Advanced product safety innovations across multiple product lines

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To optimise manufacturers' production efficiency and ensure consistent quality, Eagle Product Inspection is continuing its promise of launching transforming product inspection technology.

Eagle's new range of x-ray inspection and fat analysis technologies are guaranteed to uphold food safety of multiple products at high throughout speeds.

New innovations

Proprietary innovations include a new superior contaminant detection and sanitary construction x-ray system for high volume bulk product, carton and crate applications; an inline fat measurement and contaminant solution for packaged meat and an upgraded Material Discrimination X-ray (MDX) technology.

Eagle is dedicated to providing smarter and simpler solutions for manufacturers' detection and inspection needs, backed with world class reliability and the latest

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Eagle's RMI3/B inspects unpackaged bulk products such as raw meat.

technologies that reduce downtime and maximise throughput.

By further advancing product inspection technologies, manufacturers can check for contaminated materials, verify weight and fill levels, and ensure seal integrity – all within one machine. As such, they can be confident that only high quality products exit their facility, at a reduced cost per pack.

Eagle's RMI3/B and RMI3/C offer superior contaminant detection in harsh environments. Both x-ray systems are engineered to deliver 100% contaminant detection and constructed to high American Meat Institute (AMI) sanitary levels for use in harsh production environments.

The Eagle RMI3/B inspects unpackaged bulk products such as raw meat with the Eagle RMI3/C designed to detect and reject contaminants from raw meat packaged in either closed carton or open crates.

To minimise production downtime, the Eagle Product Switch option on the RMI3/C delivers automatic product

changeovers for different applications packaged in cartons and crates. As standard, both machines have CAT 3 safety circuits with status visualisation for improved safety ratings.

Eagle's FA3/C inline fat measurement and contaminant detection for packaged meat is designed to discriminate between fat and lean portions of packaged meat products in cardboard cartons, plastic crates, and vacuum-packed frozen blocks to better than ±1 Chemical Lean (CL) accuracy.

Automatic switching

To accommodate a range of products, the FA3/C can automatically switch inspection parameters while the production line is operational.

By simply scanning a bar code, detailing product information, goods with different inspection requirements can run on the same line, eliminating the need to manually switch products and recalibrate.

The Eagle Pack 430 with new Eagle Easy MAT Material Discrimination X-ray (MDX) operating software offers advanced imaging dual energy technology, which guarantees the detection of contaminants, such as glass

shards, rocks, rubber and plastic, in products which produce high variations in image density. As such, MDX is invaluable in production lines manufacturing a range of multi textures.

The Eagle Easy MAT software simplifies and speeds up installation and setup by

Eagle's Tall PRO XSDV x-ray inspection system – contaminant detection for rigid containers.

auto-learning the material composition of the product. Additional to conventional single energy x-ray detection methods, the Eagle Easy MAT identifies contaminants with material compositions which are different to the product.

In addition, an enhanced human machine interface (HMI), with improved screen resolution and colour, plus an advanced intuitive pre-programmed operational interface effectively removes the need for third party set-up and maintenance.

While all new MDX machines automatically include this new software, existing customers can easily upgrade.

Dual view technology

For manufacturers looking to provide 100% inspection for contaminants in rigid containers such as cans, bottles, and jars, the Tall PRO XSDV is ideal as it uses high performance dual view x-ray technology.

By analysing and processing two images per container, the probability of detecting hard-to-find contaminants, typically in the side ridges of cans, is overcome.

More than 1,000 products per minute can pass multiple inspection criteria, keeping lines running to full capacity. Overall line efficiency and downtime is further improved by remote access diagnostics of Eagle experts, reducing on-site visits. The internal

shutter technology of the Tall PRO XSDV allows smaller louvres and as it can be installed over existing conveyors, the system provides a smaller footprint than other x-ray systems, with fewer manoeuvres for product jams and breakages. ∎
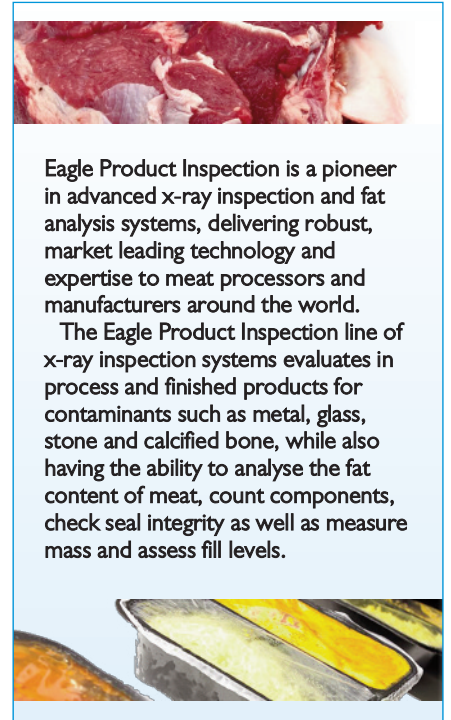
Eagle Product Inspection is a pioneer in advanced x-ray inspection and fat analysis systems, delivering robust, market leading technology and expertise to meat processors and manufacturers around the world.

The Eagle Product Inspection line of x-ray inspection systems evaluates in process and finished products for contaminants such as metal, glass, stone and calcified bone, while also having the ability to analyse the fat content of meat, count components, check seal integrity as well as measure mass and assess fill levels.