DEPLOYMENT

CUMULUS vision system for poultry fillet inspection.

Several types of defects may occur during poultry fillet inspection, each with the potential to generate significant losses. Every non-conformity affects product quality and, ultimately, consumer safety. Delivering a high-quality product is in the best interest of every manufacturer, as it builds brand trust while reducing production losses. Scanway develops vision systems that reliably detect defects during poultry fillet inspection, replacing the limitations of manual visual inspection.

System objective:

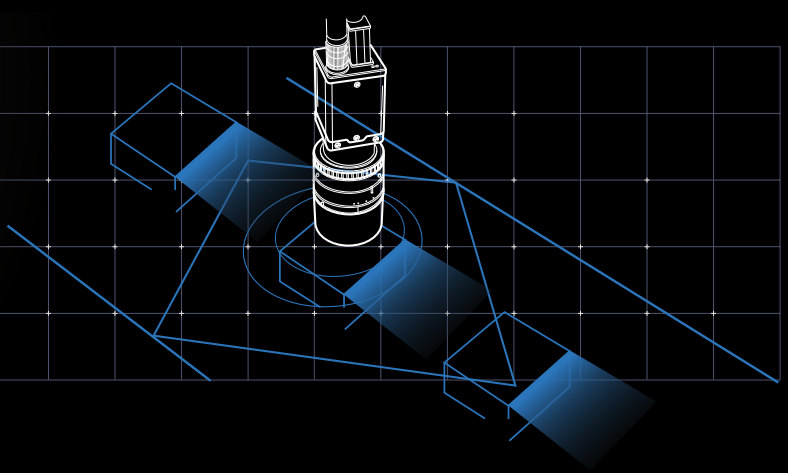
Inspection of poultry fillets through the detection of contaminants and foreign bodies, as well as colour and shape control.

Key features:

- compliant with IP69K food industry standards,
- hyperspectral imaging technology for detecting foreign bodies, such as plastic,
- throughput of up to 130 fillets per minute,
- seamless integration with existing production lines,
- real-time analysis of data collected by the system.

What does the system detect:

- colour assessment: bruised (bluish) meat colour,
- torn fillets,
- delta bone detection,
- bruising,
- scald marks,
- skin remnants,
- foreign bodies, such as plastic.



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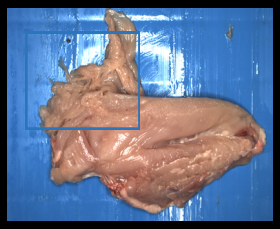
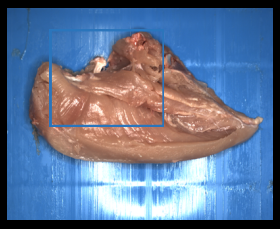
light-written technology.

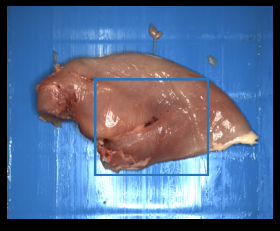
System image
showing colour assessment:
bruised (bluish)



System image
showing a torn fillet



System image
showing delta bone detection



System image
showing bruising and impact
damage detection

130 fillets/min

inspection throughput

IP69K

the system complies with the above-mentioned
food industry standard.

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