

FUTURE - PROOF POULTRY PROCESSING

Secure boneless poultry quality standards that grow together with raising market demands & consumer preferences.

AUTOMATIC POULTRY BONE X-RAY DETECTION

Revolutionary bone detection systems created for the unique needs of the poultry processing industry.



High detection rate

Based on a unique image resolution of 0.1 mm x 0.1 mm, our X-ray system can detect really small calcified bones in poultry meat.



Simple to operate

Easily integrates into your busy plant environment with simple controls, minimal user interaction and CIP features to not overburden plant operations.

Low false rejection rate

Our high resolution X-ray detectors combined with our innovative software algorithm guarantee a high and reliable bone detection rate, without rejecting good products from the line.



Experience

Strong know-how rooted in over 20 years of X-ray technology expertize.

Low Cost of Ownership

Robust design, top-class components with high proven durability.



Technology Leader

Constant focus on technology development and future proofing our solutions to the changing needs of the food industry.



Compact design and versatile functionality that will increase yield and minimize waste.



Gentle reject methods for product quality conservation under processing



very small poultry bones.



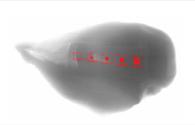
process-solutions@jbtc.com https://www.jbtc.com/foodtech/



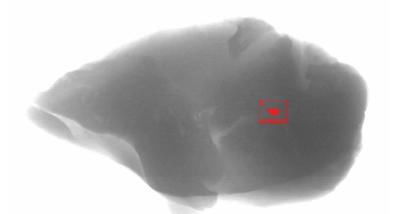
Product based software recipes ideal for

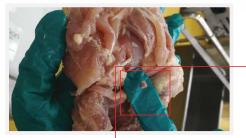
fillets, thighs, leg meat, nuggets.

inspection of deboned breast fillets, inner



Unique capability of simultaneous bone and foreign object detection. Consistent, reliable and high detection rate while maintaining a low false positive rate, high throughput and high yield.





up to 98% detection rate & under 5% false reject rate for calcified bones down to 2mm. x 2mm. x 2mm.

JBT PROTEIN PROCESSING

PRIMARY

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CHILLING | WEIGHING | PUMPING | CUTTING-UP | SKINNING | WATER RE-USING | ENHANCING FOOD SAFETY

STATE-OF-THE-ART EQUIPMENT DESIGNED TO YOUR SPECIFICATIONS FOR CHILLING AND INITIAL PROCESSING OF RAW MATERIALS LIKE POULTRY, MEATS & SEAFOOD INTO FOOD COMMODITIES FOR BOTH HUMAN AND ANIMAL CONSUMPTION.

Brazil

Phone +55 16 3301 2000

latinamerica.info@jbtc.com

SECONDARY

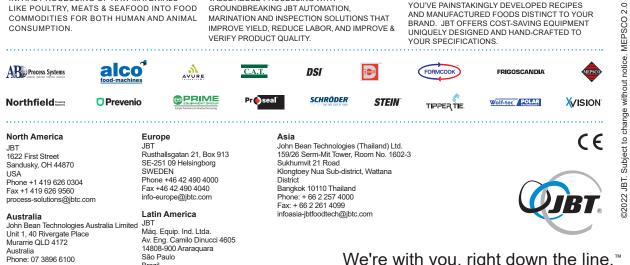
PORTIONING AND SLICING | BRINE PREPARATION | HOMOGENIZATION INJECTION & RETURN MILLING | MACERATION | MASSAGING | TENDERIZATION | X-RAY TECHNOLOGY | AUTOMATED TRAY LOADING

VALUE ADDED PROCESSING WITH GROUNDBREAKING JBT AUTOMATION. MARINATION AND INSPECTION SOLUTIONS THAT IMPROVE YIELD, REDUCE LABOR, AND IMPROVE &

FURTHER

COATING | FRYING & FILTRATION | PROOFING |COOKING | COOLING | CHILLING FREEZING | REFRIGERATION | CLIPPING & PACKAGING SOLUTIONS | X-RAY TECHNOLOGY | HIGH-PRESSURE PROCESSING (HPP)

YOU'VE PAINSTAKINGLY DEVELOPED RECIPES AND MANUFACTURED FOODS DISTINCT TO YOUR BRAND. JBT OFFERS COST-SAVING EQUIPMENT UNIQUELY DESIGNED AND HAND-CRAFTED TO YOUR SPECIFICATIONS



We're with you, right down the line.[™] Process-Solutions@jbtc.com

FUTURE-PROOF & STATE-OF-THE-ART POULTRY BONE DETECTION TECHNOLOGY

Tailored software application for bone detection in poultry meat products.

Unique capability of simultaneous bone and foreign object detection.

High and reliable detection rate with low false negatives due to high resolution X-ray detector.

Compatible with different types of reject systems: flap-down, rectractable gate.

Hygienic design, IP69K.

FDA and EU approved materials, suited for direct contact with food.

Designed for food production environments, water jet cleaning tolerance with foam up to 20 bars.

1222

Plug and play design.