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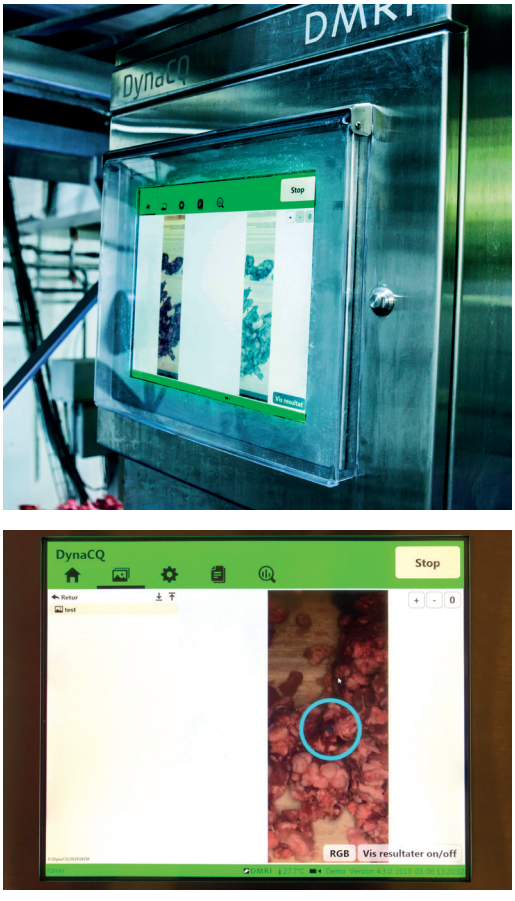
Plastic detection
Coarse ground products

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

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 marks unwanted objects with a halo

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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.

DYNACQ DETAILS

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

- Dimensions, cm: H120xW60xD82
- Field of view, cm: max 51, (option 75 ask for specifications)
- 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)

The standard software checks the product stream of the coarse ground products for different colored plastic fragments or other contamination, 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 in which number, positioning and quality of the individual composites are critical

DMRI –
Food innovation for the future

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