

Superior bone detection

SensorX for poultry products



“We would need 100 checking operators to achieve the same speed as the SensorX. The quality of the finished product has also significantly improved.”

Subin Cherdchoothum, Manager of Processing Plant 2, BRF, Thailand.



SensorX SmartSort

Adding the SmartSort discharge unit after the SensorX creates a smart system that combines X-ray bone detection and grading in one compact solution. The SmartSort uses the weight information from the SensorX to gently divert products into a crate, a dolav or onto a conveyor. It requires less product separation and can perform grading at line speed, eliminating any need for a speed-up belt or a separate weighing unit.

Compact grading solution

The SensorX SmartSort System saves valuable space while maintaining very gentle product handling. The SmartSort works with all versions of the SensorX and the number of gates can be configured according to need.

Together, the SensorX and SmartSort deliver a safer and more valuable product from the deboning process.

Better processing with Innova

At the core of the SensorX SmartSort solution lies the Innova Food Processing Software that enables poultry processors to efficiently control, monitor and improve every aspect of their production process.



Up and running

SensorX systems ensure food safety and quality

“As soon as SensorX was available in the market, we bought it, to secure our leading position with product quality, and to be the first!” says Thierry Le Morvan, Manager of Boscher Volailles, a French poultry slaughtering and deboning plant that has seven SensorX systems running at their plant.

A safer, more valuable product

All of the deboned product at Boscher Volailles is run through SensorX, providing consistency and a safer, more valuable product. “We constantly strive for fewer bone complaints, and the SensorX makes it possible for us to be more relaxed, and it helps our people to monitor and improve the process,” says Le Morvan.

SensorX SmartSort compact grading system

Boscher Volailles has installed a SensorX SmartSort solution on two of their production lines, both to get batches for quality inspection, and to divert fillets of certain size to two Marel TSM portioning machines. “Now there are fewer machines, it’s more compact, there’s more space, less maintenance and less spare parts – all these are benefits for our operation.”



Advantages at a glance...

- Keep consumers safe
- Increase customer satisfaction
- Strengthen and protect brands
- Improve competitive edge
- Optimize process control

In partnership with our customers, we are transforming the way food is processed. Our vision is of a world where quality food is produced sustainably and affordably.

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TRANSFORMING
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- Improves product safety
- Increases product value
- Reduces bone claims
- Minimizes labor costs



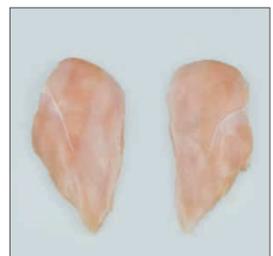
"We are extremely pleased with the Marel SensorX machines. They've made our lives a lot easier and I like to think of them as our insurance policy for truly bone-free boneless products."

Greg West, Plant Manager, Alatrade Foods LLC, Phenix City, AL, United States



Can you spot a bone? SensorX can!

Advanced sensing technology and software give the SensorX bone detection capabilities that are unprecedented among automatic bone detection systems. The SensorX is more reliable and consistent in a production environment than any manual inspection. It detects bone fragments with great accuracy, which ultimately improves both food safety and product quality.



The SensorX bone detection system automatically finds bones and other foreign objects in poultry meat using advanced X-ray technology. It detects bones and displays their location on a monitor. This efficient, accurate and high performing detection system enables poultry processors to transform the quality standard of their products, giving them a competitive advantage in the industry.

Superior bone detection

The combination of Marel's advanced sensing technology, software development and expertise in designing integrated turnkey systems, has created an optimal bone detection solution that fits any deboning process.

The SensorX handles all deboned poultry products. The SensorX system has been installed for quality poultry processors, including the biggest brands in the industry, in more than 35 countries around the world.

Easily integrated with all major systems

The SensorX can be integrated with all major poultry deboning systems. It has proven itself to deliver superior bone detection, give a better process overview, minimize product handling and reduce over-trimming. Ultimately, this gives processors a safer, more valuable product.

Innova provides valuable information

The Innova Food Processing Software ensures reliable data collection and enables full traceability throughout the production process.

Real-time monitoring

Innova provides real-time monitoring of key performance indicators (KPIs) such as yield, throughput, quality, capacity and labor efficiency. These valuable insights enable processors to identify opportunities for improvements, while ensuring that production conforms to quality and food safety standards.

SensorX 301/501

This compact version is a good option when space is tight. It can be implemented either as an inline or offline solution and is available with either a 300 or a 500 mm wide scanning belt. The former is suitable for most applications while the latter is ideal for higher throughput.



SensorX 301/501

SensorX 302/502

The SensorX 302/502 comes with rework system and is the standard choice for most processors. The rework mechanism guarantees re-inspection of contaminated fillets. Monitors are available to highlight the contaminants for easy removal.

The system comes with either a 300 or a 500 mm wide scanning belt. The former is suitable for most applications while the latter is ideal for higher throughput, such as after two AMF-i breast filleting lines, a FHF-XB front half filleting line or an ACM-NT Thigh Fillet System.



SensorX 302/502

Improve food safety and product quality

Food safety is vital in the poultry processing industry and necessary to maintain brand loyalty. The SensorX bone detection system is a consistent, reliable and cost effective way to detect and remove bones and bone fragments from poultry products. It enables poultry processors to reach a higher level of product quality than was possible before.

Effectively remove bone fragments

The SensorX bone detection system automatically finds bones and other foreign objects in poultry meat. Product with bone is rejected to a workstation with a display showing the

precise location of the bone. The bone (or other contaminant) is removed by an operator before the product is re-scanned for added safety. With the SensorX, bone risk is no longer an inevitable part of poultry processing.