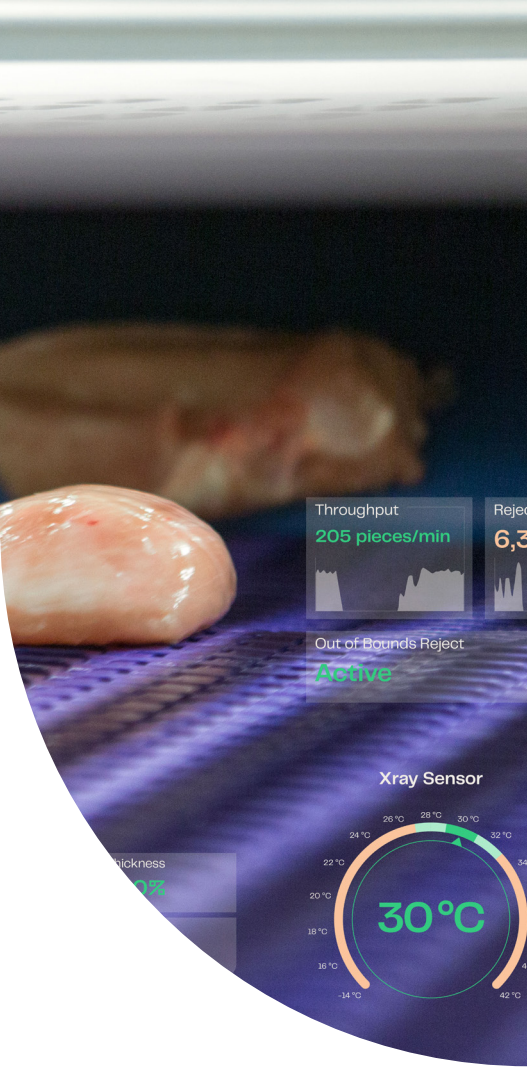
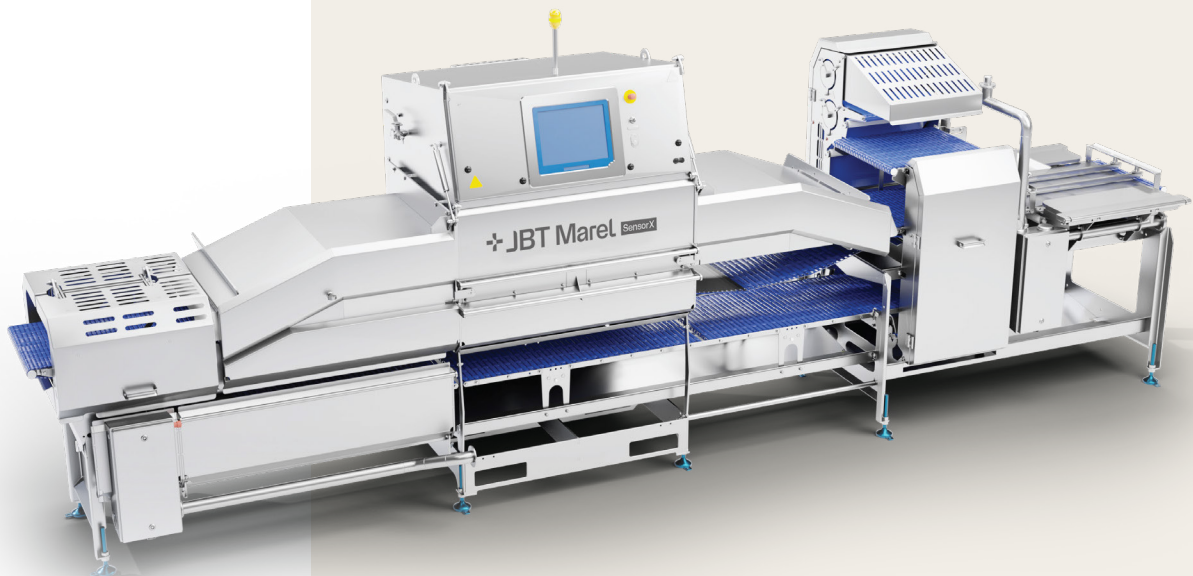


Superior bone detection

SensorX Poultry



- Industry leader for bone detection since 2007
- Unbeaten accuracy and throughput
- Lower labor costs and higher food safety
- Software enabled for real-time monitoring and production control



The X-Factor in quality poultry processing

SensorX Poultry inspection system is the most reliable and effective way to transform food safety and product quality. SensorX Poultry automatically detects bone and other hard contaminants, such as metal and glass, with unbeaten accuracy and consistency. 99% of bones and hard contaminants as small as 2 mm in diameter are detected at production speed thanks to the cutting-edge X-ray technology. After contaminate removal, product is reintroduced to the processing line for additional scanning to ensure removal is complete. Even at production speed, the SensorX provides a low false positive rate of less than 3% to keep production moving.

Higher quality, safer products

Bone contamination is a thing of the past with SensorX Poultry

Consistently bone-free since 2007

SensorX continues to lead the field of X-ray detection for the poultry industry. In 2007 it changed the standard of what was possible in accurate and reliable detection. With each new advance, the SensorX continues to enhance product value by improving both food safety and product quality.

Reliably reduce errors

SensorX achieves higher levels of speed, accuracy and consistency than other inspection processes. By ensuring less rework, fewer operators are required reducing the pressure of labor scarcity. Less manual handling of products has the added advantage of improved food safety.

Amplify brand reputation

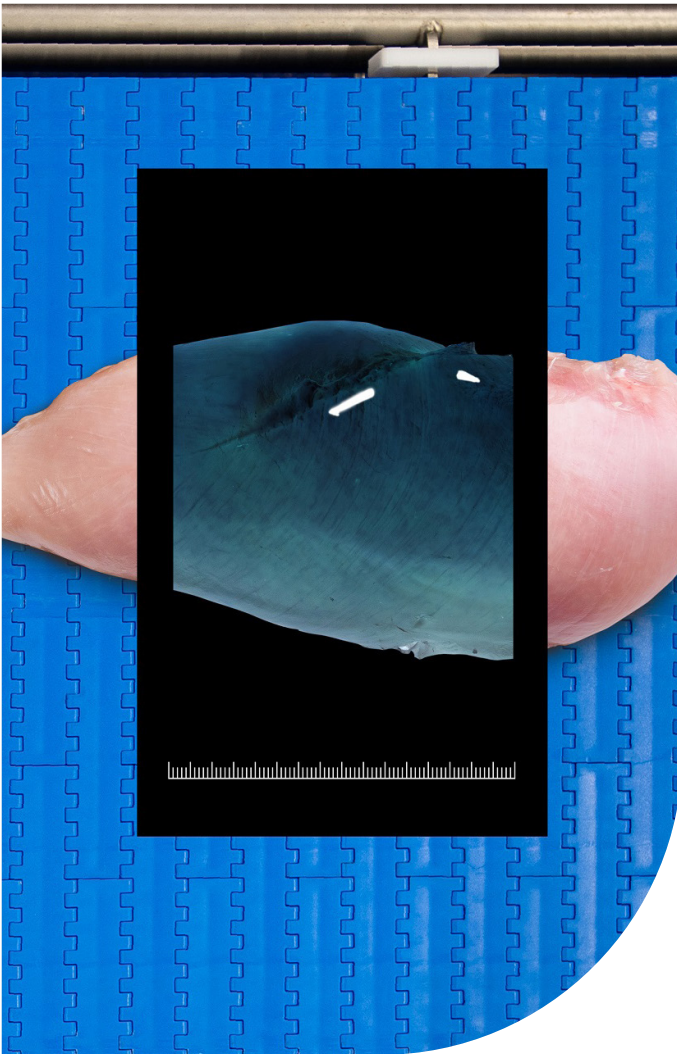
Nothing gets past the SensorX

High detection rate + low false positive = SensorX

As bone or hard contaminate size decreases, detection becomes more challenging, but SensorX doesn't falter. Reliability sets SensorX apart from the competition. It detects hard-to-find bone fragments with unprecedented precision and reliability, ensuring no bones go further in production while keeping false positives the lowest in the industry, below 3% at full production speed. Which reduces rework, lowers labor costs, and increases throughput.

Minimize recalls, claims and complaints

The accuracy provided by SensorX gives poultry processors confidence their products have the highest standards of food safety and reach consumers contaminate free. By virtually eliminating product recalls and customer complaints, customers and consumers will buy your brand knowing they are getting a quality product every time. Thus, boosting your brand reputation to ensure you keep current customers loyal and attract new ones.



“

Customers have come to us and told us that, in fact, complaints have gone down to zero after we installed SensorX. We absolutely know that it works.”

Director Operations Support, OSI
Illinois, US.



We would need 100 checking operators to achieve the same speed as the SensorX. It's processing about two tonnes (2.2 US tons) per hour, as opposed to the 35 kg (77 lbs) it takes an efficient person. The quality of the finished product has also significantly improved."

General Manager Primary Processing,
BRF Bangkok, Thailand.

No product turning

The same detection accuracy at any product thickness or size. SensorX automatically adjusts the sensor to ensure the same accurate detection rates regardless of the product's thickness. With no need to preselect or turn product, food safety is increased, and production keeps flowing at speed.

Keeping up with the flow

No need to slow down production at detection stations. SensorX maintains 99% accuracy while operating at 0.5 meters per second. Which means your lines can maintain speed with no bottlenecks, ensuring throughput consistency and production efficiency.

Better workplace health and safety

Ergonomically designed workstations with adjustable platforms and automated infeed provide a more comfortable work experience for operators. Ensuring your workers enjoy a healthier and safer workplace.

No-risk investment

SensorX has set the industry standard in bone detection since 2007. It has a reputation amongst processors as the most accurate, consistent and reliable way to detect bone and other hard contaminants.

- Demanded by leading QSR chains
- More than 1,200 SensorX systems sold
- Installed in over 40 countries and territories

SensorX updates are backward compatible. As our detection system improves so does yours. Keeping your investment, brand and products safe.



There are fewer machines, it's more compact, there's more space, less maintenance and fewer spare parts – all these are benefits for our operation.”

Thierry LeMorvan, Manager of Boshier Volailles, France.

Integrate to seamlessly automate processing

SensorX Poultry can stand alone or integrate into upstream and downstream processes such as deboning, trimming or grading and batching. Increasing automation of processing lines improves throughput, safety and quality.

SensorX integrates seamlessly with other equipment, increasing automation and operational efficiency. SensorX provides process data that can be used to enhance downstream and upstream processes.

Measure, monitor, improve

AXIN food processing software is an integral part of SensorX Poultry. It captures information from the system to give an overview of production performance. By monitoring KPIs such as infeed, throughput and contaminant rate, opportunities can be immediately identified to improve upstream processes such as deboning and also enhance operational performance.

Increase traceability and food safety

With AXIN, traceability for food safety is built into every step of the production process, which is an essential element in building and maintaining customer confidence. It ensures processors can provide quality assurance reports and act quickly to minimize the size of recalls and trace every product back to its source.

Maximize uptime

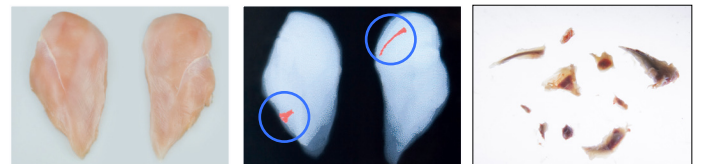
AXIN provides reports showing the status of SensorX critical components allowing planned maintenance to ensure any downtime is minimal.

Monitor and improve performance

All SensorX machines come with a standard SmartBase machine software solution that provides machine health, alarms, performance and basic production data. It enables informed decision-making and machine optimization. SmartBase standard identifies trends, and provides information that helps with root-cause analysis, easing service and maintenance planning. Thanks to SmartBase, JBT Marel service engineers can solve problems remotely and quickly, increasing uptime considerably.

Get Operational Insights

Additional to SmartBase Standard, SmartBase Advanced software give you easy access to key production indicators, such as throughput, detection rates of bones and other contaminants, with a strong emphasis on both near real-time and historical data. The software will give you valuable insights into the deboning process by continuously monitoring the amount of bones and other hard contaminants in the product. This allows you to implement improvements quickly and easily where necessary to secure high-quality, safe products.





Service for a lifetime of performance

Maximize uptime and performance of your SensorX with proactive service agreements and a fleet of highly skilled service engineers ready to keep your production running smoothly and efficiently.

Introducing condition-based maintenance

JBT Marel offers solutions for processing every type of poultry, all possible stages in the process. At the heart of your SensorX's bone detection technology are its X-ray generator and sensor. Without timely maintenance, their performance declines and the risk of failure rises, which can lead to unexpected downtime and operational inefficiencies.

Data-driven maintenance is a proactive Connected Service solution that analyzes the real-time operational data from your SensorX and enables our service team to predict when maintenance is needed and proactively schedule it for you.

Easy access to data

The information is easily accessible through JBT Marel's web portal, enabling you to view and analyze data from any device with a web browser—whether you're in the factory's control room or working remotely helping you maximize the potential of your SensorX.

Infeed Monitoring

Infeed Monitoring is available as an additional feature, designed to maintain a singulated product stream for the entire fillet line. It includes both software and hardware, such as a 'traffic light' system that signals the quality of the infeed. Infeed Monitoring has five adjustable detection fields, displayed on the screen: product orientation, product presence within the scanning area, product alignment in the middle of the belt, product spacing, and product thickness (to detect overlapping or folded products). While Infeed Monitoring doesn't make corrections itself, it helps line operators improve their positioning of fillets over time.



Out of lane



Out of bounds



Insufficient space
between pieces



Correct flow

