“BANVİT” POULTRY SLAUGHTERHOUSE IN TURKEY

BANVİT Group starting as a feed producer in 1968 gradually went into the production of broiler chickens. Today, the Company is able to carry out all stages of vertical integration regarding poultry production. It owns the largest broiler chicken processing facility under a single roof able to process 16,000 birds per hour and 75 million per year.

APPLICATION OF ACTIVATED SOLUTIONS – NEUTRAL ANOLYTE AND CATHOLYTE – IN SLAUGHTERHOUSE

- Disinfecting and washing of surfaces, walls, premises and containers
- Disinfecting Processing Water
- Transport Crates and Boxes Disinfection:
  Installation EL – 3000 in 2012

After the installation of EL-3000 unit technical team educated by Food Engineer Mr. Demirhan Karadag

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