

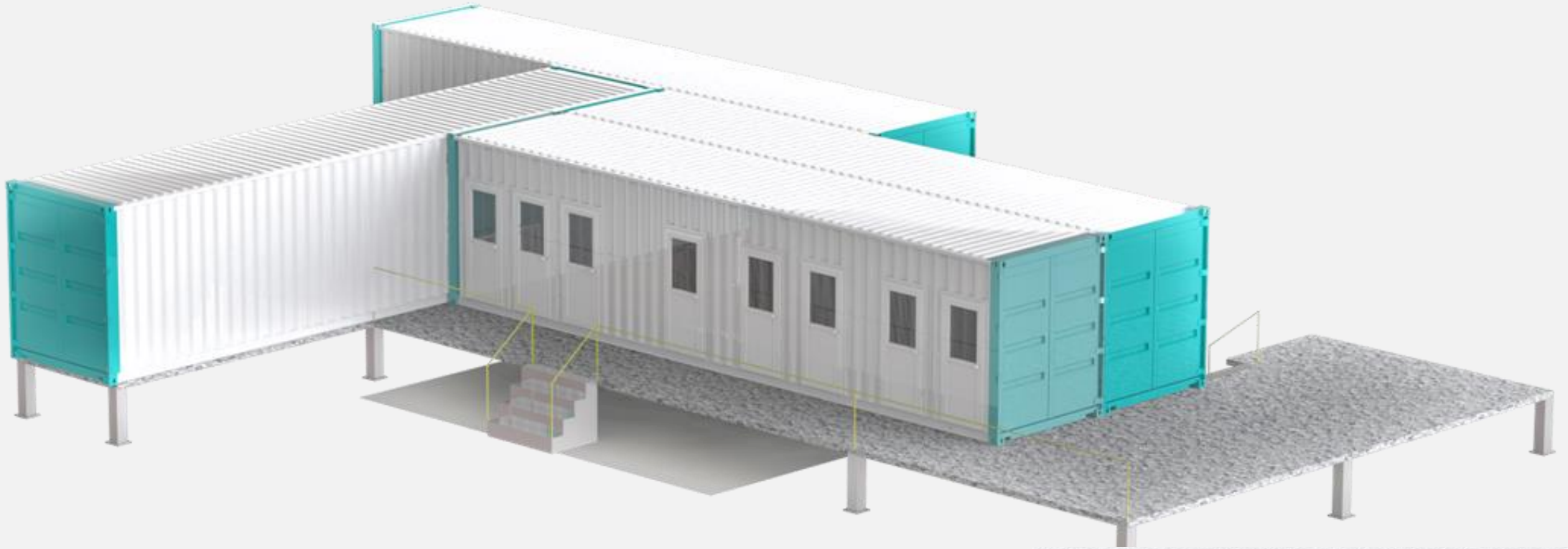
**MICRO PROCESSING CONTAINER - MPC  
COMPLETE MODULAR  
POULTRY PROCESSING PLANT**

**POULTRY**  
**COMPACTO**  
MICRO PROCESSING CONTAINER - MPC By **Tekpro**



**SLIDE TO ...  
Poultry infrastructure video**

**SLIDE TO ...  
Poultry processing video**



## **MAIN PROCESSING MODULES**

Our innovative system: COMPACTO will allow the small chicken processor to optimize their poultry slaughter and further processing within a much smaller footprint and at a much lower investment

**180 BIRDS** / HOUR

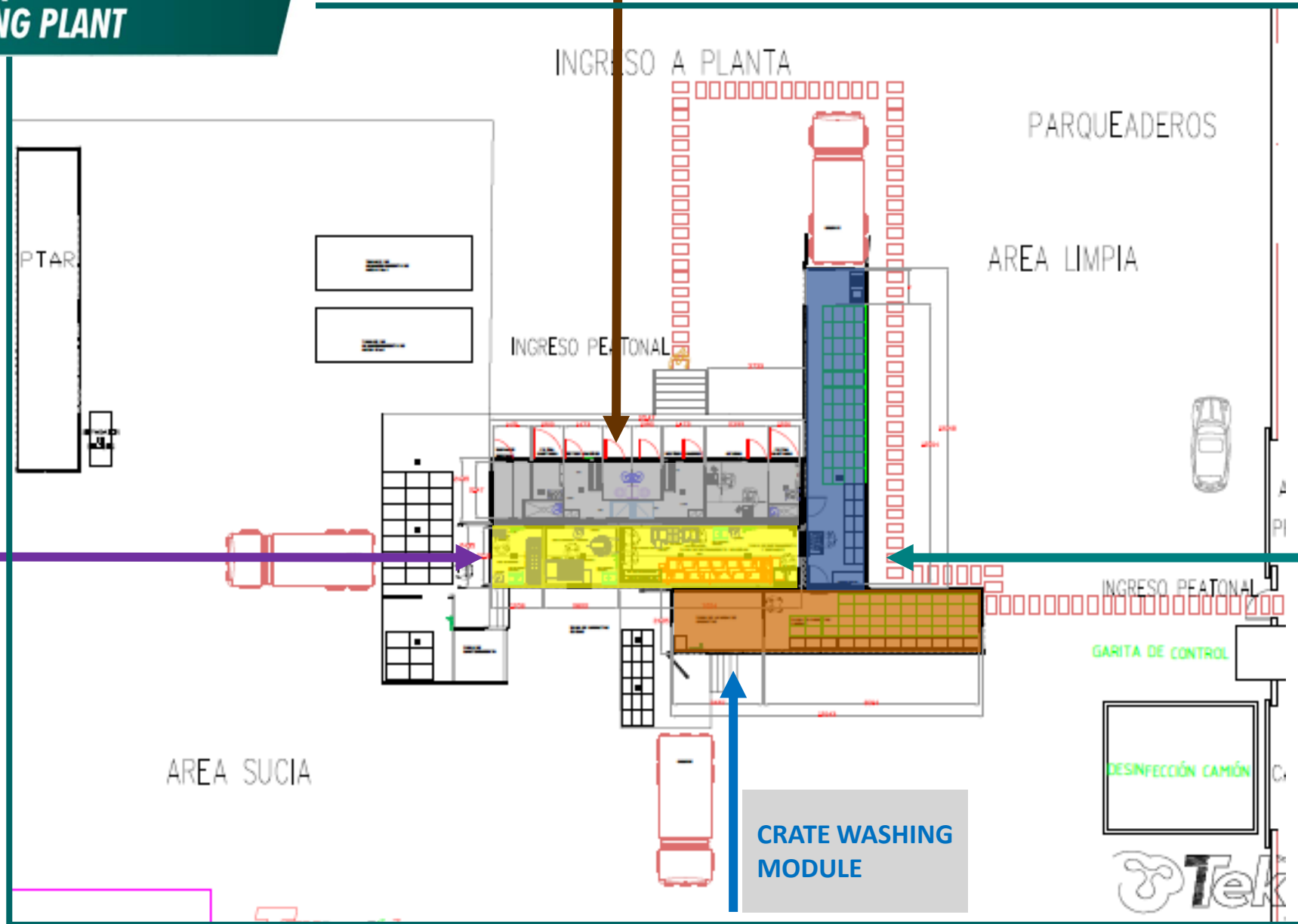
**MICRO PROCESSING CONTAINER - MPC  
COMPLETE MODULAR  
POULTRY PROCESSING PLANT**

**ADMINISTRATIVE  
PERSONNEL  
MODULE**

**MAIN PROCESSING  
MODULE**

**REFRIGERATION  
WHOLE POULTRY  
MODULE**

**CRATE WASHING  
MODULE**







**YOUR OWN POULTRY  
PROCESSING KILL LINE IN**

**308 ft<sup>2</sup>**



YOUR POULTRY PROCESS IN  
**308ft<sup>2</sup>**

## INVEST & GROW



### 1 COMPACTO WORKS!

The Compacto MPC system allows for a fully traditional HACCP and GMP approved slaughtering and processing system within a standard 40' container. The MPC comes fully equipped with all the traditional processing equipment to allow for specific and niche processing on a smaller scale (ie Halal, Kosher, etc.) Fully FDA compliant.

### 2 SMALL CAPITAL INVESTMENT

The MPC system is perfectly designed for the smaller rural or remote processors such as ranches and cooperatives not wanting to incur the extra costs of utilizing a larger centralized slaughtering and kill operation. By design our system is smaller and thus requires much less CAPEX to get up and running.

### 3 COMPACTO = TIME SAVINGS

MPC modular system is specifically designed for quick and easy set up, processing and clean up thus reducing your overall costs, down times and turn around.



### 4 PLUG AND PLAY DESIGN

Our unique mobile and modular MPC design is truly plug and play ready. The MPC's modern design also lends itself to future and easy additions or modifications.

### 5 TECHNICAL PROCESSES

Our focus on zone process separation complies with strict GMP and hygienic slaughtering procedures. Our intelligent and compact design allows for the proper separation between animal reception - slaughtering - and deboning and pack-off functions all in a very small footprint.

### 6 QUALITY IN THE PROCESS

MPC has been meticulously designed with a focus on the quality of the processing systems, equipment and machinery built into the workspace. It is very flexible but compact and focused layout designed for the best quality processing results. The ergonomics of the MPC also provides for superior employee/operator welfare.



### 7 QUALITY PRODUCTION

With the design and focus on smaller daily numbers of animals slaughtered allows for a focus on better quality and appearance of the final products.

### 8 COMPACTO IS FULLY EQUIPPED

Each MPC Compacto is fully equipped with the right blend and sizes of processing equipment allowing for smaller scale production and thus permitting better operator ergonomics within a smaller workspace. The end results will be achieved in much less time and for a high degree of quality.

### 9 COMPACTO IS HACCP AND GMP COMPLIANT

MPC Compacto has been designed and integrated from the beginning to provide the owner / operator with the maximum hygiene and standards for industrial processing within a small workspace and of course is GMP and HACCP compliant.





**SLAUGHTER,  
SCALDING AND  
PLUCKING ZONE**



**SLAUGHTER,  
SCALDING AND  
PLUCKING ZONE**





**EVISCKERATION  
ZONE**



**COOLING AND  
PACKING ZONE**





# ABOUT US

Tekpro is a company with over forty years of experience in the food processing equipment and systems manufacturing industry. We serve the poultry and meat processing industries with innovative solutions, Compacto being a prime example of our forward and innovative approach to the industry we serve. Through our experience and efforts we have managed to enjoy an export installation base in many countries with an eye towards many more.

We first assist our clients through assessing their needs and offer/implement proper solutions including client need assessment, planning, implementation and training which encompasses operation, maintenance, sanitation and process management. Our group of professionals focuses on customer needs first, everything else follows.

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