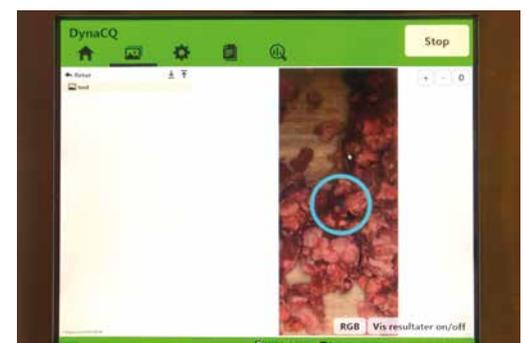




Plastic detection

Cuts, Trim & Coarse ground products

DynaCQ provides on-line inspection of raw materials and coarse ground fresh or frozen products to ensure they are free from contamination



DynaCQ marks unwanted objects with a halo

CONCERNED ABOUT FOREIGN OBJECTS?

Low density materials like plastic and paper are used extensively in food production. However, 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 or paper can cause considerable inconvenience 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 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 designed to be installed on top of existing conveyors and is compatible with conveyor speeds in the meat industry. The final DynaCQ product quality check can be combined with both manual and automatic removal, i.e. with line-stop, push-out or robotic removal.

The standard software checks the product stream for different colored plastic fragments or other contamination, but the software can be adapted for numerous other quality checks, replacing visual inspection, or adding value by quality control:

- Detect foreign objects in 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 in which number, positioning and quality of the individual composites are critical

DYNACQ DETAILS

Field of view	Cabinet Dimensions, cm
51 cm/20"	H120xW60xD91 or H62xW27xD92
76 cm/30"	H120xW60xD116 or H62xW27xD117

- Power/use: 230V AC, 300W
- IP66/69 Cabinet
- Industry wash down air locks
- 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)



ABOUT US

We are an innovation and consultancy organization. We have spearheaded innovation and created a true competitive advantage for international meat companies for more than 60 years. Our services are always based on our extensive research and development programs. DMRI is a division of Danish Technological Institute.

CONTACT

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