Plastic detection
Retail portions of minced meat

DynaCQ provides on-line inspection of your minced meat trays to ensure they are free from contamination

CONCERNED ABOUT FOREIGN OBJECTS?

Low density materials like plastic are used extensively in food production. However, if fragments unintentionally end up in product, they cannot be found by the conventional technologies for foreign body detection, i.e. x-ray and metal detectors that target high-density materials and metals. Even small fragments of plastic can cause considerable inconvenience for customers and can result in a significant recall cost for the supplier.

DynaCQ analyses image data captured on-the-fly and detects even minuscule unwanted objects on the product surface (down to 1.5x1.5 mm). With the DynaCQ quality inspection, you can prevent contaminated products from reaching the consumer, and you can quickly take corrective actions to reduce product waste. Stored images can be used for documentation and root cause analysis.

DynaCQ marks contaminant objects with a halo, here shown in a tray spiked with fragments of soft and hard plastic and earplug.

DYNACQ OFFERS

- Automatic surface inspection for foreign objects (FO) including low density and non-metallic objects
- Minimized recall cost and product waste
- Documentation of your products by stored images
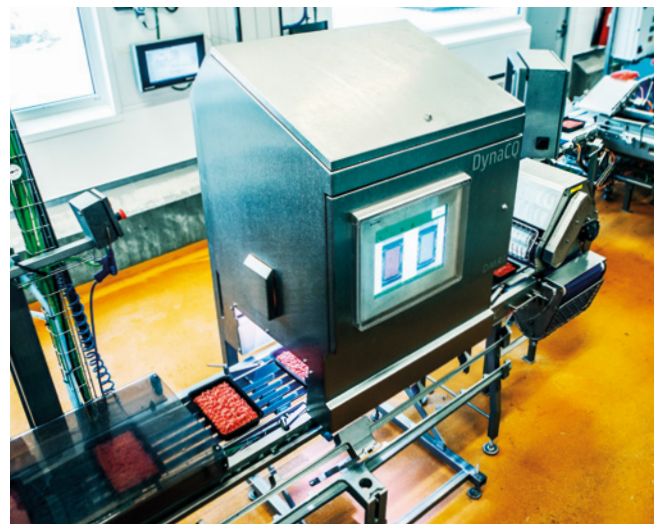- Avoiding operator fatigue

DynaCQ is easily installed on top of existing conveyors and compatible with conveyor speeds in the meat industry. Quality check of trays can be combined with both manual and automatic removal, i.e. with line-stop, push-out or robotic removal.

DYNACQ DETAILS

- Dimensions, cm: H120xW60xD82
- Field of view, cm: max 51,
  (option 75 ask for specifications)
- Power/use: 230V AC, 300W
- IP66/69, EMC, CE, EU 852/853/1935 (2004)
- Minimum detectable FO size: >= 1.5 mm by 1.5 mm
  (product and FO specific)
- Response time: exit unit
  (product, FO & belt speed specific)

The standard software checks retail portions of minced meat, but the software can be adapted for numerous other quality checks, replacing visual inspection:

- Detect foreign objects in meat cuts, steaks, dices, pulled and processed ground product placed on a conveyor belt, in a box or tray
- Monitor give-away in deboning processes, such as meat on bones and meat on fat
- Automatic product identification and product destination
- Quality control of product styling of food products in retail packs e.g. from manually or automatically filled retail packs
- Quality control of composite food products where number, positioning and quality of the individual composites is critical

ABOUT DMRI
DMRI conducts research and offers consulting on methods and technologies for the efficient production of safe, high quality and price competitive meat products. DMRI is committed to continuously improve workplace conditions and animal welfare as well as to take due care of the external environment.

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