



P&P Optica

INDUSTRY BRIEF



Why Pork Processors Choose PPO

Delivering consistent, high-quality product while managing costs and ensuring food safety requires best-in-class automated detection of foreign materials. PPO's Smart Imaging System delivers, consistently detecting low-density foreign materials, like rubber, wood and bone – down to very small sizes.

It's also a proven solution for simultaneously analyzing the quality and composition of pork products, including tenderness, freshness and muscle myopathies like PSE (Pale, Soft and Exudative), DFD (Dark Firm Dry).

Find low-density foreign materials throughout in your process

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



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 PSE, DFD, lean point and freshness. You can also 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.

Use chemistry to accurately measure fat and lean

Our unique approach provides non-destructive, pixel-by-pixel, chemical analysis to measure both fat and lean on your homogeneous, small grind products.

- Achieve the same accuracy as your current sampling methods, for every pound of product.
- Ditch the manual calculations. Trust PPO's detectors to directly measure fat and protein content of your product.
- Measure quality simultaneously with foreign material detection without compromising either process.

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, loins, bellies, trim and ground/diced product
- Find foreign contaminants in raw materials 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
- Identify muscle myopathies at line speed including Pale, Soft and Exudative (PSE) and Dark Firm Dry (DFD)
- 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 LOINS, 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.