

# SensorX Accuro

Advanced trim management



- Superior bone detection
- Increase trim value by efficiently produce to target CL and weight
- Increased profits through reduced lean giveaway
- Traceability and real time overview

# Reach target fat percentage

The SensorX Accuro is designed to analyze beef and pork trim for fat/lean ratio (Chemical Lean) and give you the ability to manage your trim and reach batch target fat percentage.

## The SensorX Accuro

Knowing the fat percentage of the outgoing product is valuable, but controlling what actually goes into the outgoing product will give you even more added value

Using Marel's grading and batching technology, the system doesn't rely on an operator grading into a certain fat to lean ratio to create the end product – with basic pre-sorting performed the system will make batches of precise fat to lean ratio /CL, based on the incoming products and on requirements (for example 50/50, 75/25 and 80/20).

## Fat analysis

The core of the SensorX Accuro is the SensorX, which uses x-ray technology to scan the product. This enable the SensorX to detect presence of hazardous contaminants and measure the precise chemical lean ratio of the meat.

Product with hazardous contaminant such as bone, metal or glass is removed from the process, through specified reject gates.

- Added value creation
- Less lean giveaway
- Superior bone detection and correct fat to lean ratio
- Improved process flow
- Labor savings

## Infeed unit

Trim is transferred from the deboning line to the infeed unit. 1-4 sorting operators visually grade the trim by placing the trim pieces into one of the available 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.

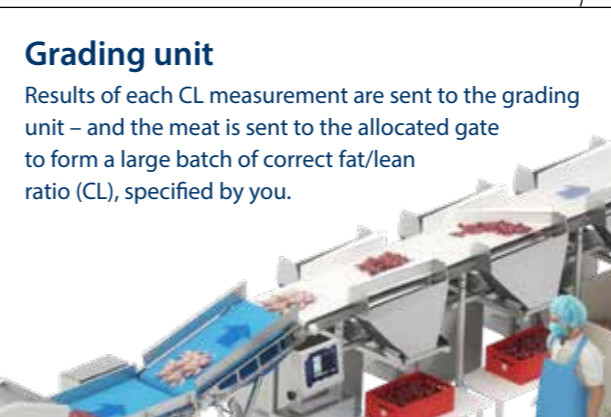
## SensorX

By scanning the meat, the SensorX is able to measure the accurate CL of the batch and detect hazardous contaminants embedded in the meat. Innova collects data on CL and weight for management purpose.



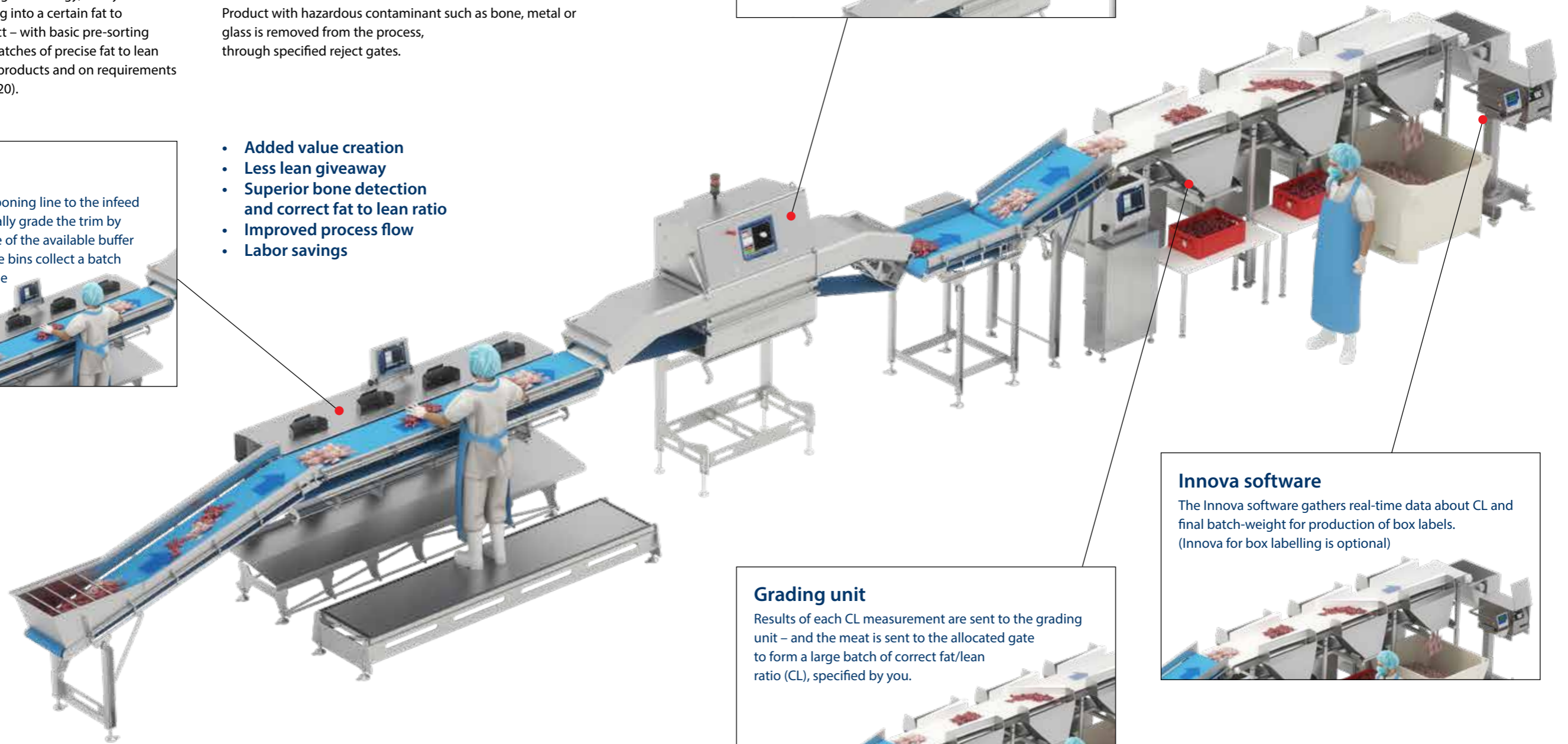
## Grading unit

Results of each CL measurement are sent to the grading unit – and the meat is sent to the allocated gate to form a large batch of correct fat/lean ratio (CL), specified by you.



## Innova software

The Innova software gathers real-time data about CL and final batch-weight for production of box labels. (Innova for box labelling is optional)







## Technical specifications

Max individual product dimensions:	Length: 600 mm Width: 400 mm Height: 100 mm
Throughput:	Throughput: Up to 6 tons/hour
Batch accuracy – 25 kg crate:	For a 25 Kg/55 lbs to 100 Kg/220 lbs batch the accuracy will be +/- 2% from the target CL, in 95% of the cases. In other words: if CL target is 85% - then 95% of the batches are between CL84 and CL86.
Batch accuracy – batching into large dolavs / combos:	For a 100 Kg/220 lbs to 1000 Kg/2200 lbs batch the accuracy will be +/- 1% from the target CL level, in 95% of the cases. In other words: if the CL target is 85%,- 95% of the batches are between CL84 and CL86.
Contaminant detection: (smallest dimensions)	Bones: 4 mm Metal: 4 mm Glass: 5 mm
Other options	SensorX Accuro can be integrated with Marel's StreamLine deboning & trimming system.

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