



TESTIMONIAL



OVERVIEW

FPL Food, built on the belief in sustainability, traceability, and animal welfare, was founded by Francois Leger. With a passion for continuing his family's proud farming legacy from his childhood in France, Francois pursued a degree in agriculture and dedicated his career to working in the beef industry in France, Australia, South America and the US. In 2004, Francois purchased a processing facility in Augusta, GA. Since then, the company has grown tremendously to include a grinding facility in Thomasville, Georgia as well as 3500 acres of farmland committed to raising genetically certified Angus and Wagyu cattle.

FPL Food is the number one family-owned processor of fresh beef products and ground beef selections in the Southeast. With over 1,500 employees across three facilities and farms, FPL Food proudly offers several brands developed to service their retail, food service, and food manufacturing partners as well as their new ecommerce platform. Whether delivering beef products domestically or exporting worldwide, FPL Food is dedicated to providing the highest quality traditional and custom beef products tailored to satisfy the needs of each of its customers.

Today, FPL Food is leading the charge in sustainability in the beef industry by proving their vertically integrated system to be successful. FPL handles every aspect of production from the birth and raising of the animals to harvest and the final product. By implementing environmentally responsible agriculture practices at the farm and decreased transportation time to the harvest facility by buying and raising cattle in the Southeast, FPL Food is committed to giving back more to nature than they take. FPL Food and their team truly are stewards of the land and believe that a bright future for the company and the environment is only possible if they respect and care for their land, their animals, and their employees.

"After using Provisur equipment for more than 34 years, we have built a great relationship," says Leger. "For the ground beef we produce, Provisur has the best equipment on the market."

PROVISUR[®]
TECHNOLOGIES



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WEILER® 1109 – THE STANDARD FOR INITIAL MIX AND GRIND

The Weiler 1109 Grinder is renowned within the industry for its flexibility and high-capacity performance. And for FPL Food, it's been an instrumental piece of equipment in helping them achieve high-quality, consistent products.

"We use the Weiler 1109 as the first step in our processing line. After the meat goes through the metal detector, the 1109 acts as a pre-breaker that grinds the meat into three-quarter or half-inch portions."

Built tough to stand up to the most demanding environments, the 1109 is designed to deliver a remarkably low cost of ownership.

"There are two reasons why I've always liked these grinders. Number one, they're built strong. Number two, the quality of the meat and texture it produces is superior."

DOMINATING THE MARKET WITH DOMINATOR® MIXER/GRINDERS

After experiencing so much success with the Weiler 1109, Léger decided to upgrade to the Dominator 14 and Dominator 1612 Mixer/Grinder to handle increased capacity.

Dominator Technology is designed with fewer parts and self-aligning components to simplify operation and make maintenance and sanitation easier. Twin overlapping counter rotating paddles gently mix every batch to ensure uncompromising product quality, while Provisur's proprietary Balanced Flow™ technology virtually eliminates rollback, turbulence and unnecessary work to the raw material – ensuring consistent particle definition, excellent texture, and a premium end product.

"The overlapping paddle system allows you to mix slower and achieve the optimal blend. It preserves the texture of the meat without extracting the protein, which gives you a much better texture and a less chewy texture in the meat."

What's more, "the Dominator Mixer Pump Grinder technology works with a positive displacement pump where you can control the speed of the blade, the speed of the screw and the speed of the pump," says Leger. "You also have the bone eliminators that are included in the grinder head, which saves a lot of meat and provides a huge gain in yield. The Dominators we're using now helped us increase capacity to produce 72,000 pounds per hour."

"We were also able to modify the equipment by adding a custom-made PLC program. So, on each system, the grinder is independent and recipe-driven. Depending on the recipe, we can easily adjust the blending and chilling times for each batch."

FORMAX® ULTRA26® – FORMIDABLE FORMING TECHNOLOGY

The ULTRA26 former delivers precise weight and shape control while forming products with a natural texture and excellent appearance. It features a proven, servo-driven knock-out system to accurately place formed products on conveyors for further processing.

**“BEST
EQUIPMENT
ON THE
MARKET.”**

- François Paul Léger
FPL Food Owner



Dominator 14

“We currently have three ULTRA26’s to form our frozen patties. The main benefit we get from Formax, when compared to the competition, is that we have a more consistent quality and weight across each patty. I’ve used other formers in the past,” says Leger, “but Formax equipment delivers more volume and better texture.”

Another advantage of the ULTRA26 is the ability to add Provisur’s proprietary tooling and filling systems to create a variety of premium textures.

The Tender-Form® system creates small columns of products that are stacked vertically. The cavity is filled during the dwell period of the mold plate, which results in more even cooking, consistent internal temperatures, better overall shapes, and an improved tender texture.

“The beauty of the Tender-Form system is that the patties maintain a consistent shape, even when you cook them on a barbecue. We also use the Homestyle Patty system, which gives you a better texture and the feeling of a homemade burger.”

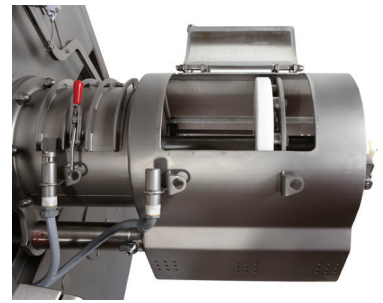
EXCEPTIONAL SERVICE TO STAY UP AND RUNNING

With some of the best aftermarket parts and services in the industry, Provisur ensures that FPL Food’s equipment is running at peak performance to eliminate downtime and maximize productivity.

“We’ve built a great relationship with the Provisur team and are very satisfied with their customer service. If we ever have a problem, we can pick up the phone and they’ll resolve the issue. They’re very responsive.”

Provisur maintains one of the industry’s largest global inventories of OEM parts. Every replacement part is precisely engineered and carefully manufactured using only the highest quality materials.

“It doesn’t happen too often, but sometimes a part will break, and we won’t have it stock. Provisur always goes above and beyond to send us the part as soon as possible, or they’ll come out to the plant to repair the equipment on site.”



CONTINUING SUCCESS INTO THE FUTURE

As FPL Food continues to expand their operations, Provisur will play a key role in optimizing their production line and helping them identify new opportunities for growth.

“Over the last 34 years, I’ve always brought Provisur equipment into my plants. These are strong, extremely durable machines. Provisur is a very innovative company,” Leger says in conclusion, “and they are always evolving to help us meet our needs.”

Learn how Provisur’s industry-leading equipment can help give your business a competitive advantage. From mixing and grinding to forming, separation, slicing and more, Provisur is the go-to brand trusted by processors for superior quality and texture.

Learn more at [Provisur.com](https://www.provisur.com)

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