

## PROJECT DESIGN QUESTIONNAIRE – CATTLE

**Thank you for your interest in Frontmatec.** With all new project requests, it's important we obtain information that will allow us match your request with our capabilities and solutions. For this purpose, we have created this project design questionnaire. The more details we know up front, the better we can work out an adequate proposal. All data will of course be treated in absolute confidence. Please return the questionnaire by email to: [kansascity@frontmatec.com](mailto:kansascity@frontmatec.com).

Should there be areas where you are unsure, we will be happy to assist and go through the document with you. Please contact our expert, Jerry, for an appointment. He can be reached via email at [jst@frontmatec.com](mailto:jst@frontmatec.com) or by phone at 816 898 3079.

### CUSTOMER INFORMATION

1. Name and address of the customer	
Name:	
Address:	
Contact person	
Function:	
Phone:	
Mobile:	
E-mail:	
2. Name of project (for future correspondence)	
Date for project to be operational :	

### 3. Building

Is it a new or existing building?

- New building  
 Existing building

Are there any drawings regarding building or infrastructure?

- Yes (if yes, please send digital version (DWG or DXF))  
 No  
 No, but the maximum dimensions of the building are:  
\_\_\_\_\_

### 4. Slaughtering

What is the maximum capacity?

\_\_\_\_\_ per hour          \_\_\_\_\_ per day

Average live weight of the animal:

From \_\_\_\_\_ kg          To \_\_\_\_\_ kg

How many hours/day and days/week will the slaughter line operate?

Hours / day: \_\_\_\_\_

Days / week: \_\_\_\_\_

How should the stunning take place?

- Traditional  
 Ritual killing

Blood collection

- For edible use  
 For pharmaceutical use  
 For rendering

What must be provided for the feet?

Processing: \_\_\_\_\_

What must be provided for hides?

- Processing: \_\_\_\_\_  
 Storage: \_\_\_\_\_

Red offal

- |        |                                 |                                    |
|--------|---------------------------------|------------------------------------|
| Tongue | <input type="checkbox"/> Edible | <input type="checkbox"/> Rendering |
| Heart  | <input type="checkbox"/> Edible | <input type="checkbox"/> Rendering |
| Liver  | <input type="checkbox"/> Edible | <input type="checkbox"/> Rendering |

- |         |                                 |                                    |
|---------|---------------------------------|------------------------------------|
| Lungs   | <input type="checkbox"/> Edible | <input type="checkbox"/> Rendering |
| Kidneys | <input type="checkbox"/> Edible | <input type="checkbox"/> Rendering |

White offal

- |           |                                 |                                    |
|-----------|---------------------------------|------------------------------------|
| Paunch    | <input type="checkbox"/> Edible | <input type="checkbox"/> Rendering |
| Honeycomb | <input type="checkbox"/> Edible | <input type="checkbox"/> Rendering |
| Omasum    | <input type="checkbox"/> Edible | <input type="checkbox"/> Rendering |

- |           |                                 |                                    |
|-----------|---------------------------------|------------------------------------|
| Abomasum  | <input type="checkbox"/> Edible | <input type="checkbox"/> Rendering |
| Intestine | <input type="checkbox"/> Edible | <input type="checkbox"/> Rendering |
| Other:    | _____                           |                                    |

What must be provided for the heads?

Processing: \_\_\_\_\_

## 5. Quick chill & chill rooms

**Must the slaughter line be equipped with a quick chill / shock tunnel:**

- Yes  
 No

**If yes, what is the capacity of the quick chill / shock tunnel:**

Duration of carcasses in quick chill  
\_\_\_\_\_ Minutes                      Carcass distance \_\_\_\_\_ In

Temperature in quick chill  
Cooling: \_\_\_\_\_ °F

Spray Chilling

- Yes  
 No

**Capacity of the chill rooms (hot box):**

Duration of carcasses in the hot box  
\_\_\_\_\_ Hours                      Distance between half carcass \_\_\_\_\_ In

Carcasses per room  
\_\_\_\_\_ Carcasses

Spray Chilling

- Yes  
 No

**Grading station**

Holding time after ribbing before grading  
\_\_\_\_\_ Min.

**Sales cooler?**

Carcasses per room  
\_\_\_\_\_ Carcasses

Spray Chilling

- Yes  
 No

## 6. Deboning

**Will any deboning take place?**

- Yes                       No

**What should be the capacity of the deboning line?**

\_\_\_\_\_ carcasses/day or \_\_\_\_\_ Lb/day

**How many hours/day and days/week will be deboned?**

Hours/day: \_\_\_\_\_  
Days/week: \_\_\_\_\_

**How should the deboning take place?**

- On tables
- Conveyor system with tables
- Inline conveyor system
- Other: \_\_\_\_\_

**Should the deboning line have a traceability system?**

- No
- Yes, on batch level
- Yes, on animal level
- Other: \_\_\_\_\_

**In what way will the end products be packed?**

<u>Packaging material</u>	<u>Percentage</u>
<input type="checkbox"/> Cardboard Boxes	_____ %
<input type="checkbox"/> Combos	_____ %
<input type="checkbox"/> Thermo formed	_____ %
<input type="checkbox"/> COV	_____ %
<input type="checkbox"/> Other: _____	

**Are there any existing packaging machines / packaging lines?**

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**In what way will the rest products (e.g. bones, fat, trimmings) be discharged?**

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**8. Management system**

**MES system :**

Do you have any interest in a future discussion on our MES system:

- Yes                       No

**SCADA system :**

Do you have any interest in a future discussion on our SCADA system:

- Yes                       No