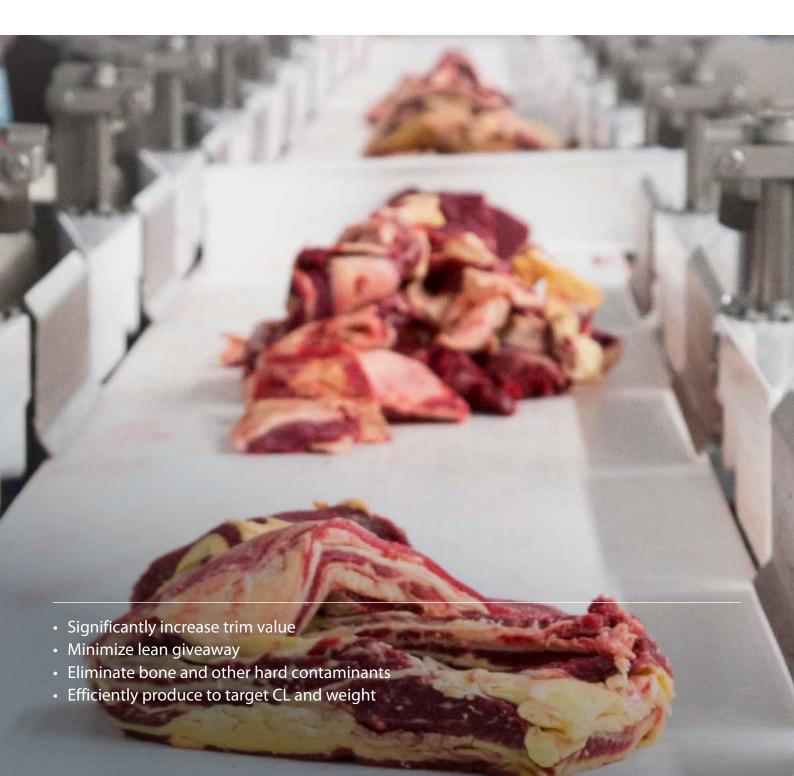


Control the process. Create the value.

# **SensorX Accuro**





# Start with superior X-ray analysis

The key to maximizing trim value is to start with accurate measurement and detection. SensorX Accuro can calculate chemical lean (CL) and find hard contaminants such as bone, metal and glass more accurately and more reliably than any other system on the market.

### **Unrivaled CL measurements**

At the core of SensorX Accuro is Marel's industry-leading X-ray technology. It scans whole muscle and trim with unmatched accuracy to provide the most efficient and accurate CL measurements available at full production speed.

### Industry-leading bone detection

SensorX Accuro's advanced X-ray technology provides processors with peace of mind that every batch of trim supplied will be free from bone. The system not only detects the hard-to-find fragments more accurately than any other system, but it does this with unprecedented consistency.





# Control to create value

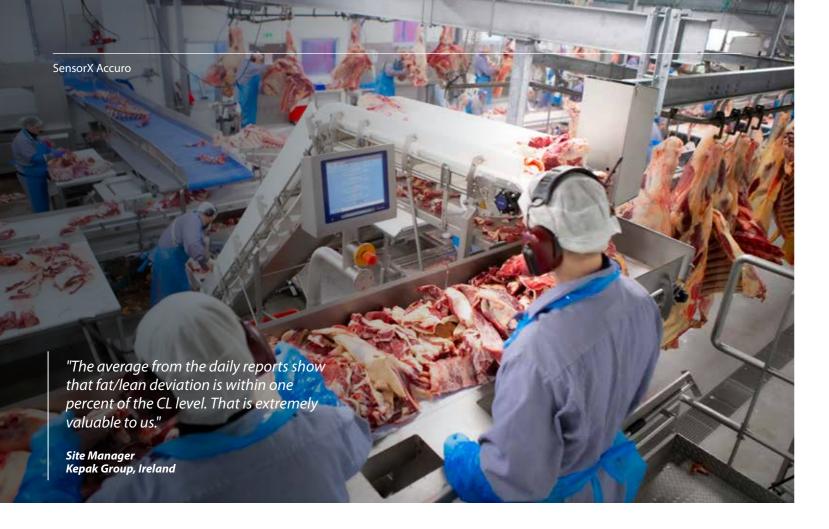
What really sets SensorX Accuro apart is the way it manages how raw material is distributed between batches. Knowing the precise CL is beneficial, but controlling how the trim is allocated between final batches is where SensorX Accuro really adds value in a way no other system can.

# Every unit on spec - every time

The system, which is extremely easy to operate, allows processors to specify a precise fat to lean ratio and weight target for different batches. SensorX Accuro can then manage what goes into each batch so accurately that lean giveaway is kept to an absolute minimum. Processors can be confident that every batch of trim they supply will meet specific customer requirements. And not just the overarching order specs but down to each and every unit.

# Optimize value and tailor products

Using sophisticated grading technology, SensorX Accuro determines the optimal allocation of trim to create more of the batches with a higher value (e.g. those with the lowest fat to lean ratio). High levels of flexibility also allow multiple products with different specifications to be created simultaneously. Unlike any other system, it is possible to specify what types of cut go into which batches. This allows tailored products to be created for specific customer needs. For example, forequarter and hindquarter trim, as well as individual meat cuts, can all be kept separate and only diverted into very specific final batches.



# Protect and enhance company reputation

# Minimize recalls, claims and complaints

The level of accuracy offered by SensorX Accuro gives processors total confidence that the meat they supply will be contaminant free and meet all required food safety standards. It virtually eliminates product recalls and customer claims for bone.

# Maintain customer loyalty and secure new business

SensorX Accuro is a guarantee that products will be consistently bone free and with CL that's on target. This level of assurance helps processors maintain the trust and loyalty of existing customers. It can also be a crucial factor in securing new business.



# Automate to increase accuracy and efficiency

After a simple manual pre-sort, SensorX Accuro fully automates the grading and batching of trim, achieving far greater accuracy than could ever be achieved manually.

# Optimize flow from start to finish

SensorX Accuro serves as a logistics solution, ensuring a smoother flow from the deboning line to the packed product, which includes bags, cartons, crates and combos.

# **Dynamic order control**

Innova software helps to simplify the order fulfillment process from receiving to dispatch. The software moves responsibility from the factory floor to the planner, improving both speed and accuracy. It gives the flexibility to respond to changing customer requirements, produce only what is on order and virtually eliminate under- and overproduction.

"It is all about trust. Our customers know that the meat we supply has a consistent quality and has been produced with the highest attention to product safety and hygiene. The trim management system is an important instrument in this."

General Manager Foyle Food Group, Northern Ireland





Companies processing as little as 1,500 kg/hr of trim have experienced significant financial benefits.

# SensorX X-ray unit

Superior X-ray technology accurately measures weight and CL and detects hard contaminants.

# **Grading unit**

CL measurements are sent to the grading unit, which then diverts meat to the allocated gate to form a large batch with a specific fat to lean ratio.

### Innova software

Real-time data is captured for CL and weight to produce labels for final batches.



# Infeed

Trim is transferred from the deboning line to the infeed unit. Up to four operators visually grade the trim into buffer bins (e.g. fat, medium, lean). The bins collect a batch up to 5.5 kg before dropping the product onto the SensorX infeed conveyor.

# **Bone rejection**

Contaminant rejection
Batches contaminated with bone and metal
are rejected separately, immediately after they
exit the X-ray unit.

# **Packed product**

- Bags
- Cartons
- Dolovs
- Crates
- Combos

