SensorX Omnia

Flexible trim monitoring

- **Higher quality final product**

- **Superior bone detection**

- **Accurate fat lean ratio**

- **High-throughput inline solution**

- **Simple and easy to operate**

Three functions in one

The SensorX Omnia is a basic solution that provides information about the actual fat percentage and bone content of incoming meat. This makes it ideal for small producers who wish to buy meat trimmings for sausage and burger patties or make final batches with the correct CL content from their own material.

The SensorX Omnia uses advanced x-ray technology to analyze products for bones and other contaminants. It also measures lean-to-fat (CL) ratio and determines product weight.

With the addition of Innova food processing software, information about a supplier can be registered prior to infeed, enabling processors to monitor and benchmark suppliers by measuring the correct CL ratio and bone content of incoming meat.

The SensorX Omnia can be fitted with an additional infeed indicator. It provides information on how to manually reach a batch target fat percentage to minimize lean giveaway and achieve accurate blending targets and consistency in production.
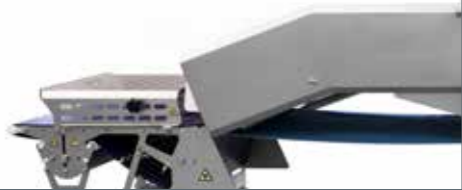
SensorX

In addition to detecting bones and other hard contaminants such as metal, stone and glass the SensorX measures the chemical lean (CL) and product weight.

Outfeed

Approved product with known weight and CL ratio exits.

Reject

Contaminated pieces are rejected into a crate.

Screen

Optional screen gives information on accumulated CL content and weight as well as suggestions on how to achieve batch target CL based on the raw material at hand.

Infeed

Product is transferred from the infeed conveyor to the SensorX.

Ensure trim quality

By detecting bones and other foreign objects and providing accurate information about the CL ratio of the raw material, the SensorX Omnia delivers a final product that consistently meets or exceeds quality standards.

In addition to detecting bones and other contaminants, and measuring CL ratio, the SensorX Omnia can provide information on how to achieve batch target fat percentage.

Using a SensorX Omnia with Innova food processing software, meat processors can monitor and benchmark suppliers on the bone content and CL ratio of incoming meat and quickly identify whether the incoming meat meets the fat/lean ratio requirements

SensorX Meat solutions

The SensorX Omnia is the simplest of Marel's SensorX Meat solutions, which range up to the fully automatic and high throughput Trim Inspection System and Trim Management System. Marel's SensorX Meat solutions are all based on extensive knowledge of X-ray technology, the most efficient way to measure CL accurately.

The solutions enable producers to analyze red meat trim for fat/lean ratio and provide processors with the ability to manage their trim, achieve their target fat percentage and get optimal value for the raw material.

For more information visit **marel.com**

INNOVA
Food Processing Software

Marel is the leading global provider of advanced equipment and systems for the fish, meat and poultry industries.

ADVANCING FOOD PROCESSING

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