



Discover new technologies for beef meat industry

Detection of foreign bodies/unwanted carcass components

Demonstration on new control methodologies and instrumentation

Tuesday 3rd March 2009 - Roskilde Danemark

DMRI invites production managers, quality inspectors etc. within the meat industry to attend a workshop on technologies for detection of foreign bodies in meat and meat products.

Emerging technologies and the ever increasing level of computing power in have improved performance in detection of foreign and unwanted material in meat and meat products. Moving the x-ray systems to new positions in the production plant reveals new levels of information about the production flow and the quality of the products. The metal detectors increase versatility of detection to wider ranges of metals by applying multi frequency schemes thus optimizing the performance with different metals simultaneously.

At the workshop vendors of technical solutions will share the newest achievements in the area of detection of foreign bodies with special focus on the challenges in meat and meat production. The second part of the workshop will be a hands-on session with state-of -the-art solutions demonstrated on real meat products.

Being one care scope of Prosafefood project, the demonstration is free of charge and also open to all project partners and affiliates.





PROGRAM

- 10h00** Welcome
Program Manager Niels T. Madsen, DMRI
- 10h10** Introduction: ProSafeBeef
Senior Scientist Lars Bager Christensen, DMRI
- 10h30** Detection of Foreign bodies in meat
Senior Scientist Lars Bager Christensen, DMRI
- 11h15** X-ray as process control
Anritsu/Dohlmann (D), X-ray specialist Konstantin Lenz
- 11.45** Multifrequency metal detection
Multicheck(N), Dir. Alex Sherman
- 12.15** Low energy x-ray
InnospeXion (DK), Dir. Jørgen Rheinländer
- 12.45** Lunch
- 13.30** Demonstration
Anritsu/Multicheck/InnospeXion/DMRI
- 15.00** Closing
Program Manager Niels T. Madsen, DMRI

For more details, please contact:

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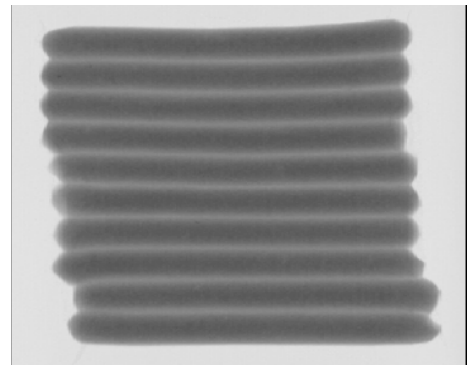
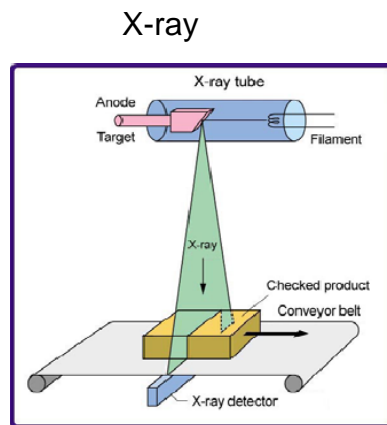
Lars Bager CHRISTENSEN (DMRI) - email : LBC@danishmeat.dk



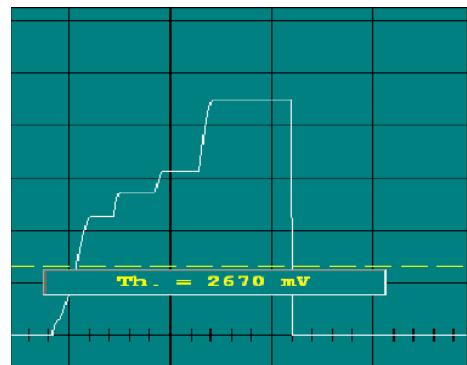
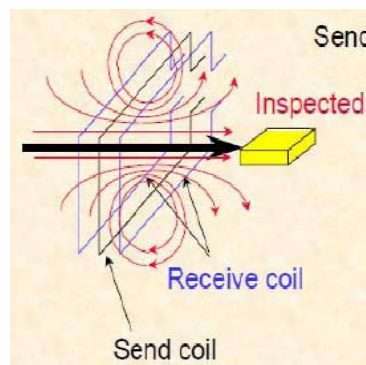
Background:

Emerging technologies and the ever increasing level of computing power have improved performance in detection of foreign and unwanted material in meat and meat products. Moving the x-ray systems to new positions in the production plant reveals new levels of information about the production flow and the quality of the products. The metal detectors increase versatility of detection to wider ranges of metals by applying multi frequency schemes thus optimizing the performance with different metals simultaneously.

Two primary technologies:



Metal detector



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Being one core scope of the ProSafeBeef project, the workshop is also open to all project partners and affiliates.