

High Quality and High Yield Equipment Introduced to the World

Mayekawa deboning equipment provides high quality appearance of meat and high yield off the bone to their customers. At Mayekawa we strive to be a good partner to our customers worldwide, as we continue to contribute creations of newly developed deboning equipment to enhance the improvement of enriched food culture.



YIELDAS



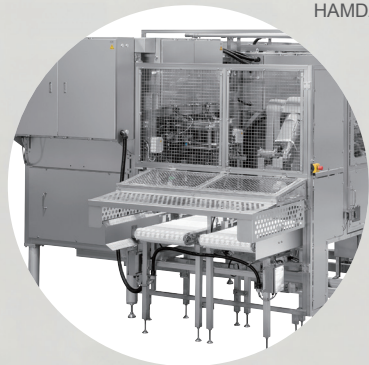
TORIDAS



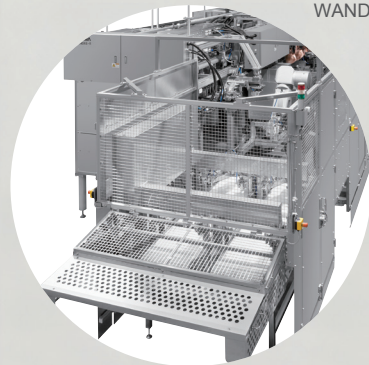
WINGDAS



TAKIDAS



HAMDAS



WANDAS

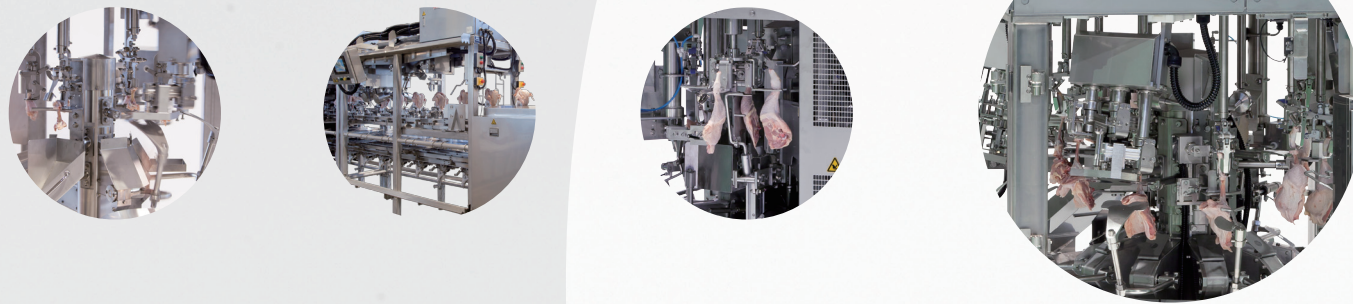
DAS BRAND BOOK



WE TAKE ON CHALLENGES AS WE INTRODUCE A NEW TECHNOLOGY THE “**DAS**” BRAND, A HIGHLY SUFFICIENT AUTOMATED DEBONING SYSTEM TO THE WORLD FROM THE CULTIVATION IN JAPANESE FOOD CULTURE.

The excellent deboning technology cultivated from Japanese food culture

A majority of meat & poultry products distributed in Japan are boneless. It is known as “easy to eat” and made available for consumers to purchase at their local markets. Mayekawa has developed and commercialized the state-of-the-art equipment for automated deboning process for meat and poultry industries. It was a challenge to develop a unique processing system made specific for the industry, using the latest technology that no other company had to offer.



MAYEKAWA responds to their customer’s request.

When the challenges to create an automated deboning system to process the chicken whole legs were approached, we agreed to take on this challenge and decided to develop the “TORIDAS”. It started with the eager wish of our customers in the poultry industry in Japan. Now, the interest to process meat and poultry through automation has increased globally. Mayekawa continues to meet and respond to the customers’ needs.



INTRODUCING THE “**DAS** SERIES”, A NEWLY DEVELOPED BRAND NAME FOR MAYEKAWA DEBONING EQUIPMENT

High Quality, High Yield Performance

High quality appearance of product with high yield efficiency. We understand and realize our customers’ needs.



DAS

The story behind the “DAS” brand name logo

The brand logo represents two images: First image is the signature of Mayekawa’s development in deboning technology which represents precision cuts and removal of meat from the bone with high quality appearance of product. The second image represents a sunrise which shows the determination of Mayekawa to spread the growth and knowledge, by understanding the customers’ needs in deboning technology worldwide for the meat and poultry industry. It expresses the willingness to take on challenges, as we release and export our deboning equipment worldwide from Japan. “DAS” comes from a Japanese word “to remove” it expresses the brand was launched in Japan. “DAS” is a newly developed brand name for Mayekawa deboning equipment and the DAS series indicates a unique technique of deboning equipment to cut and remove meat off the bone. By using this circular design, the logo expresses flexibility: This means the unique linear shaped automated deboning system can process objects in different size, shape, and forms through its delicacy.