WE analyse THEM ALL

with **sherlock** *food analyser*

Want seamless quality control for incoming and outgoing goods? Or in-line production process control? Then the Sherlock Food Analyser's in-line analysis is just what you need.

CIT® chemical imaging technology

www.insort.at

insort *intelligent selection*

" Welcome to the Future of Food Analysing!

The Sherlock Food Analyzer monitors production lines with 100 times the precision of conventional methods. It enhances quality control, optimizes raw material usage, lowers costs, and reduces energy consumption. Real-time monitoring ensures less waste, fewer complaints, and brings production one step closer to "zero-waste."
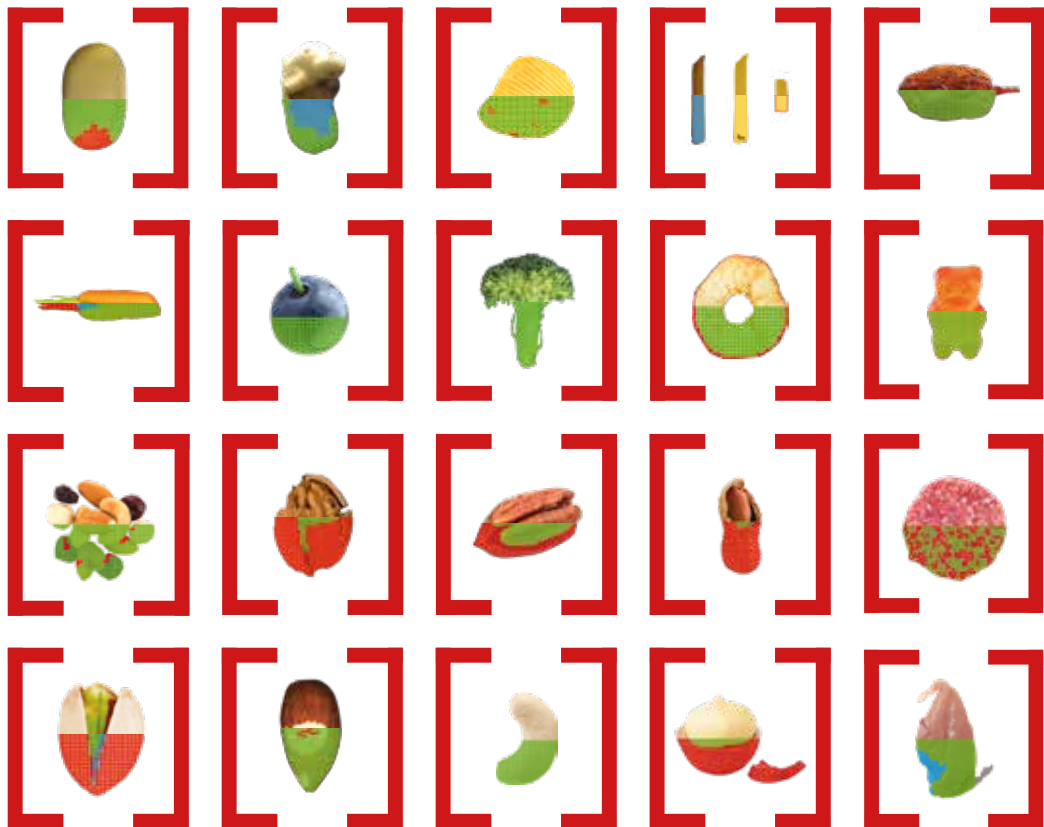
The Sherlock Hypernova operates autonomously. Simply set it and forget it!

Learn more

WE catch THEM ALL

We are ready to take on any challenge and look forward to speaking to you about your requirements.

Chemica Imging Technology

CIT® Gen3 - The Most Advanced Sensor Technology

Thanks to the latest generation of Chemical Imaging Technology (CIT® Gen3) in combination with high-resolution color cameras, both the smallest foreign bodies and all product defects can be sorted out with unprecedented accuracy.

CIT's chemical inspection capabilities brings us to new levels and possibilities of product inspection compared to any other optical eye out there such as lasers, various amount of cameras or Xray. Where other optical eyes focus on trading off the amount of bad in good vs good in bad; CIT's approach is seeing and removing it with the highest reliability of the industry, no matter what product or defect and this at consistent levels even if there are seasonal product changes or product variety changeovers. CIT does not need any operator to constantly be monitoring and keeping the machine in balance.

Artificial Intelligence

Applied in Real–Time

Sherlock HYPERNOVA revolutionizes the sorting process, employing artificial intelligence through the most sophisticated Deep Neural Networks to inherently detect, learn, process, and optimize data in real time. This enables the identification of even the minutest defects visible, as well as those imperceptible to the human eye, with unparalleled speed, allowing for their removal from high-speed product streams. This groundbreaking technology unveils new horizons of applications and performance tiers for food processors, setting a new paradigm in precision and efficiency.
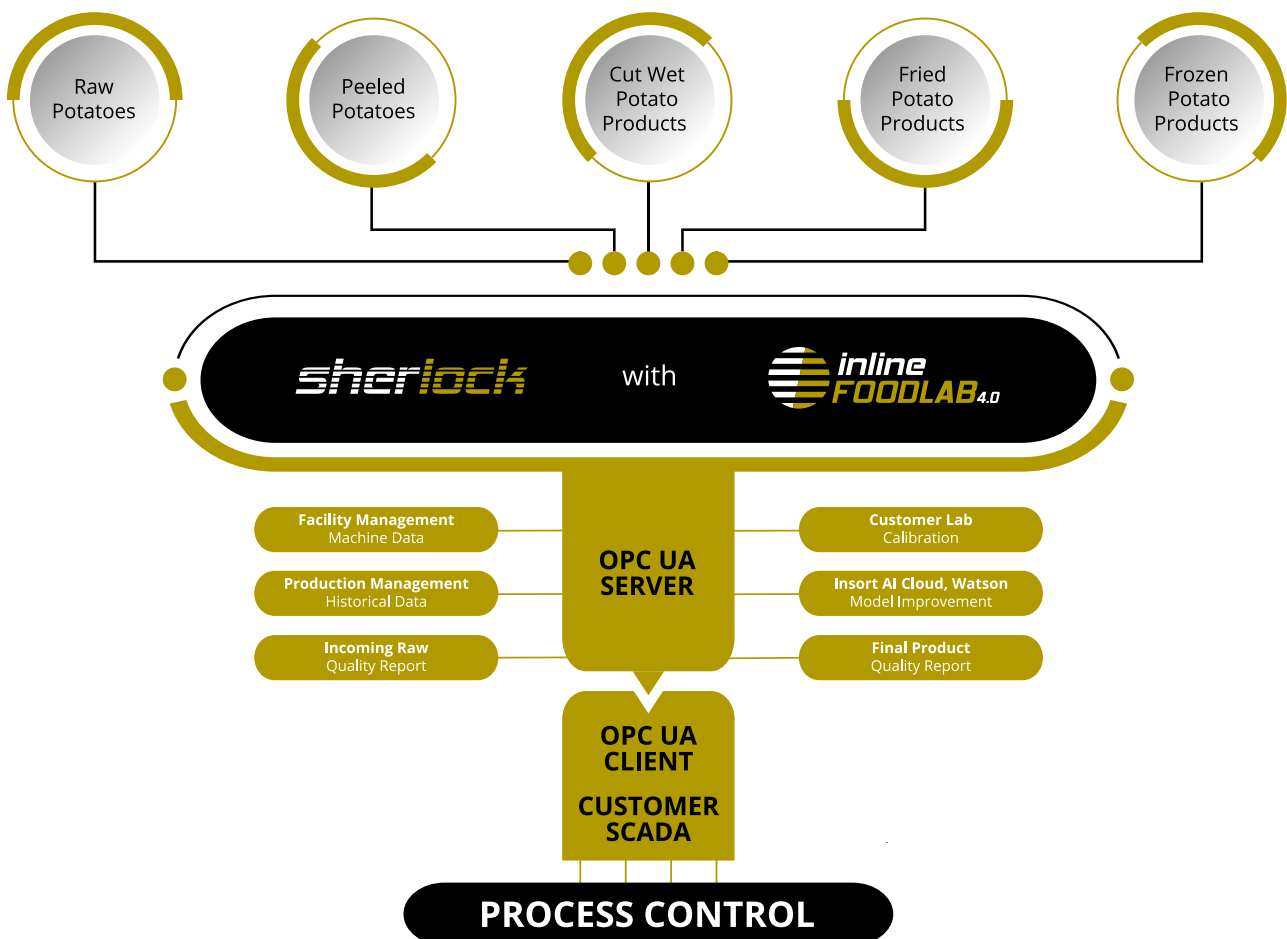
InlineFOODLAB 4.0

The Best Support For Your Quality Management

InlineFOODLAB 4.0 transforms product analysis by providing precise, real-time chemical and quality data. It enables accurate detection of critical metrics like dry matter in potatoes, rancidity in nuts, amygdalin in almonds, oil content in pumpkin seeds, and Brix levels in fruit, alongside analyses of color, shape, size, and foreign materials with image documentation. This enables quality managers to precisely control raw material and final product quality, minimize rework and claims, and prevent recalls more effectively.

Example: French fry processing factory

Raw Potatoes

Peeled Potatoes

Cut Wet Potato Products

Fried Potato Products

Frozen Potato Products

sherlock with **inline FOODLAB 4.0**

Facility Management
Machine Data

Production Management
Historical Data

Incoming Raw
Quality Report

OPC UA SERVER

Customer Lab
Calibration

Insert AI Cloud, Watson
Model Improvement

Final Product
Quality Report

OPC UA CLIENT

CUSTOMER SCADA

PROCESS CONTROL

This intelligent function is already available to you today on every Sherlock sorter. It is the first step for the smart factory of the future.

Your Future Starts Now!

(1) Inline and Atline Quality monitoring
Detailed statistics of your product

- Inline Quantitative measurements of chemical parameter like dry matter, fat, protein, sugar, and a lot more
- Width and length measurement
- Color defects
- Foreign Material

- Editable defect statistics for minor, major and critical
- Objective measurements - No "Human Errors"
- Higher density of data
- Faster data generation

(2) Inline Peeler Control
Thanks to CIT® most precise analysis of remaining peel

- No need of changing settings by operator
- Works with every variety of potato independent of the color at any storage condition from early harvest (very thin and transparent skin) to late storage season (thick skin, mechanical damage, scab, etc.)
- Maximizing yield
- Reducing food waste

- Inline real time adjustment of any steam peeler (e.g. peel guard connect® for Kiremko STRATA Invicta®)
- Better energy efficiency
- Improved product quality and consistency by controlling the amount of peel on product
- Process data gained by InlineFoodlab 4.0

(3) Dry Matter Control
Real time analysis without delay

- Accurate control of fryer through data provided by InlineFoodlab 4.0
- Maximising yield
- Reduction of product loss
- Reduction of oil consumption
- Optimised energy efficiency

- Improved product quality and consistency by reducing claims
- Objective data
- More frequent measurements
- Higher output

This intelligent function is already available to you today on every Sherlock sorter. It is the first step for the smart factory of the future.

Sherlock Food Analyser is available in stainless steel, hygienic design and fully wash down cleanable. Due to its modular design, the Sherlock Food Analyser can be placed anywhere in the processing line. From raw product receiving, peeler control, upstream and downstream of the dryer, upstream and downstream of the fryer to the finishing line.
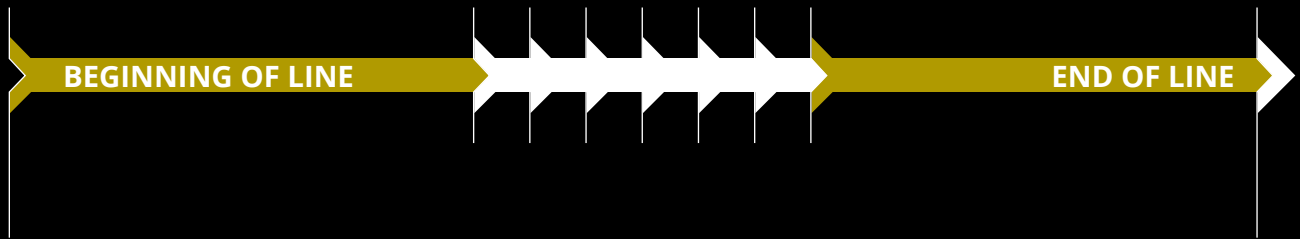
BEGINNING OF LINE → **END OF LINE**

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