

SensorX poultry

Automatic Bone Detection System



- Uses advanced X-ray technology for best results
- Provides a safer, more valuable product
- Reduces labour costs
- Offers better data, fewer bones, less rework and no claims

No worries



No bones!

SensorX - Automatic Bone Detection



marel
food systems

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



X-Ray vision

The SensorX poultry bone detection machine automatically identifies bones and other foreign objects in poultry meat. It scans the product using advanced X-ray technology. Although it was designed for bone detection, the SensorX can easily detect other contaminants such as

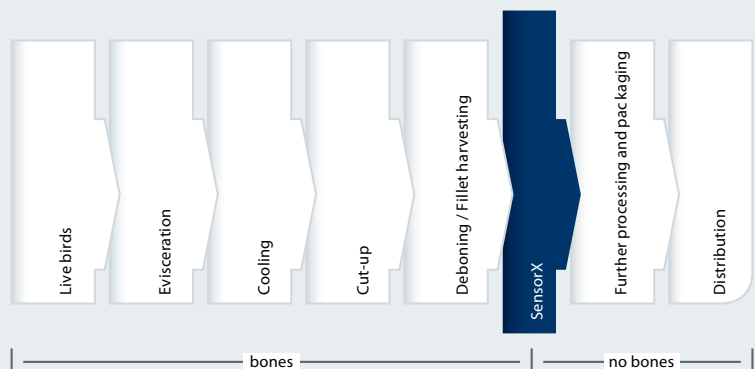
metal, stone and glass. Detected contaminants can be highlighted on a high-resolution color display for easy removal. (Non-detectable contaminants are soft cartilage, wood and most types of plastics.)
More information on: www.marel.com/sensorx

The SensorX commonly achieves a 99% detection rate on calcified bones larger than 2mm, with false positives below 3%.

Where in the process?

The SensorX was designed to be used in the wet environment of the deboning area. 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 saves resources that would otherwise be spent on processing product not properly deboned. It also ensures that valuable real-time information is provided for optimal deboning performance.





“We are extremely pleased with the Marel SensorX machines. They pick up bones of just about any size bone, 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

With its unprecedented detection capabilities, the SensorX is now the global market leader in automatic poultry bone detection.

The SensorX is installed at many of the largest poultry facilities in America and Europe, ensuring food safety for the world's best known fast food and retail brands.

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.

SensorX systems

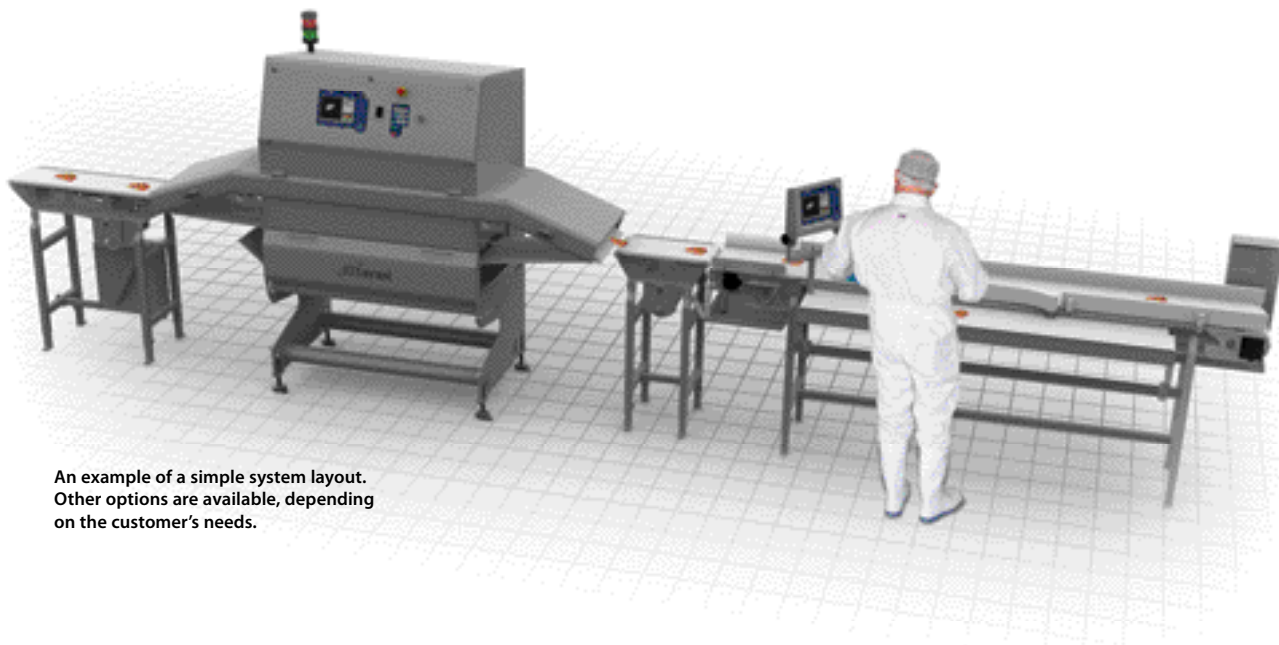
The flexibility of the SensorX, combined with Marel's long experience in designing all-inclusive integrated turnkey systems, ensures that an optimal bone detection solution can be designed to fit any deboning process. The SensorX has been successfully integrated with all major poultry deboning systems.

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 and 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 systems provide an excellent overview of your deboning process. This allows you to make the necessary adjustments to optimize production performance or to monitor the quality of the raw material provided by your suppliers. The ultimate result is a safer and more valuable product.



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 Food Systems

The world’s leading manufacturer of high-tech equipment for the food processing industry

We are innovative in everything we do and we provide outstanding new solutions and services to the food processing industry in order to create greater value for all our stakeholders.

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