

SensorX

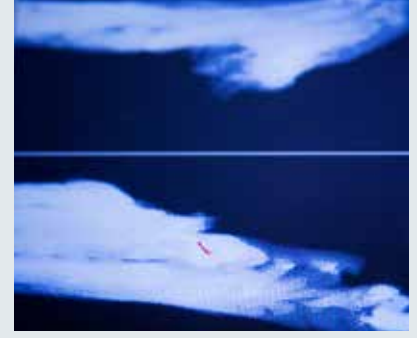
For superior quality boneless fish



- Increase the value of your product
- Strengthen and protect your brands
- Keep consumers happy and safe
- Reduce bone claims

“With SensorX now part of our line, there are almost no bone complaints and the value of our block material has risen.”

Torfi Þ. Þorsteinsson
Department Manager - Groundfish
HB Grandi, Iceland



Introducing SensorX bone detection for the fish industry

SensorX Fish delivers much more reliable and consistent results than manual inspection, and enables processors to offer superior quality boneless fish products. The advanced technology provides bone detection capabilities that are unprecedented among automatic bone detection systems.

Fish quality is enhanced by the reduction in product handling, since boneless products go through the machine without being touched.

How it works

After filleting and trimming, fish are conveyed through SensorX, which serves as an automated quality control station.

Bone-free product is directed to packing, without further handling. Any product with bone content is directed to an operator for manual bone removal.



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Marel is the leading global provider of advanced equipment and systems for the fish, meat and poultry industries.