

IHFood A/S and

What's next in food processing inspection?

Tue Moerck



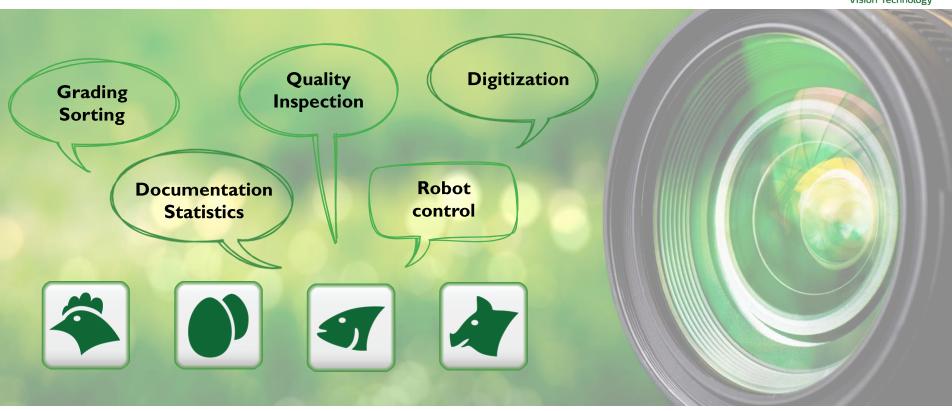












It's about automation



256000 eggs/hour

14 ms per egg

32 image layers to process

14000 birds/hour 257 ms per bird 12 image layers to process

1500 fish/hour 2400 ms per fish 40 image layers to process 1200 pigs sides/hour 3000 ms per pigs side 3D point cloud to process





Team-of-teams





Founded in Copenhagen 2006





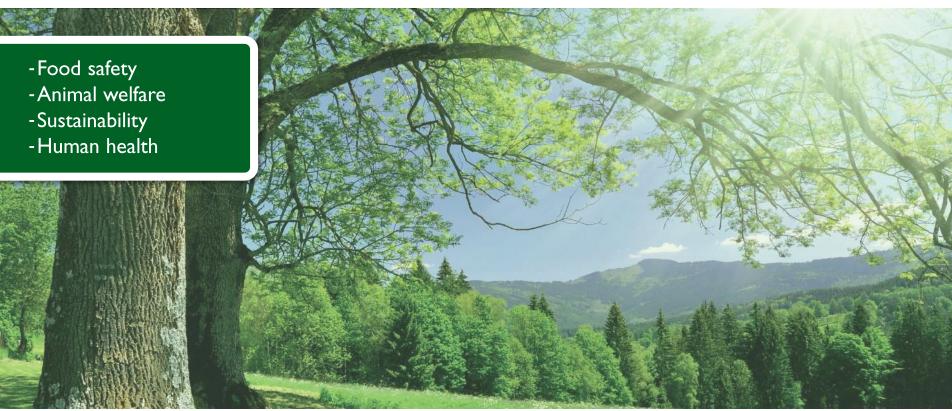
Image acquisition, multispectral- and hyperspectral-imaging





State of the art software development









Towards Industry 4.0





EggInspector - Egg inspection, grading and sorting





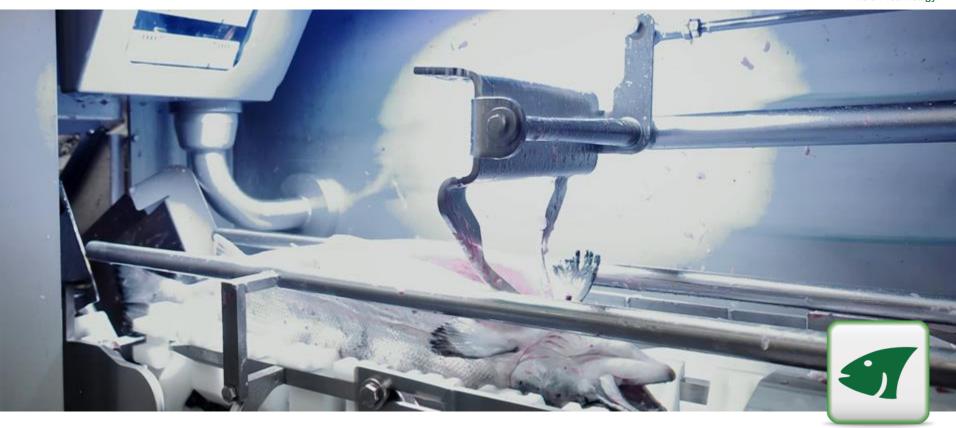
ClassifEYE - Quality inspection and grading of chicken





Chine Bone Saw - Automatic removal of pork chine bone





Salmon Gut Inspector – Grading, sorting and quality control









Automated veterinarian inspection?





"Computer vision system for automated poultry veterinary inspection"



- Health inspection is performed of whole chickens and of the eviscerated organs
- Every bird must be inspected by a veterinarian or qualified person and removed if it is not viable for human consumption

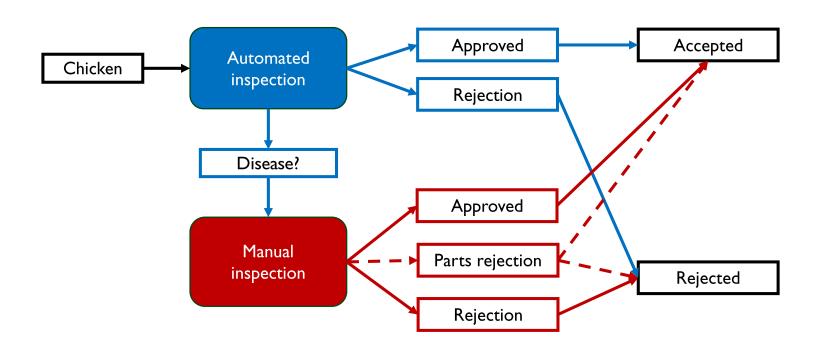




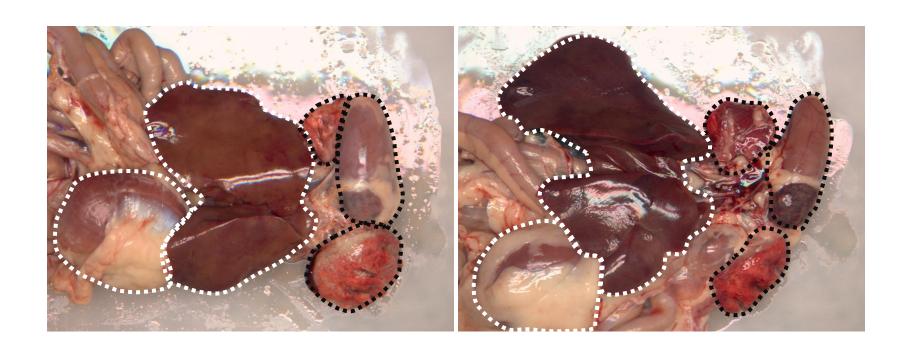
- One challenge is the line speed
- Line speed can be as high as
 4 birds a second







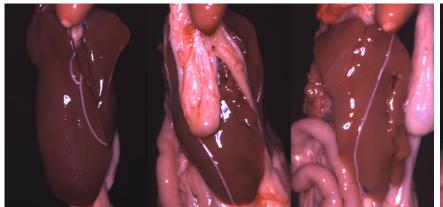




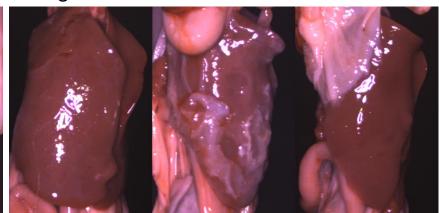
Viscera



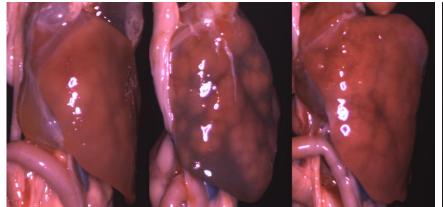
Healthy liver



Changes on the liver surface



Liver stase

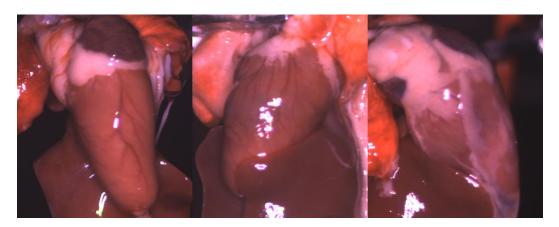


Necrotizing hepatitis

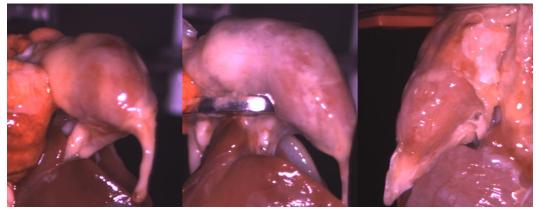


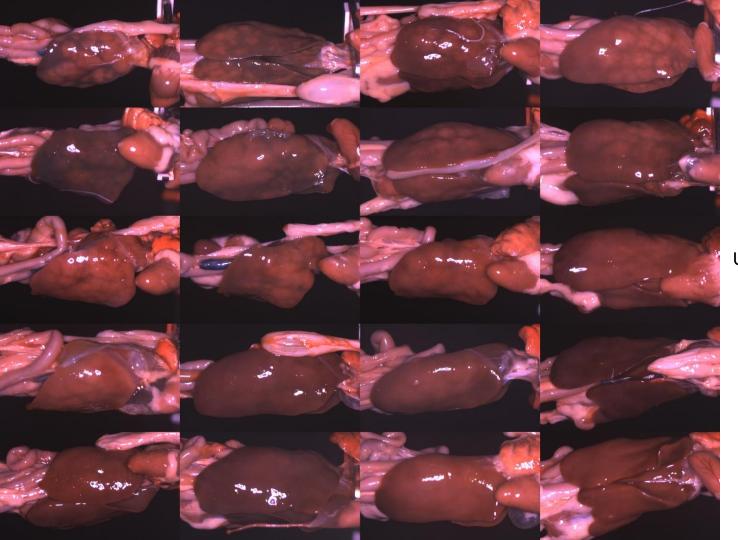


Healthy heart



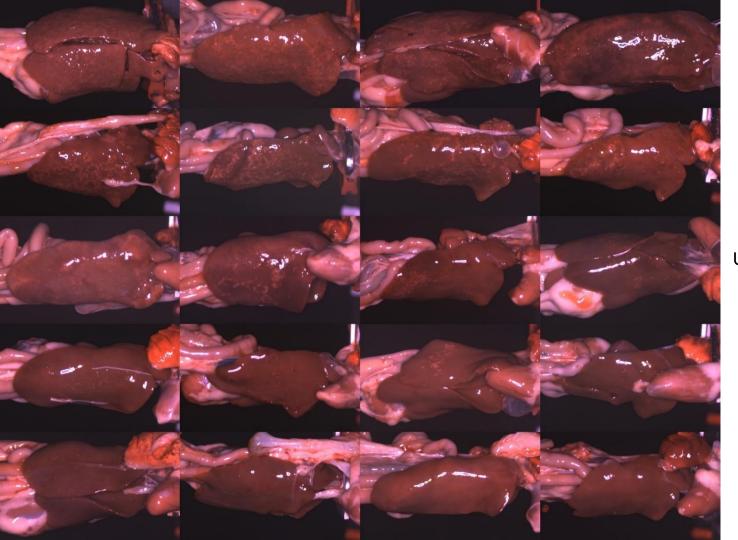
Pericardium (heart) inflammation







Uncertainties in the manual classification





Uncertainties in the manual classification



Healthy chicken



Groin Breast Back Rump Knee joint

Outside control



Ascites
BugWatterso



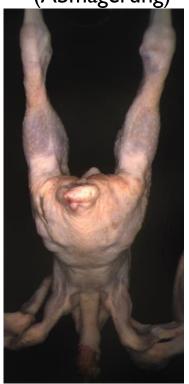
Deep skin inflamation



Shallow skin inflamation



Emaciation (Abmagerung)

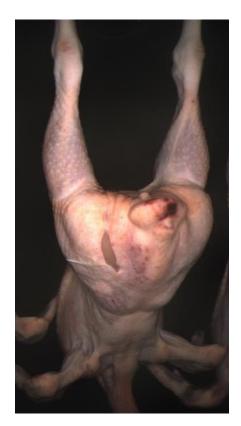




Discoloration



Scratches



Knee joint deformity

