

# SensorX Poultry

X-ray bone detection system

**STORK**  
POULTRY PROCESSING

**marel**

**No worries**



**No bones!**

SensorX - Automatic Bone Detection



- Safer, more valuable product
- Reduced labour costs and less rework
- Better data and process overview
- Fewer bones, no claims

# Can you spot a bone? **We can!**

## Outstanding bone detection

It is widely accepted that the SensorX sets the standard in bone detection. Through advanced sensing technology and software development, the SensorX possesses bone detection capabilities that are unprecedented among automatic bone detection systems.

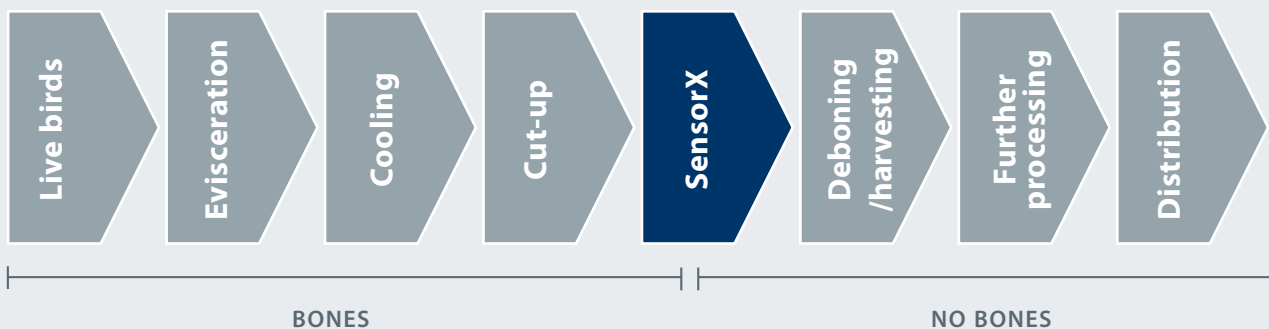
This applies to the detection of both embedded and surface bones (wishbones, fanbones/deltabones, rib bones and others). Compared to manual inspection, the SensorX produces much more reliable and consistent results in a production environment.



## Where in the process?

The SensorX was designed to be used in the wet environment of the deboning area. Since all common deboning methods unavoidably leave bones in a substantial percentage of the meat, Marel recommends that the bone issue is tackled at the source, right after deboning.

This not only saves resources that would otherwise be spent on processing product not properly deboned, but also ensures that valuable real-time information is provided for optimal deboning performance.





“We are extremely pleased with the Marel Sensor X machines. They pick up bones of just about any size, as long as they still have calcium in them. They’ve made our lives a lot easier and I like to think of them as our insurance policy for truly bone-free boneless.”

- Greg West, Plant Manager, Alatrade Foods LLC, Phenix City, AL, United States

## X-Ray vision

The SensorX poultry bone detection machine automatically identifies bones and other foreign objects in poultry meat, by scanning the product using advanced X-ray technology. Although designed for bone detection, the SensorX can easily detect other contaminants such as metal, stone and glass. Detected contaminants can be highlighted on a high-resolution colour display for easy removal. Non-detectable contaminants are soft cartilage, wood and most types of plastics. More information on: [www.marel.com/sensorx](http://www.marel.com/sensorx)

## SensorX systems

The flexibility of the SensorX, combined with Marel’s long experience in designing all-inclusive integrated turnkey systems, ensures that an optimal bone detection solution can be designed to fit any deboning process. The SensorX has been successfully integrated with all major poultry deboning systems.

## Product variety and capacity

The SensorX works successfully with any type of deboned poultry meat – chicken, turkey or duck meat —and any part of the bird – whether it is breast meat fillets, tenders, nuggets, offcuts, thigh or leg meat. The only limiting factor is the maximum product dimension of 305mm (12”) and 50mm (2”) height. The machine can process up to 220 single fillets per minute.

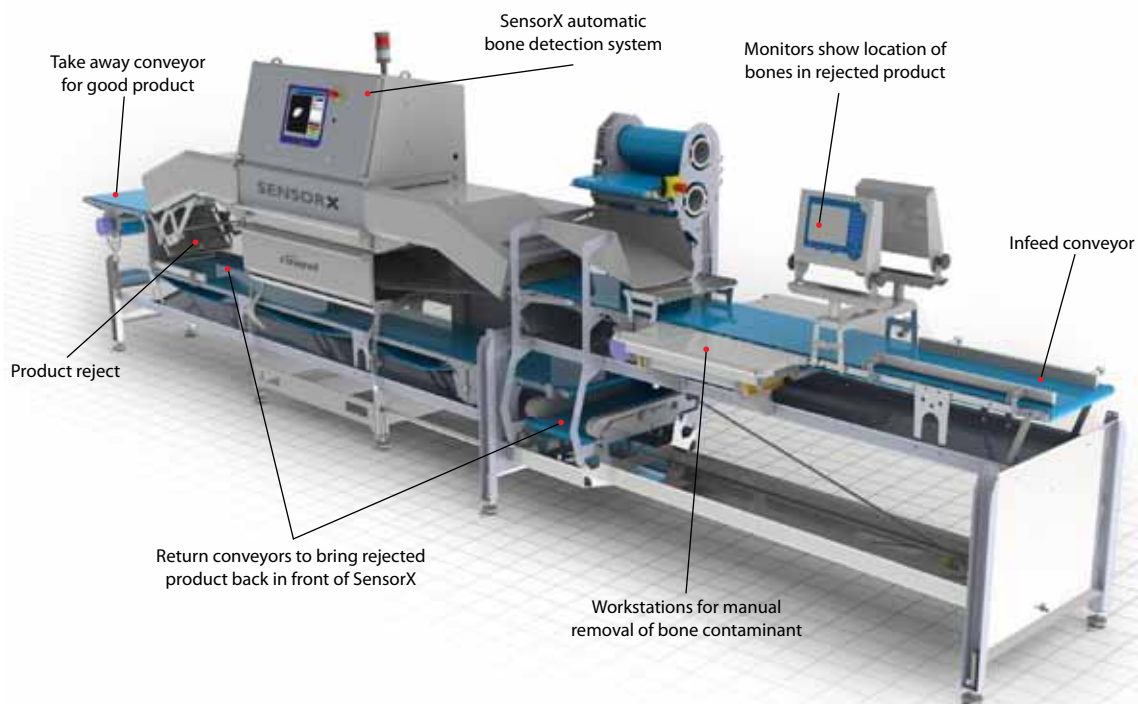
## Improved process

You cannot control what you can’t measure. By continuously gathering bone-in data and providing real-time feedback, the SensorX provides an excellent overview of your deboning process, allowing you to make the necessary adjustments in order to optimize production performance or to monitor the quality of the raw material provided by your suppliers. The ultimate result? A safer, more valuable product.

Global market leader in poultry bone detection

99% detection rate, with false positive < 3%

Installed at many of the largest facilities in USA/EUR



**An example of a simple system layout.**  
Other options are available, depending on the customer’s needs.



**Compatible with Innova**  
– Intelligent production control system

The SensorX has been successfully integrated with all major poultry deboning systems.

### Chasing perfection in bone detection

"It was really the demands of our customers for lower bone content that led us to buy the SensorX," says Hans van Norden, Production Manager of Dutch poultry producer Storteboom. The company recently decided to add the SensorX to its arsenal of equipment from Marel Food Systems at its poultry processing plant in Nijkerk, the Netherlands – the biggest filleting factory in Europe. "We tested some X-ray machines and Marel's was the best. It was the only one that could find the small bones and the deltabones."

### Improved Quality

Storteboom is proud of its commitment to hygiene and food safety and the SensorX plays a key role in that regard. "The SensorX is very important to us in terms of reducing risk and improving quality," says van Norden. "It is now a key part of our entire quality process and it helps to prevent against claims. And as an added benefit, it is user-friendly."

Storteboom is in no doubt that the SensorX has made a big difference to the production process. "100% bone-free is an illusion but the SensorX is very close to that," says van Norden in conclusion.



## Marel

The leading global provider of advanced equipment and systems for the fish, meat and poultry industries.

**Marel, Stork Poultry Processing and Townsend Further Processing – Our brands are among the most respected in the fish, meat and poultry processing industries. Together, we offer the convenience of a single source to meet our customers' every need.**

For further information please visit

[www.marel.com](http://www.marel.com) • [www.marel.com/stork](http://www.marel.com/stork)

