

## Insort presents its first end of the line sorting machine for frozen French Fries at Interpom 2018 – the SHERLOCK HYBRID.

**Berndorf, 10. November 2018** – Since 2011, the Austrian company Insort has been developing sorting machines for various foodstuffs (potatoes, berries, almonds, nuts...), which recognise foreign substances using Chemical Imaging Technology (CIT®) and remove them from the production process at high speed. The machines are being used by well-known production companies around the globe.

At Interpom 2018, which takes place from 25 November in Kortrijk (Belgium), Insort is presenting a completely new generation: the SHERLOCK HYBRID is the first end of the line sorting machine from Insort for frozen French Fries with a previously unaccomplished level of foreign substance certainty and the widest range of functionality.

The SHERLOCK HYBRID combines the proven Chemical Imaging Technology (CIT®) with high definition RGB camera technology. The completely newly developed software platform allows for the merging of data from multiple sensors (MULTI SENSOR FUSION).

In addition, the SHERLOCK HYBRID offers 3-way sorting through a combination of air and dropgate rejection (MULTI REJECT FUSION). The ultra-fast air jets enable a precise yield and careful expulsion of product defects and short pieces, while the "Safeguard Dropgates" ensure the rejection of any foreign substances regardless of their size or shape such as wood, metal, glass, plastic or product-specific foreign substances.

Thanks to the high information density of the Chemical Imaging Technology (CIT®), in combination with the high definition RGB cameras, the system can make the best possible decision as to whether unwanted objects should be expelled using air to protect the yield, or using the drop gates optimised for FOOD SAFETY.

In addition, the Chemical Imaging Technology (CIT®) allows quantitative chemical analytic data to be collected inline and in real time, such as the output of the dry matter value of the product stream, and thereby saves time-consuming laboratory analysis for quality control. In combination with data concerning the lengths and colour defects in the product stream, the SHERLOCK HYBRID represents an important contribution to modern Industry 4.0 production processes.

"With the SHERLOCK HYBRID, Insort is able to provide the French Fries industry with a new and previously unseen path to quality assurance at the highest level of food safety and with maximised yields", says Matthias Jeindl, CEO and founder of Insort GmbH.

Carlo Mylle, co-owner of the Belgian family business and manufacturer of potato specialities Mydibel, is one of the first buyers. He says: "The investment in the SHERLOCK HYBRID has quickly proven itself to be justified and forward-looking. In particular, the foreign substance certainty of the CIT® camera module is unrivalled in the industry."

## **About Chemical Imaging Technology (CIT®)**

Chemical Imaging Technology (CIT®) is a registered trademark of Insort GmbH. CIT® is a Hyper Spectral Imaging process developed to the highest performance levels and enables the representation of foodstuffs based on their chemical composition in the form of false colour images. The process operates in real time and is based on near infrared spectroscopy, allowing foodstuffs to be sorted independently of colour, shape or density, exclusively on the basis of the chemical composition of objects.

## **About Insort GmbH**

Insort GmbH was founded in 2011 by chief partners Matthias Jeindl, EVK und Feldbacher Fruit Partners. Insort GmbH harnesses the enormous potential of the unique Chemical Imaging Technology (CIT®) in order to develop marketable applications and finished machines for the global market. In just a few years, Insort has succeeded in establishing itself on the global market with successful products under the SHERLOCK brand. Currently, the business comprises approximately 40 staff in 3 locations in Austria, the USA and Canada.