

ODENBERG QVISION IN-LINE ANALYZER

Fat, protein and
moisture analysis



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The ODENBERG QVision is a fat, protein and moisture analysis solution for the meat industry. The QVision Analyzer allows suppliers to provide a consistent product quality that provides large savings by increasing profitability and simplifying daily operation.



TAKE CONTROL OVER NATURAL FAT VARIATION

Nature supplies us with large variations in fat content. Even with carcass classification, cutting patterns and experienced employees, large variations in fat levels for manufacturing meat is unavoidable.

INCREASE PROFITABILITY AND SIMPLIFY DAILY OPERATION

The QVision Fat Analyzer is typically applied directly after the grinder or dicer for standardization of fat content in a batch, either operator controlled or integrated in full automation systems

BENEFITS OF QVISION

- Consistent end product quality
- Large savings in reduced lean give-away
- Smarter purchasing through quality control of raw materials
- Reduce human and sampling errors
- Full quality traceability and documentation of batches
- Increased throughput
- Direct analysis of molecules



GROUND MEAT

Immune to surface effects. Fresh and frozen meat in any grind size. Mechanically separated meat.



DICED MEAT

Used for better blending of trim meat or as the initial step in some dried sausage production processes.



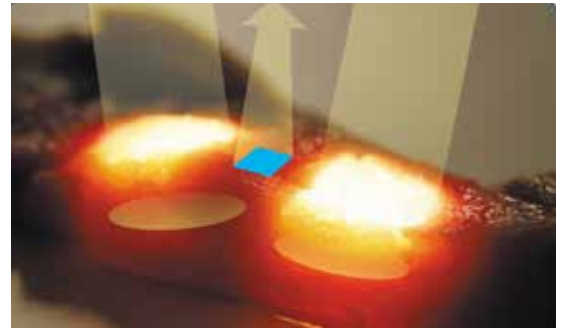
SMALL PORK TRIM

Standardization of small pork trim without grinding or dicing.

WORKING PRINCIPLE OF ACCURATE ANALYSIS

The ODENBERG QVision Analyser applies unique transflection technology which measures VIS-NIR light that has penetrated deep into the meat before it is analyzed. As the full width of the belt is analyzed, intelligent algorithms instantly verify what is belt and what is food product. The product flow is weighted in parallel analysis data and weight data is matched in real-time to take into account any density difference in the food product.

These features allow both fresh and frozen food products to be analyzed at very high accuracies and capacities. Surface effects and limitations in grind size are eliminated.



Transflection Technology (TF)
In-depth penetration analysis



Intelligent Vision (IV)
Sees the meat like a camera



Full Width Scan (FWS)
Full belt width analysis



Mass Flow Control (MFC)
Matching of analysis and weight data

DATA ACCESS

In order to track production yield, document deliveries, provide traceability and utilize raw material analysis for smarter purchasing, access to data is crucial to manage a business.

The QVision Analyser offers daily reports for all of this, or this data can be exported and integrated into most existing IT or ERP systems.

AUTOMATION AND SIMPLIFIED PROCESS

The QVision Analyser can be used as a stand alone instrument to simplify the production process and provide real-time information to your operators or it can be incorporated into automation systems to provide hands free process control.

EASE OF USE

Great effort has been made to make the user interface intuitive and efficient to use. The feedback from our customers is that QVision is a working tool that motivates operators and can be utilized with minimal training.

CONSISTENT LONG LIFE ACCURACY

Automatic reference calibration is applied inside the QVision Analyser once every second to ensure 100% stability of analysis over time. This ensures reliable and consistent daily operation without the need for frequent manual re-calibrations.



- 1 QVision Analyser with purpose designed diode array spectrometer
- 2 Integrated touch screen. External control unit with screen also available
- 3 Transflection zone with full width scanning
- 4 Weight roller for real-time weighting
- 5 Quick release belt for ease of cleaning
- 6 Adjustable stand with castors for moving the system for ease of cleaning

DIMENSIONS AND SPECIFICATIONS

QVISION	
Width	1115 mm (43.9")
Length	1900 mm (74.8") & 2900 mm (114.2")
Height	1650 mm (65") to 1910 mm (75.2")
Power	500w
Air	50 litre/min (1.6 ft ³ /min)

INTERFACES

- +Remote service access via VPN
- +Databases, PLC's and other IT systems via OPC
- +External control unit
- +Digital wall display
- +Barcode readers
- +Printers



You are a Resource Revolutionary.

ODENBERG and BEST work together under the umbrella of TOMRA Sorting Solutions as leading providers of optical sorting and processing technology for the fresh- and processed-food industries.

Turning yield into usage, profits into progress, TOMRA transforms the way the world obtains, uses and reuses its resources.



Scan QR-Code with reader for more information on Tomra Sorting Solutions

If you are interested in a free demonstration with your own product or if you need more information, please contact us directly.



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