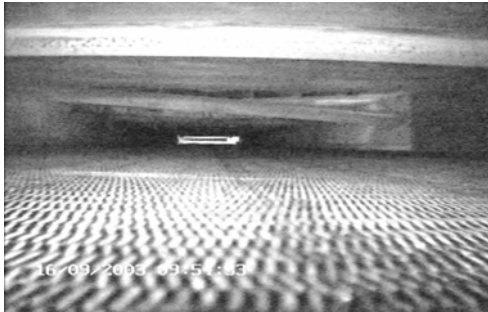


Some examples of solutions for the food industry:-



What the Ovenscope may see...



The Ovenscope - a modular video recording system which passes through baking ovens.

The system enables maintenance staff to view ovens without disassembly. It has already discovered serious problems waiting to happen such as collapsing oven roof beams, deteriorating wall panels and incorrectly assembled gas burners. Through the use of the Ovenscope, unscheduled oven downtime is a thing of the past and savings have more than covered the cost of the equipment.

Controlling chocolate enrobing – a means of determining wet chocolate thickness by volumetric measurement.

The on-line equipment uses a machine vision line-stripping technique to check the length, width and height of each freshly coated confectionery bar. This information is fed back to maintain the flow of chocolate through the depositor so just the right quantity of chocolate is used.



Cherry stone detector - makes sure no stones or pieces of stone are present with the pitted cherries.

Using auto-fluorescence and translucency techniques, the system ensures whole cherries are de-pitted or pieces of stone in amongst cherry halves are removed. The on-line, non-contact system is capable of working at 3,600 cherry halves per minute.

The Food Chain Centre for Industrial Collaboration (CIC) gives access to specialists in the Procter Dept of Food Science at the University of Leeds, at the Central Science Laboratory, as well as at the York Electronics Centre at the University of York, for solving food related problems. All this expertise is available through this MAS scheme.

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