Plastic Detection
2 Side Waterfall Inspection

Cuts, Trim & Coarse Ground Products, Fresh or Frozen

Increase the product surface area screened for plastic with the two camera solution, which measures both the product top side and behind the waterfall, as the product stream passes between two belts in a waterfall process.

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 like 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 above and below a product stream waterfall 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 unwanted objects with a halo

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DYNACQ OFFERS

- Automatic 2 side 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 integrated with existing conveyors or supplied including custom-made belt conveyors matching product and customer needs. The final DynaCQ product quality check can be combined with both manual and/or automatic removal, i.e. with line-stop, push-out or belt diversion.
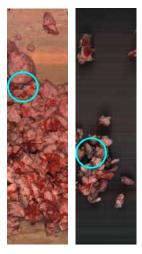
The standard software checks the product stream for colored plastic fragments or other contamination, and the software can be adapted for numerous other quality checks, replacing visual inspection or adding value by quality control:

- Detect foreign objects in steaks, dices, pulled and processed ground products 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
- Quality control of products e.g. meat/fat ratios, blood spots etc.
- 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 H63xW35xD67
76 cm/30"	H120xW60xD116 or H63xW35xD92

- Cabinet Power/use: 230 V AC/500-800 W
- 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)

Detection examples in ground pork trim

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