

## CASE STORY / Yield Boost project

# Yield Boost at Coren Frigolouro in Porriño, Spain (2021-2022)

At DMRI, we are committed to developing efficient methods and technologies for producing safe, high-quality meat products at competitive prices. We also prioritize enhancing working conditions and animal welfare, as well as demonstrating environmental responsibility.

DMRI's Enhanced Yield Boost project has a major goal of increasing the value of carcasses by improving yields at the cutting and deboning floor. The project runs for one year, requires no investment in new equipment, and is based on the company's baseline. The Success Fee concept ensures a continuous positive cash flow for the company throughout the project. DMRI provides all necessary training and coaching for operators and supervisors on how to improve yields and optimize manning. On-going yields and deviations are objectively monitored by the Yield Manager software tool. When we presented the Enhanced Yield Boost concept to Mr. Sarria, he immediately recognized its potential and embraced it.

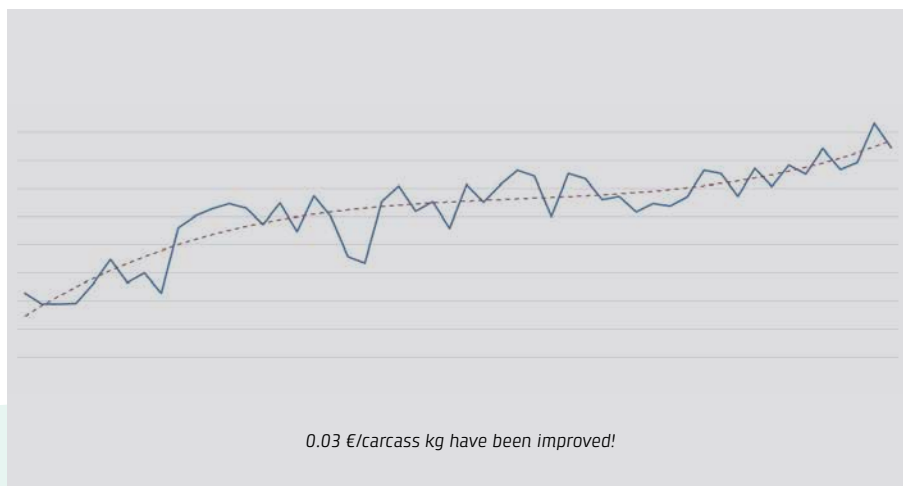
Thanks to the Enhanced Yield Boost program and the involvement of Frigolouro's entire staff, the project achieved even better economic results than anticipated, with significant increases in value and quality improvements. Since our collaboration began, Frigolouro has also benefited from new work methods and managers gaining more continuous focus on Key Control Points and Key Figure Management, which has certainly helped us to achieve more uniform meat cuts.



DMRI consultant conducting a cutting test



### TOTAL IMPROVEMENT (€/CARCASS KG) PER WEEK



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Food innovation for the future



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Read more  
→ [www.dti.dk/yield-boost](http://www.dti.dk/yield-boost)



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## Statement: Coren Frigolouro

“We have had a very successful collaboration with DMRI at our pork meat factory (Frigolouro from Coren Group) since last year when we started using their yield boost program. The implementation of this practical program from DMRI provided us with a great opportunity to focus on what matters most in our professional area: achieving the best possible meat yield at the cutting area. With the help of DMRI’s skilled advisors and their continuous monitoring during the program, we were able to significantly increase meat yields at our cutting factory. Our open cooperation with DMRI from the beginning has not only led to significant savings, but also to better quality results and a more standardized approach to daily production. This new way of working together is now impacting the entire factory and we are thrilled with the positive results.”



*COO of Coren Frigolouro*  
**Miguel Sarria**

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**ABOUT US** Reduce your environmental impact and boost your business. Partner with us to fully utilise your resources and minimise production waste without compromising product quality and food safety. Based on our extensive R&D programmes and 70 years of experience in the international meat industry, you will be able to draw on our unparalleled services.



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