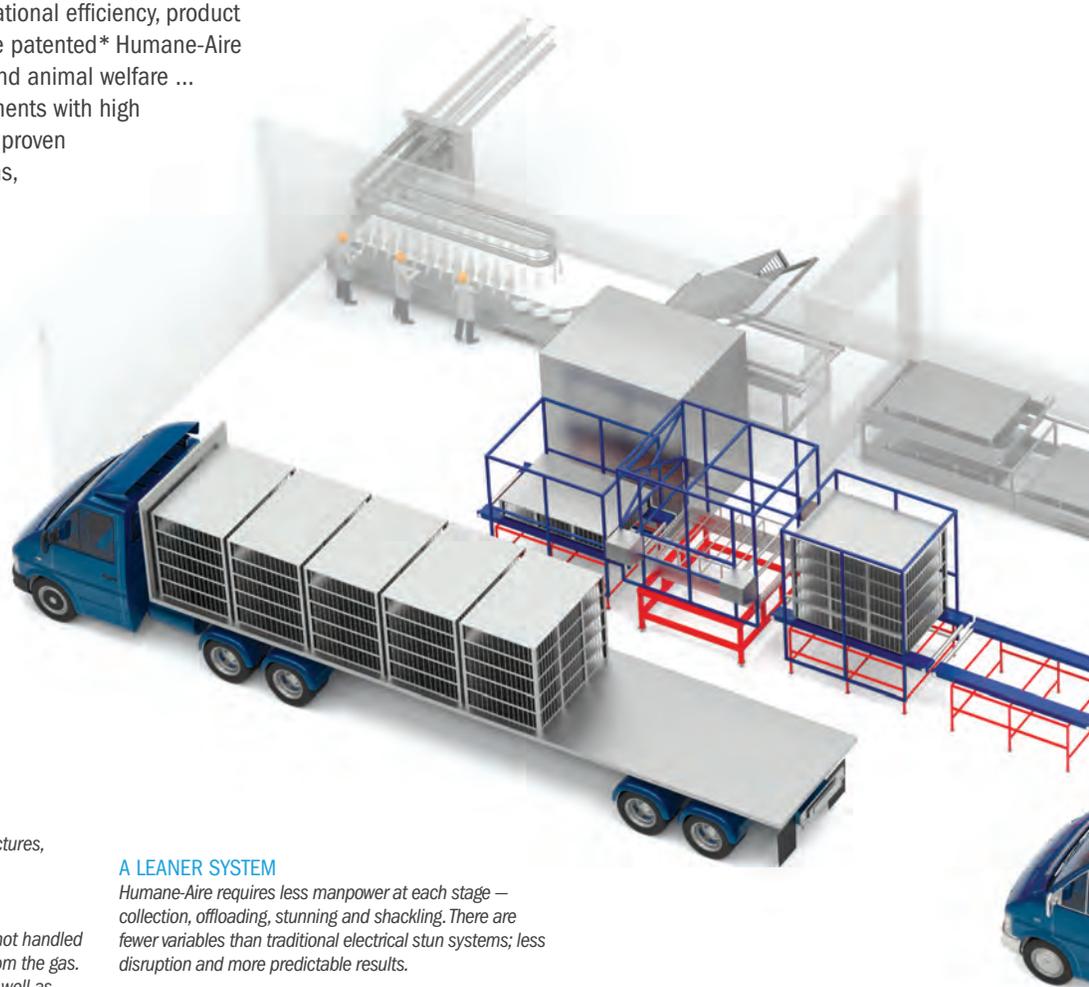
Controlled Atmosphere Stunning System

Effective High-Volume Poultry Stunning for Today's Turkey Processors

The Humane-Aire system addresses challenging tasks in the farm to shackle process — collecting, handling and processing turkeys, including large birds such as toms, 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 Humane-Aire Controlled Atmosphere Stunning (CAS) System. Delivering superior results in operational efficiency, product quality and bottom line profits, the patented* Humane-Aire System is designed for operator and animal welfare ... while meeting production requirements with high quality product. Humane-Aire has proven superior in demanding applications, processing millions of pounds of superior turkey meat daily ... with employee turnover at unprecedented low levels.

At a time when breeding methods are producing larger toms, it has become increasingly difficult — and labor intensive — to shackle 30 to 50 lb. live birds, resulting in near daily employee turnover in poultry plants across the country. A stunned bird, however, is by comparison exceptionally easy to shackle, and leads to fewer staff reductions.



HIGHER YIELDS

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

LESS 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 shackling as well as damaged carcasses.

HIGHER EMPLOYEE MORALE

Greatly improved working conditions in what is traditionally the least desirable department of the production facility.

MARKETING OPPORTUNITIES

Today's protein buyer — both trade and consumer— is more aware than ever of feed sources, product quality and processing. An educated consumer is more apt to purchase quality product — and less likely to settle for a commodity. The retailer and foodservice operator sells a consistently better protein that displays better.

A LEANER SYSTEM

Humane-Aire requires less manpower at each stage — collection, offloading, stunning and shackling. There are fewer variables than traditional electrical stun systems; less disruption and more predictable results.

CLEANER WORK AREA

Less fluttering and stressed bird handling translates to minimal dust, feathers, dirt, excrement, noise and debris.

OFFERS OPTIONS IN CO₂ PURCHASING

Unlike CAK systems, Humane-Aire does not require OEM carbon dioxide, allowing you to leverage your CO₂ purchasing for greater flexibility.

ADOPTION BY LARGE SCALE QSR

Responding to consumer input for humane processing, several large quick serve restaurants have recently announced their preference for suppliers using CAS processing.

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-type 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.

Load/Unload · Transport · Stunning.

Live birds are collected at the farm into specially designed cages. The cages are offloaded in the production area, destacked and conveyed through a CO₂ tunnel. After the cage exits the tunnel, the stunned birds are slid onto on the shackling conveyor. The cage is then washed, restacked and loaded back on the truck.

The 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 shackling, Humane-Aire is a solution to producing high quality protein for the world's growing markets.

ADD UP THE SAVINGS :

REDUCED WING AND LEG BREAKAGE

REDUCTION IN DOWNGRADES

REDUCTION IN MANPOWER FOR HANGING LINE

REDUCTION IN BLOOD SPOTS

IMPROVEMENT IN YIELD DUE TO LESS TRIMMING

HUMANE HANDLING APPROVED BY SEVERAL AGENCIES

REUSES CO₂



WITHOUT HUMANE-AIRE



WITH HUMANE-AIRE

**BETTER QUALITY PRODUCT,
FASTER TURNS**

*Due to reduced stress and handling,
meat from Humane-Aire birds have
fewer blood spots and improved color.*

* U.S. Patent #6,848,987 and 6,694,918

Bright Coop Offers Hands-Free Cage Loading Equipment



Midway Machine Technologies

Founded in 1987, Midway Machine Technologies serves the food, pharmaceutical and manufacturing industries 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 CO₂ gas-stunning system in use at Michigan Turkey Products.

Bright Coop, Inc.

More than just a manufacturer and dealer of poultry handling equipment, at Bright Coop we are always working diligently on innovative ideas and concepts to improve the way “live poultry” is handled for your business, just as we have done for over 60 years!

Humane-Aire[®]
Controlled Atmosphere Stunning System

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