



P&P Optica

INDUSTRY BRIEF



Why Bacon Processors Pick PPO

Producing bacon products puts meat processors at higher risk for recalls. With the average national recall costing processors over \$5M, it's imperative to reduce the chance of harmful foreign materials getting to the end customer.

PPO's award-winning hyperspectral imaging solution is the industry leader in both mitigating foreign material risk and improving overall product quality. Meat processors of all sizes trust PPO to **avoid costly recalls**, **optimize operations**, and **preserve customer relationships and brand reputation**.

Prioritize safety, quality and peace of mind

PPO's Smart Imaging System is a proven automated solution that works in line and in real time to detect foreign contaminants that other inspection methods can't find.



Hyperspectral imaging finds the highest variety of low-density foreign materials.

This is thanks to the technology's ability to see chemical structures instead of just colors.

- **See more.** Hyperspectral imaging doesn't rely on density, color contrast or size to find foreign materials. PPO sees 5X more materials than a traditional vision inspection system.
- **Report More:** High-quality detection and the use of PPO Insights allows for faster root cause analysis to prevent further use of contaminated lots or loads, and even fix internal issues upstream.
- **Evaluate more.** Analyzing chemistry lets you assess food quality, including lean point and even water activity. And you can maximize blends for a more consistent yield.
- **Learn more.** The system continually learns and optimizes performance. And PPO Insights keeps track of incidents to provide a detailed historical view of what's happening with your products.

Add value throughout your process

Trust PPO's Smart Imaging System to increase quality, decrease complaints and eliminate unnecessary expenses. It's a flexible solution that provides the best possible inspection throughout your process – from incoming raw materials like bacon ends and pieces to pre-packaged RTE bacon bits and slices. Use the Smart Imaging System stand-alone or as part of a sophisticated multi-hurdle inspection approach.

Get everything you need to optimize detection for your product stream

Choose from multiple system configurations, each built to withstand harsh meat processing and sanitation conditions.

- Inspect different proteins and formats, including bacon ends and pieces and ground/diced trims (Raw/RTE) and bacon bits (Raw/RTE)
- Find foreign contaminants in both the raw and RTE processes at your facility. (before packaging)
- Count on built-in reject mechanisms to remove contaminated or undesirable product
- Get instant confirmation of findings with PPO Insights
- Measure lean point on a batch of raw material or a blend for correction
- Perform quality in-line grading for size, shape and water activity
- Best-in-class reliability, proven ease of use and up-times over 98%



PPO'S Z-CONFIGURATION IS IDEAL FOR BELLIES AND TRIM



PPO'S WATERFALL CONFIGURATION IS IDEAL FOR GROUND OR DICED PRODUCT

ALL SOLUTIONS ARE NOT CREATED EQUAL

Other inspection solutions may claim to use spectroscopy or assess chemistry. Only PPO's patented Smart Imaging System includes true hyperspectral imaging in line.

