P&P Optica

Why Poultry Processors Rely On PPO

Every poultry processor aspires to deliver safe, high-margin product. Foreign material contamination can sabotage customer relationships and lead to costly condemns and recalls. Muscle myopathies like woody breast also impact product quality and consistency, leading to negative perceptions and lost business.

PPO Smart Imaging Systems easily finds low-density foreign materials like rubber, wood and bone – down to very small sizes. It's also a proven solution for monitoring and removing even the most severe woody breast from product streams.

Detect hard-to-find foreign materials throughout your process

Prioritize safety, quality and peace of mind with PPO's Smart Imaging System – a proven automated solution for finding low-density contaminants that evade other inspection methods, like X-ray and metal detectors. Inspect incoming raw materials, product in process or just before packaging. PPO's system can inspect a wide variety of formats, including whole muscle breast, thigh, trims, ground product, fresh, frozen, RTE and more.

WOOD	CARDBOARD	HARD PLASTIC	SOFT PLASTIC
✓	✓	✓	✓
RUBBER	PPE	COTTON	BONE
✓	✓	✓	✓

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 assesses the chemistry of products as they pass by at line speed. It isn't reliant on density, color contrast or size to find foreign materials.
- **Analyze more.** Machine learning algorithms and AI analyze vast amounts of chemistry data and make instantaneous decisions to reject contaminated or low-quality products without affecting system performance.

- **Evaluate more.** Analyzing chemistry lets you assess food quality, including woody breast, lean point and freshness. Automatically measure fat and lean.
- **Learn more.** The system continually learns and optimizes performance. Bonus: PPO Insights keeps track of incidents to provide a detailed view of what's happening with your products over time.

Monitor woody breast in your product stream
- PPO's system identifies woody breast myopathy in-stream
- The system sorts based on severity, moving product to secondary lines if required
- Woody breast incident data tracked in PPO Insights aids in recording hit rates in flocks

Get everything you need to optimize detection for your product stream
Choose from multiple system configurations, each built to withstand the unique conditions of the meat processing plant.

- Inspect different proteins and formats, including raw whole muscle breast, frozen breast and trims, thigh meat, wings, ground product, cooked breast strips and more
- Find foreign contaminants in raw materials and RTE anywhere in your process (before packaging)
- Count on built-in mechanisms to reject contaminated or undesirable product
- Get instant confirmation of findings with high-capacity/speed onboard computers
- Measure lean point on a batch of raw material or a blend for correction
- Perform quality in-line grading for size and shape
- Enjoy high reliability, proven ease of use and maximum up-time

PPO'S Z-CONFIGURATION IS IDEAL FOR WHOLE MUSCLE AND TRIM

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

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.

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