DPM Beef AI Surface Checker

Small contaminations may easily be missed on a large surface

Ensure easy removal of surface contaminations by using the AI Surface Checker vision system
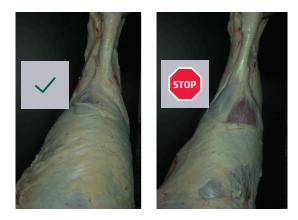
A trained eye is needed to inspect the surfaces of large Beef carcasses on the fly at the slaughter line.

By digital process monitoring (DPM) the AI Surface Checker assists by pointing out even the smallest unwanted contaminations. Thereby the contaminations can be removed fast and efficiently.

CONCERNED ABOUT CONTAMINATIONS?

Contamination of carcass surfaces occurs, and the contamination must be removed on the slaughter line. The AI Surface Checker assists you by detecting contaminations on the carcass surface.

The AI Surface Checker records images of the carcass surface, e.g. the hind legs, as the beef carcass passes by the installed cameras. An algorithm based on Artificial Intelligence (AI) analyses the images and identifies and locates contaminations. When the carcass enters the workstation, information regarding possible contaminations is shown on a screen. Thereby the operator is supported in the task to remove contaminations from the carcass surface.

AI SURFACE CHECKER OFFERS

· 2 camera system monitoring, e.g. both hindlegs

· Detection of faeces and other contaminations (dark grease, dirt) to be removed

· Low frequency of carcass re-inspections

· Documentation and statistics of process errors for continuous improvement

· Less operator fatigue

· Consistent assessment of contaminations independent of operator

· High level of food safety

AI SURFACE CHECKER DETAILS

· Cabinet Power/use: 230 V AC

· Industry wash down

· EMC, CE, EU 852/853/1935 (2004)

· Minimum detectable contamination size: 1 mm by 1 mm

· Capacity: 120 carcasses per hour in standard configuration

· Includes computer for AI analysis

The AI Surface Checker is easily installed with the cabinets containing the cameras and light mounted at the line. The monitor can be placed at the following platform to point out contamination for removal by the operator.

The monitoring should take place, where the carcass is reasonably steady.

AI SURFACE CHECKER detects contaminations on the varying carcass background.

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