

Culinary control

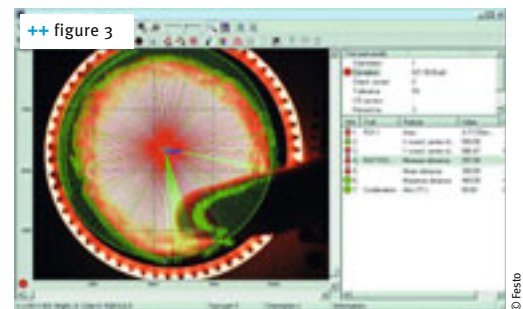
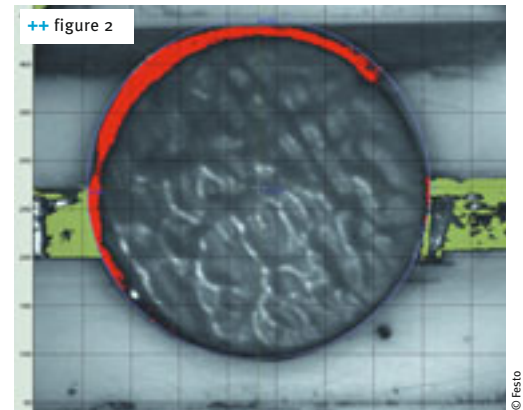
QUALITY AND PRICE ARE OFTEN A REAL BALANCING ACT FOR FOOD PRODUCERS WITH SMALL MARGINS. ONE STEP TOWARDS SOLVING THIS DILEMMA IS QUALITY CONTROL USING INTELLIGENT COMPACT CAMERA SYSTEMS FROM THE FESTO AG & CO. KG COMPANY IN ESSLINGEN, GERMANY, WHICH REDUCE INVESTMENT AND PRODUCTION COSTS



++ figure 1
Festo's SBO-Q compact camera system is a cost-effective alternative for quality monitoring

++ figure 2
The integral lens camera detects faulty items immediately – the chocolate coating is missing in the red area

++ figure 3
The compact vision system SBOC-Q is used in different areas of the food industry. Here, a slice of meat of a burger is measured



+ Combination of a higher level plant controller and the interfaces to sensors and various drives often creates complex, expensive quality monitoring systems that are not very user-friendly. There is a simple, cost-effective alternative to this: Festo's SBO-Q compact camera system.

The hamburger is a popular fast food throughout the world – millions are eaten every day. So it's obvious that the production of the meat patty is highly automated. As well as the meat quality, the size of the meat patty must also be correct. A Chilean producer uses the compact camera system to monitor hamburger diameters accurately. The maximum permitted deviation of the coveted and ever-popular fast food is 10 mm outwards and inwards. Outliers will never reach hamburger fans' plates.

Biscuits under supervision

In addition to many other foods, one of Argentina's biggest food manufacturers also

produces biscuits. If all goes to plan, these have a perfect chocolate coating at the end of the manufacturing process. Anything else, e.g. a broken, misshapen biscuit or an incomplete coating, would be considered a defect. Together with an opto-electronic distance sensor, the SBOI-Q compact camera system ensures uninterrupted monitoring. It detects faulty biscuits at a production rate of 200 items/min and emits a signal to reject the faulty goods. Another South American manufacturer produces a series of double-layer cookies with a crème filling as the middle layer and a binding element. Cookies with too little crème are critical and need to be rejected. This task is carried out by five SBOC-Q cameras in parallel. They simultaneously detect 24 cookies/row at a production rate of 150 rows/min. This 100% quality control gave the cookie manufacturer a clear gain in productivity compared to his previous solution, which immediately rejected the whole row if only one cookie was faulty. +++

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Just right

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* Bread buying behavior study of 2274 consumers in Europe and survey of European industrial bakeries, both conducted in 2011.