TOMRA QV-P
IN-LINE QUALITY MEASUREMENT

TOMRA's QV-P in-line analyser can reliably detect the muscle myopathy in single chicken fillets or butterflies. This allows to remove wooden breast fillets from the processing line, ensuring consistent end-user quality.

BENEFITS

Ensuring customer satisfaction by providing consistent quality is the main goal of every processor. The QV-P enables poultry processors to identify quality deviations with regards to the wooden breast syndrome. Removing fillets with this defect from the processing line through the TOMRA QV-P in-line analyser ensures a consistent quality level.
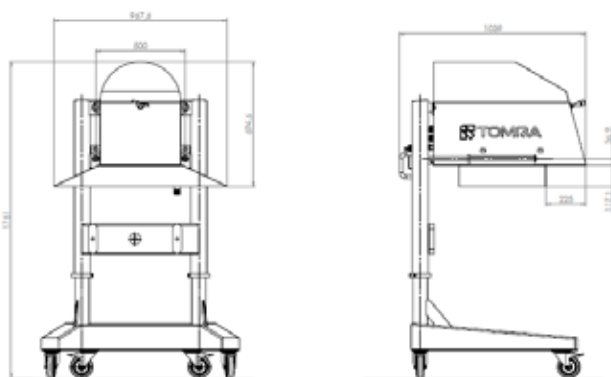
The user determined number of grades and the respective thresholds allow processors to determine and categorize per customer quality requirements.

TOMRA tested
wooden breast free

TECHNOLOGY

TOMRA's unique interactance spectroscopy allows to measure into the fillet and determine the internal composition of the meat. Without harmful radiation, it measures each filet or butterfly and provides feedback to the processing line.

The TOMRA QV-P optical head can easily be installed above existing chicken breast processing lines to allow sorting.

PRODUCT INFORMATION

Product analysed	Fresh chicken filets
Capacity	Up to 240 fillets/min
Housing	IP67, stainless steel
Weigh	307 kg

Interested in a free demonstration with your own product or require more information?
Please contact us directly.