

FEDERATION OF DISTRIBUTORS NEWSLETTER



Issue No. 35, December 2003



Exposición de Carnes 2003 - Exhibición de Industria de Carne la Mas Grande de Mexico



Expo Carnes 2003, Mexico's largest meat industry exhibition, was held earlier this year in Monterrey, Mexico. It's also one of Latin America's largest exhibitions of this type. Companies from Mexico, South America, and the United States participated in this event. Visitors from all over the world attended to view the latest developments in meat processing and packing equipment.

Representing Jarvis Products were Humberto Sandoval, Jarvis Mexico's General Manager, and Vincent R. Volpe, President of Jarvis Products Corporation. Accompanying Mr. Volpe was his wife Madeline.



From left, Ernesto Moreno, Jarvis' service technician responsible for northwestern Mexico, Edge Manufacturing's Felipe Robledo and a booth attendee viewing a Jarvis Model 280-2 Circular Breaking Saw.



From left, Enrique Chapa, Jarvis de Mexico's service technician for northern Mexico, Ignacio Luna, Jarvis' service technician for Mexico's Gulf Coast, Vincent R. Volpe, President of Jarvis Products Corporation with his wife Madeline, Ernesto Moreno, Jarvis' serviceman responsible for northwestern Mexico, and seated in front is Humberto Sandoval, Jarvis Mexico's General Manager.

FACT: In 2002, Mexico produced 1,900,000 tons of beef, 1,000,000 tons of pork and 2,297,000 tons of poultry products.



From left, Fernando Morteo, Ignacio Luna, Jarvis' service technician for Mexico's Gulf Coast, Yamil Garcia, Plant Manager and owner of Frigorifico de la Cuenca Del Papaloapan and Antonio Andere, Jarvis' Yucatan area distributor.



From left, Jaime Sandoval, Jarvis' service technician responsible for central Mexico with Enrique Chapa, Jarvis de Mexico's service technician for northern Mexico answering questions from booth visitors.

New Equipment Installed for Mexican Customers



Jarvis recently installed new equipment for two, long time Mexican customers - an USSS-1 Pneumatic Stunner at the Vizur processing plant and a CV-1 Steam Vacuum System at the FAPSA y Asociados facility, both located in Culiacan, State of Sinaloa, Mexico.



The Vizur processing plant, located in Culiacan, Mexico, processes about 300 head of cattle per day.



Vizur employees having their picture taken with Jarvis service technicians during installation of USSS-1 Pneumatic Stunner equipment. From left, Jaime Sandoval, Jarvis Service Technician, Hector Camacho, Plant Maintenance Manager, Antonio Beltran, Chief of Plant Maintenance, Ignacio Luna, Jarvis Service Technician, Enrique Chapa, Jarvis Service Technician, Ernesto Moreno, Jarvis Service Technician, and Jesus Urias, the plant's Maintenance Programmer.



FAPSA y Asociados employees being photographed with Doug Bain (standing next to sign), Jarvis' U.S. Western District Manager. Doug was overseeing the installation of a Model CV-1 Steam Vacuum System at FAPSA's Culiacan, Mexico plant. Doug was also training FAPSA employees on how to operate the new system.

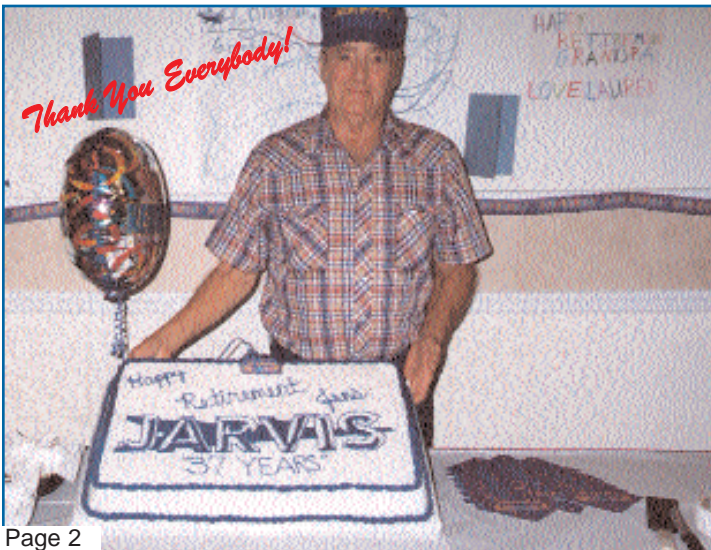


Photographed in his office is Guillermo Torres, General Manager of FAPSA y Asociados' Culiacan, Mexico plant.

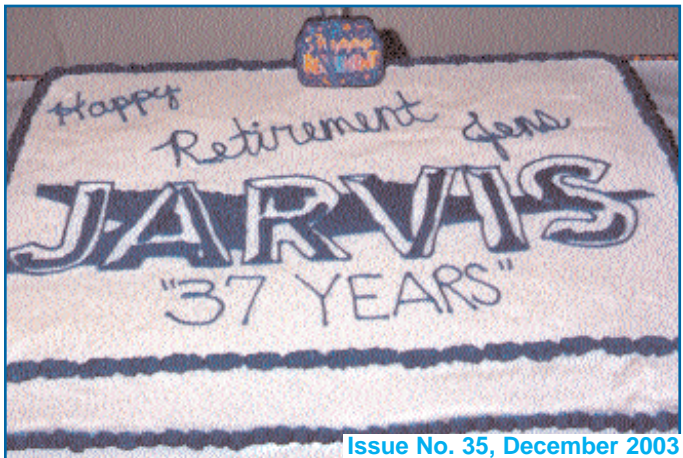


Jens Rahr Says "Thanks"

As mentioned in the last Jarvis newsletter (Issue No. 34), Jarvis Service Technician Jens Rahr retired after 37 plus years of outstanding service. Jens wants to thank the many people who contacted him to wish congratulations. To mark the occasion, Jen's family gave him a surprise retirement party. Here are a few pictures:



Jens Rahr being photographed at his surprise retirement party. Jens' daughter made the cake.





Jarvis Italia Participates in Verona Meat Industry Exhibition



Earlier this year, Jarvis Italia, our newest subsidiary, participated in the Italian Meat Industry Exhibition held in Verona, Italy. Representing Jarvis was Fabrizio Foroni, Jarvis Italia's Managing Director and his wife Raffaella. Mr. Vincent Volpe, President of Jarvis Products, also attended.



Pierre Grosskreuz, Director of Industrade in France, Jarvis' French distributor viewing exhibited Jarvis electric saws. Photo taken by Jarvis President Vincent Volpe, who also represented Jarvis.



From left, Industrade in France's Pierre Grosskreuz with Fabrizio Foroni, Jarvis Italia's Managing Director inspecting a Jarvis USSS-1 Penetrating Bolt Pneumatic Stunner.



From left, Jarvis Italia's Fabrizio Foroni with Danilo Berera of Berera Italia, an Italian distributor of Jarvis products.



Fabrizio demonstrating Jarvis equipment and answering questions from managers who work at the Pantano beef slaughtering plant located in Padova, Italy.



Assisting Fabrizio at the exposition was his beautiful wife Raffaella.

A Visit From an Old Friend



Charles E. Scheurer, a Jarvis employee for over 63 years, and an old friend of Mr. Volpe, visited the Middletown headquarters this past summer. Charles Scheurer started his career with Jarvis in 1940, and is still the West Coast representative for Jarvis Cutting Tools, Jarvis Machine Tools, and Jarvis Meat Machinery.

Also visiting with "Charlie" was his nephew Dennis E. Boyer of Springfield, Massachusetts.

Charles ("Charlie") Scheurer (on right) being photographed with his nephew Dennis Boyer. One extra benefit of visiting the Middletown plant and getting a tour, is also receiving a complimentary Jarvis jacket.

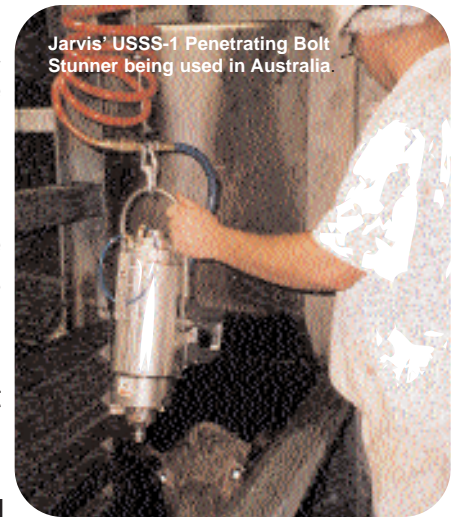


Stunning options

By Dr. Temple Grandin, Animal Science Dept., Colorado State University

The following article, written by Dr. Temple Grandin as part of her "*from the corral*" series, appeared in the October 2003 issue of MEAT&POULTRY Magazine, and is re-printed with the magazine's permission.

Captive bolt stunning is effective and the latest stunners provide a high level of cattle welfare. Air-injecting stunners, which can force large amounts of nervous system tissue into the body, have been replaced with non-air injecting stunners to reduce nervous system tissue contamination. Non-air injecting stunners may force a small amount of brain tissue into the body of a few cattle. With all of the concern about bovine spongiform encephalopathy, industry leaders should understand the pros and cons of electrical stunning. Converting plants to electrical stunning is a huge financial burden and animal welfare would be difficult to assess. Any policies about B.S.E. should assume there are two categories of animals- high risk and low risk. The Canadians have already used this approach in their recommendations on the use of bovine protein for feed. Fed cattle less than 30 months of age are considered low risk. Mature cattle have a greater risk of spreading B.S.E. If electrical stunning had to be used after a B.S.E. outbreak, I suggest only using it on high-risk, mature cattle. The captive bolt could still be used on the young feedlot cattle. Electrical stunning has been used for years in New Zealand on their grass-fed cattle. When the Australians tried it on feedlot cattle they had problems with blood splash and meat damage. Several plants in Australia that used electrical stunning on fed beef removed it because of the problems. Electrical stunning has been successful in New Zealand because grass-fed cattle are more resistant to blood splash. Plants in New Zealand also use electrical stunning for halal (Muslim) slaughter. A reversible, head-only stun is performed prior to the throat cut. Reversible stunning implies the animal would fully recover if it was not slaughtered. This method has been accepted by most Muslim authorities and has proven to be successful. Electrical stunning can be performed as either a head-only reversible stun or a cardiac arrest stun where the animal will not re-cover. When cardiac arrest electric stunning is used in cattle, a two-stage stun is required. Cattle are too large to pass a single current from the head to the body like a pig.



Jarvis' USSS-1 Penetrating Bolt Stunner being used in Australia.

To render the bovine instantly insensible a minimum of 1.2 amps at 60 HZ must be passed through the brain. This first current is applied to the head and then a second current is applied to stop the heart. To ensure insensibility the current applied to the head must be administered through a head-holding device, which holds the electrodes firmly against the head during the stun. Hand-held head electrodes used in South America are not effective because animals tend to fall away from the electrode the instant the current is applied. A hand-held electrode works for pigs because pigs have shorter necks and are held in a restrainer. Head-holding devices that are used for kosher slaughter could be easily converted for electrical stunning. Good head holder designs are available for both stun boxes and the center track conveyor restrainer. One disadvantage of electric stunning of cattle is assessing insensibility can be more difficult. One advantage of captive bolt is that determining whether or not the animal is insensible is much easier. Another disadvantage is the expense of the equipment required for worker safety. In a center track restrainer system the shackler could no longer be stationed under the restrainer. The cattle would have to be shackled on the table like a big pig.