MPC Group is a solutions provider serving the beef industry since 2003. Its team of experts – owner and founder Tim Foster, Senior Project Managers Mike Parton and Mike Fleeman and Master of Process Piping Darrell Swint – bring decades of combined experience helping beef production facilities work safely and efficiently.

Tim was introduced to steam heating technology from Hydro-Thermal early in his career. He was impressed with it’s ability to keep precise and consistent temperature control-ensuring USDA compliance for food safety.

When forming MPC Group, Tim knew his customers would benefit from this innovative way of heating. A direct partnership with Hydro-Thermal was established to focus on providing beef processors with a better heating experience.

Beef processors face a variety of heating challenges – from inaccurate and inconsistent temperature control to having to make manual equipment adjustments multiple times a day. Hydro-Thermal’s products combined with MPC Group’s industry knowledge eliminate the guesswork around water temperature.

Beef processors achieve the exact temperature every time, giving them the peace of mind that their products are safe and USDA compliant. Additionally, Hydro-Thermal’s systems provide data tracking abilities, giving processors historical data for USDA reporting.

Beyond product safety, Hydro-Thermal’s equipment ensures employee safety as well. Safety features are built into the custom-made heaters and skids, ensuring that operators don’t come in direct contact with the steam. This eliminates the risk of burns or potential plant damage.

In addition, manual equipment changes are now a thing of the past. Hydro-Thermal’s
smart technology automatically adapts to varying process conditions – from full production to cleaning. This eliminates the guesswork on temperature and frees up operator time to focus on more important projects.

An added benefit that Hydro-Thermal’s equipment provides is energy savings. Typically, plants can see a 15-20% energy reduction over using heating exchangers or spargers. One beef processor noted that after installing a Hydro-Thermal system, “We have seen a substantial reduction in steam consumption since the system has been on line. Our second boiler is in low fire for much of the day and the primary is modulating. Before the system was online, both boilers were running to meet demand.”

Since MPC Group and Hydro-Thermal began working together, the companies have helped beef processors with temperature specific requirements (120°F, 140°F, 180°F, 206°F [49°C, 60°C, 82°C, 97°C]) for a variety of applications, including tripe/ommasum cleaning, submersed vacuum packed beef products, carcass pasteurization systems, and head washing systems, and more.

Today, the companies continue their collaboration – giving both beef processors and their customers peace of mind.

“Safety is of paramount importance to us and our clients. The safety components within the design parameters from Hydro-Thermal have allowed MPC to provide a safe environment during install, startup and post startup operational conditions. The safety systems provide the ability to hand the system to the customer with a level of safety that mitigates the risk of injury.”

– Tim Foster, Owner, MPC Group

“Hydro-Thermal Sales, Service/Engineering team members have been consistently supportive and reactive to the challenges we bring to them, i.e.- expediting, technical support, service, parts, product selection. They provide a well-rounded group of support staff.”

– Mike Fleeman, Project Manager, MPC Group