



Avícola La Guasima, Tocuyito, Venezuela

Avícola La Guasima, a Venezuelan poultry processing company, found North Star flake ice to be the right type of ice for their operation. Located in the small town of Tocuyito, near Valencia, the company processes 115,000 chickens a day. To chill all of these birds quickly after processing, North Star flake ice is added to a cooling tank at the end of the processing line. The ice lowers the water temperature in the tank to 2°C.

Avícola La Guasima now operates two North Star M-90 flake ice makers with a daily capacity of 112 tons. According to Félix Martínez, plant engineer, flake ice proved to be an economical alternative to grinding block ice for their operation. *“With our switch to North Star flake ice, we have reduced our handling and electricity costs because we don't have to grind the ice as before,”* Martínez said. *“Flake ice is more efficient in our application.”*

In fact, flake ice is more efficient than any other type of ice for quick product cooling. It provides more cooling surface per ton – 17,000 square feet – compared with other types of ice, which offer only 4,260 to 11,050 square feet per ton. Flake ice is also completely dry and free-flowing, making it easier to store and handle.

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