



Slicer camera for cold cut inspection

Monitor the slice face of your cooked product
for quality and unwanted objects

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Our slicer cam can be adapted to fit in most slicers and check the cutting face for abnormalities.

In cooked, sliced and stacked products, operator inspection of each slice is not possible. With emulsion meats it is a real risk that slice quality may be compromised by a quality defect or by a fragment of plastic from foils or transport media hidden inside the cooked product.

Fast image capture and analysis is necessary to inspect up to 2000 slices per minute.



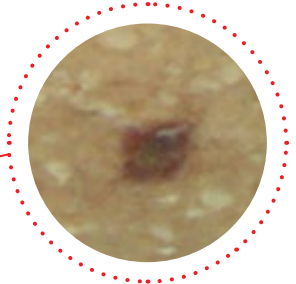
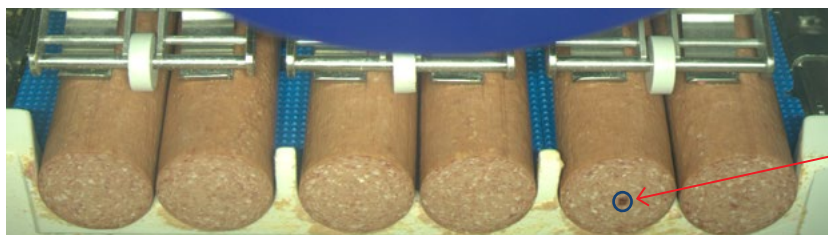
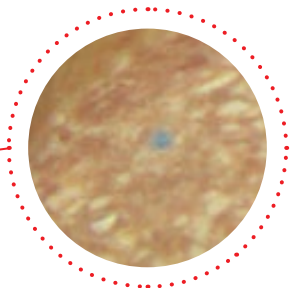
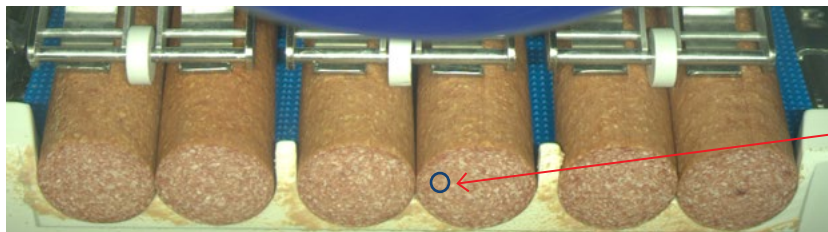
Slicer used for test

How It Works

Installed directly in the slicer, the AI-powered camera inspects every slice for defects like contrast-based foreign objects and discoloration, with instant alerts for corrective action.

VALUE CREATION: IMPROVE SAFETY AND RISK OF COSTLY RECALLS, REDUCE WASTE

- Reliable detection of foreign objects like plastic ensures that only safe, uncontaminated products reach consumers
- The risk of recalls is reduced and compliance with food safety regulations enhanced
- Unnecessary product waste is minimized compared to traditional processing
- Slice stacks not conforming can be flagged for manual or automatic reject, preserving clean high quality product batches
- The automated detection system offers a control that is not practical or cost efficient to execute by manual operation



Upgrade your slicing line with smarter quality control

Solution features

Reliable foreign object detection: Plastic fragments with sufficient contrast $\geq 1-2\text{mm}$.

Superior Quality Control: Detects dark spots and discoloration for consistent product quality.

Stop or Reject Mechanism: Options for manual stop or signal for automated removal of defective slice stacks.



Control unit, user interface

DETAILS:

- Cabinet supply: 230V, trig pulse, ethernet
- Stand-alone pc & GUI
- Cam Unit dimension,mm: 71h x 375l x 175w
- Field of view up to,mm: 170x625 at 700mm distance
- Industry washdown

Food innovation for the future



Niels Toftelund Madsen
Business Manager
M ntm@teknologisk.dk
T +45 72 20 26 90
www.DMRI.com