

QUAIL

MEAT



At the Top of the Flavor



GÜRES QUAIL MEAT PRODUCTION FACILITY

In addition to quail and chicken eggs, pasteurized liquid eggs, egg powder, feed, egg tray, fertilizer plants and cage production, Güres Group has also added Turkey's largest and comprehensive quail meat production facility to its fields of activity.

Produced in hygienic and healthy conditions in accordance with Islamic rules. Güres Group Quail Meat facilities are ISO 9001 (Quality Management System) Halal and Kosher certified and FSSC 22000 Food Safety Management Systems are implemented.

With its production technology, automation system and expert personnel, every stage of production under health and hygiene conditions brings Güres Quail Slaughterhouse to position that determines the quality standards of the sector and leads the sector.





10 pieces Quail Meat



4 pieces Quail Meat



INCUBATION AND RAISING POULTRY HOUSES

From slaughtering to the preparation for consumption, the process quails, which are grown in a highly isolated environment in terms of health and hygiene, starts from the incubation plant.

Quails hatched from eggs in special incubators are made ready for slaughter in quail growth and raising cages produced within the Güres Group under healthy and animal welfare conditions where the latest innovations in production technologies are used



SLAUGHTERHOUSE

Quails, which are ready for slaughter, are taken to the slaughterhouse, where experienced and expert personnel and state-of-the-art machines are located, are subjected to a 15-stage production process.

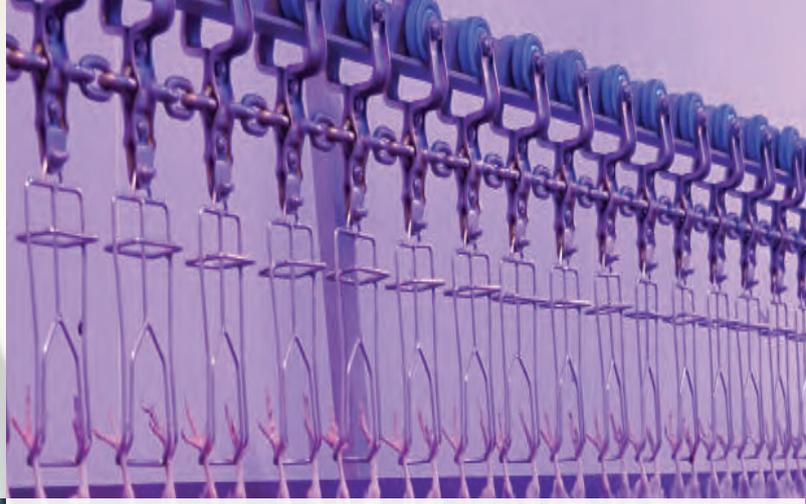
In the slaughterhouse, where only authorized personnel can enter, a strict hygiene procedure is applied in accordance with quality standards.



Güres Quail

Health Check

First of all, it is decided whether the quails that are subjected to health check by the private veterinarian in the facility are suitable for slaughter and consumption. All production is carried out under the supervision and approval of an official veterinarian.



Stress Reducing

The quails, which are suitable for slaughter, are kept under purple light for a while, taken to mobile hanger systems and sent to the calming unit. The quails calmed (waited) in this section are transferred to the section where the slaughter will be initiated.



Slaughter

The quails coming to the live slaughter room are slaughtered by trained butchers in accordance with Islamic procedures and the blood flow process is carried out for about one and a half minutes.

Head Removal, Wetting, Paw Cutting

After the blood flow process, the quails passing through the automatic head removal, wetting and foot cutting units, respectively along the line, are taken to the boilers where their softened feathers will be plucked by the wetting process.



Feather Removal, Cleaning Inside, Washing

With the hair removal process in steam boilers, the products has their natural apperance and are taken back to the hanger system, then vacuumed and cleaned by the showering process.



Chilling, Airchill

The cleaned meats are sent to the water cooling unit to prevent bacterial growth and protect meat quality, and the temperature is reduced to 0-4 C. The products are taken to the air cooling chambers where their reduced heat is kept by being put back on hangers. In this section, the meat is cleaned from water and ready to be packaged.



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Freezing, Storage

In the packaging unit, the shocking process is applied in which they are cooled down to -40 degrees after being placed in the packages. Rapidly shocking the product at -40 degrees in special shock rooms increases product quality and hygiene. After the shocking process, the heat is reduced to -18 degrees Celsius and the products are kept in the storage rooms for shipment.



Cold Chain Shipment

Shipment is carried out with refrigerated vehicles at -18°C, and the products are always fresh and meat quality is at the highest level





GÜRES TAVUKÇULUK ÜRETİM PAZARLAMA VE TİC A.Ş

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