


Control the process. Create the value.

---

# SensorX Accuro

- 
- A photograph showing a long, white conveyor belt in a meat processing facility. Several large pieces of raw meat, likely beef or pork, are being transported along the belt. The meat is cut into large, irregular shapes, showing significant marbling and fat content. The background is slightly blurred, showing industrial machinery and the overall environment of a meat processing plant.
- Significantly increase trim value
  - Minimize lean giveaway
  - Eliminate bone and other hard contaminants
  - Efficiently produce to target CL and weight

# The secret to maximizing trim value

Whether you supply and sell trim or create batches for internal further processing, Marel's SensorX Accuro can help you get the utmost value from your raw material. This innovative trim management system increases margins and minimizes lean giveaway while ensuring the highest levels of consistency and food safety.

#### Advanced trim management

SensorX Accuro intelligently creates contaminant-free batches of trim with precise fat to lean ratio and weight targets. The advanced technology behind this user-friendly system ensures that every batch precisely meets product specifications and that trim is used in the most efficient way to optimize its value.

*"We are always looking at how we can sell products that have exactly what the customer wants. With SensorX Accuro, we can sell parts or types of any meat or fat content. We've never been able to do that before. So our options are pretty wide and we can fulfill anything the customer wants."*

**Plant Manager**  
KLS Ugglarps AB, Sweden

## Start with superior X-ray analysis

The key to maximizing trim value is to start with accurate measurement and detection. SensorX Accuro can calculate chemical lean (CL) and find hard contaminants such as bone, metal and glass more accurately and more reliably than any other system on the market.

#### Unrivaled CL measurements

At the core of SensorX Accuro is Marel's industry-leading X-ray technology. It scans whole muscle and trim with unmatched accuracy to provide the most efficient and accurate CL measurements available at full production speed.

#### Industry-leading bone detection

SensorX Accuro's advanced X-ray technology provides processors with peace of mind that every batch of trim supplied will be free from bone. The system not only detects the hard-to-find fragments more accurately than any other system, but it does this with unprecedented consistency.



## Control to create value

What really sets SensorX Accuro apart is the way it manages how raw material is distributed between batches. Knowing the precise CL is beneficial, but controlling how the trim is allocated between final batches is where SensorX Accuro really adds value in a way no other system can.

#### Every unit on spec – every time

The system, which is extremely easy to operate, allows processors to specify a precise fat to lean ratio and weight target for different batches. SensorX Accuro can then manage what goes into each batch so accurately that lean giveaway is kept to an absolute minimum. Processors can be confident that every batch of trim they supply will meet specific customer requirements. And not just the overarching order specs but down to each and every unit.

#### Optimize value and tailor products

Using sophisticated grading technology, SensorX Accuro determines the optimal allocation of trim to create more of the batches with a higher value (e.g. those with the lowest fat to lean ratio). High levels of flexibility also allow multiple products with different specifications to be created simultaneously. Unlike any other system, it is possible to specify what types of cut go into which batches. This allows tailored products to be created for specific customer needs. For example, forequarter and hindquarter trim, as well as individual meat cuts, can all be kept separate and only diverted into very specific final batches.





*"The average from the daily reports show that fat/lean deviation is within one percent of the CL level. That is extremely valuable to us."*

**Site Manager**  
Kepak Group, Ireland

## Protect and enhance company reputation

### Minimize recalls, claims and complaints

The level of accuracy offered by SensorX Accuro gives processors total confidence that the meat they supply will be contaminant free and meet all required food safety standards. It virtually eliminates product recalls and customer claims for bone.

### Maintain customer loyalty and secure new business

SensorX Accuro is a guarantee that products will be consistently bone free and with CL that's on target. This level of assurance helps processors maintain the trust and loyalty of existing customers. It can also be a crucial factor in securing new business.



## Automate to increase accuracy and efficiency

**After a simple manual pre-sort, SensorX Accuro fully automates the grading and batching of trim, achieving far greater accuracy than could ever be achieved manually.**

### Optimize flow from start to finish

SensorX Accuro serves as a logistics solution, ensuring a smoother flow from the deboning line to the packed product, which includes bags, cartons, crates and combos.

### Dynamic order control

Innova software helps to simplify the order fulfillment process from receiving to dispatch. The software moves responsibility from the factory floor to the planner, improving both speed and accuracy. It gives the flexibility to respond to changing customer requirements, produce only what is on order and virtually eliminate under- and overproduction.

*"It is all about trust. Our customers know that the meat we supply has a consistent quality and has been produced with the highest attention to product safety and hygiene. The trim management system is an important instrument in this."*

**General Manager**  
Foyle Food Group, Northern Ireland



# Measure, monitor, improve

Innova Food Processing Software is an integral part of SensorX Accuro. It captures information from the system to give an overview of production performance. By monitoring KPIs such as throughput and contaminant rate, opportunities to streamline processes and enhance operational performance can be immediately identified.

### Increase traceability and food safety

With Innova, traceability for food safety is built into every step of the production process, which is an essential element in building and maintaining customer confidence. It ensures processors can provide quality assurance reports, act quickly to minimize the size of recalls, and trace every product back to its source.

## Service to maximize processing

A specific service contract is offered with SensorX Accuro, which ensures optimal performance and reliability at all times. More than 1,500 highly skilled service technicians worldwide work continually to keep Marel X-ray systems at maximum performance and give all the support needed.

## A global leader in full-line solutions

As a full-line supplier, Marel's state-of-the-art meat processing equipment, systems and software span the entire production value chain, from the reception of live animals to the dispatch of finished products. We work with all processes in the slaughter, cutting and further processing hall as well as case-ready and food service packing, all of which can be integrated with Innova software.

*Companies processing as little as 1,500 kg/hr of trim have experienced significant financial benefits.*

### SensorX X-ray unit

Superior X-ray technology accurately measures weight and CL and detects hard contaminants.

### Grading unit

CL measurements are sent to the grading unit, which then diverts meat to the allocated gate to form a large batch with a specific fat to lean ratio.

### Innova software

Real-time data is captured for CL and weight to produce labels for final batches.



### Infeed

Trim is transferred from the deboning line to the infeed unit. Up to four operators visually grade the trim into buffer bins (e.g. fat, medium, lean). The bins collect a batch up to 5.5 kg before dropping the product onto the SensorX infeed conveyor.

### Bone rejection

Contaminant rejection  
Batches contaminated with bone and metal are rejected separately, immediately after they exit the X-ray unit.

### Packed product

- Bags
- Cartons
- Dolovs
- Crates
- Combos

*TRANSFORMING FOOD PROCESSING*

