

sherlock food analyser

„WE catch THEM ALL“

Sherlock Food Analyser

Thanks to its Chemical Imaging Technology (CIT), the Sherlock Food Analyser is capable of analysing heterogeneous product flows depending on their chemical composition and acquiring values validated quantitatively IN-LINE. For example, this will make it possible to measure the content of dry substance on products that have been freshly cut, fried or deep frozen in an unequalled precision and to use the relevant values as a digital database for additional automated control processes within your lines. Thanks to data acquisition of CIT, which is dissolved locally, this will also be possible for foodstuffs that are very heterogeneous, such as potatoes. The peeling degree, monitoring of foreign bodies and the measurement of the size and colour defects supplement the functions as to form a high-grade in-line analytic tool, which is obtainable in working widths of 300 – 1000 mm and can be extended in a modular manner.

This information, which is very decisive and influences quality, enables the producer to completely keep the required quality parameters while optimising costs. Uninterrupted in-line process control enables higher production outputs, a lower expenditure of raw materials and energy and a reduction of the amounts of rejects and sewage contamination.

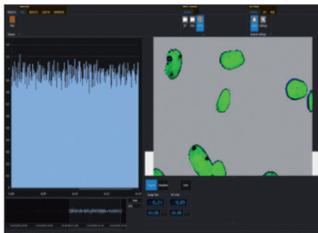
Sherlock Food Analyser is available as stand alone machine or as upgrade on all CIT based Sherlock Systems.

Your advantages:

- significantly improved overview of the existing quality of the raw material;



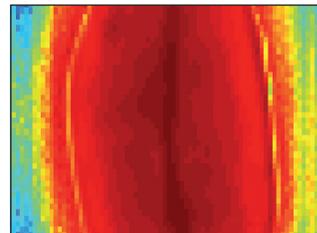
- optimised purchasing of raw materials;
- supplier development;
- optimised use of raw materials and thus reduction of the raw material costs;
- optimised process and thus reduction of costs for energy, maintenance and human resources as well as other production costs;
- optimised energy efficiency within the process;
- reduction of internal locks and quality related complaints, which helps to lead up to "zero defect production";
- permanent monitoring of the product relevant real-time parameters



Control of the steam peeler by means of the peel-scan function: this helps to drastically reduce the peeling losses



Size measurement
Measurement of colour defects



Measurement of dry substance within the process or at receiving inspection: this also makes it possible to acquire the distribution of dry substance



Chemical
Imaging
Technology



Feel free to contact us:

Insort GmbH
Berndorf 166, A-8324 Kirchberg a.d. Raab
Phone: +43/3115/21786/0
Fax: +43/3115/21786/18
office@insort.at