HIGHER YIELD, CONSISTENT QUALITY

TOMRA Food offers sorting and process analytics solutions for the meat industry. Depending on the market characteristics and specific customer requirements, we install the most reliable and profitable solutions.

SETTING THE STANDARD
No matter what part of the meat industry you’re in, providing your customers with a qualitative product is crucial. As trusted suppliers, TOMRA knows the challenges that processors face. And that’s why we provide you with the best and most comprehensive sensor-based sorting and analytical solutions available. These not only secure your reputation but also showcase your power to innovate and change the future.
TECHNOLOGY

INTERACTANCE SPECTROSCOPY
Interactance spectroscopy utilizes Near-InfraRed (NIR) light and penetrates into the meat. It has become the preferred method for accurate measurement of fat in meat.

CAMERA
Recognition of materials based on color, biological characteristics and shape is guaranteed thanks to the use of cameras. Their capabilities go beyond the visible spectrum and include infrared, ultraviolet and other spectra. TOMRA has developed exclusive high resolution cameras with an adapted spectrum, ideal for optical food sorting.

LASER
TOMRA’s laser machines sort based on color, structure, and biological characteristics. Laser scanning detects contaminants even when the product and the defects have the same color.

BENEFITS

QUALITY & YIELD MAXIMIZATION
Adding real-time meat analysis and sorting technology directly to your production lines simplifies the operating process, optimizes the product quality and improves yield.

CONSISTENT PERFORMANCE
A stable and reliable performance is key to keep your factory running and your business competitive. Based on our experience and market knowledge, we optimize our solutions to fit your requirements and needs. The implementation of analysis and sorting solutions offers you stability during operation and reduces the number of human and sampling errors.

LOW OPERATIONAL COSTS
The integration of our solutions simplifies your daily operations significantly. The ease of use and low maintenance are further enforced thanks to the increase in food safety and reduction in food waste. The combination of these factors improves your return and strengthens your position in the market.
MINCED MEAT AND BURGERS

In-line fat analysis with TOMRA’s systems allows producers of minced meat or burger patties to blend their batches to a precise fat point, whilst avoiding lean give away.

Apart from measuring fat, also moisture and protein levels of all meat species are analyzed.

Meat, being a natural product, has varying fat levels, and the best efforts from deboners to supply continuous quality, is usually based on Visual Lean (VL). Accurate measurement with the in-line analyzer, however, will provide the processor with the Chemical Lean (CL) information of raw materials and entire batches, and maximize the return on investment while saving on lean related costs.

TOMRA’s accurate measurement provides real time feedback to either operators manually loading different materials to the grinder or a fully automated batch blending from multiple source materials.

Tracking and recording measurements of supplied meats also gives the processor full visibility of stock levels and possible corrections.

The safety of continuous in-line measurement makes it unnecessary to take samples from batches, thus preventing the possibility of human errors. As the batch is filled with the correct fat content, it simultaneously removes the need for potential correction resulting in time and labor savings.

Recording and visualizing the accumulated measurements per batch ensures traceability of the production.

Thanks to TOMRA solutions you can provide your customers with a constant product quality and grow customer loyalty.

- Consistent end product quality
- Reduced lean give away
- Full traceability and documentation of all batches
- Remove operator dependent sampling
TRIMMED MEAT
Determining the value of trimmings in a fast and reliable way is crucial for meat processors. That's where the TOMRA In-line fat analyzers come in. The analyzers measure the lean point of the trims, optimizing its saleability to an accurate, measured CL value.

The implementation of an in-line analyzer in a deboning hall allows the producer to accurately standardize the combos of trims, while providing real time feedback to the team on the cutting line and how accurately the trims are being pre-sorted.

The precise fat control of each batch allows processors to supply their customers with the ordered fat content. A consistent batch quality is ensured through the measurement of the meat on the full belt width, and not only from samples.

The QVision system has the option to be integrated into the producers ERP system and provide the measurement data for fat, moisture, protein and weight directly into a database. This allows labelling the combos with real time measurements and distribution of the information to the customers.

- Consistent end product quality
- Reduced lean give away
- Full traceability and documentation all batches
- No operator dependent sampling

SALAMI, CHORIZO
For the manufacturing of dry cured or smoked sausages, such as salami and chorizo, the precise control of the recipe and composition is vital for further processing. Batches have to be prepared to an exact fat and weight target, ready for the addition of spice mixtures and handling.

The QVision analyzer, with its optional recipe editor, allows recipe management (weight & composition) and operator guidance for exact composition of the batch. Based on the current fat content the remaining quantities of materials are dynamically updated and visualized to the operator.

- Precise composition control
- Improved end product quality
- Reduction of customer claims
- Better control of drying process
- Labor savings in manual sampling & rework
- Full supplier mapping
CHICKEN FILLETS & BUTTERFLIES
Ensuring customer satisfaction by providing consistent quality is the main goal of every processor. The TOMRA QV-P enables poultry processors to identify quality deviations with regards to the wooden breast syndrome. Removing fillets with this defect from the processing line through the TOMRA QV-P in-line analyzer ensures a consistent quality level.

The user determined number of grades and the respective thresholds allow processors to determine and categorize per customer quality requirements.

- Reliable detection of Wooden Breast
- Consistent end-user quality
- Eliminate subjective manual grading
- Flock level data for supplier evaluation
- Sorter Interface

CHICKEN NUGGETS SORTING SOLUTION
TOMRA’s Nimbus chicken nuggets sorter detects and rejects foreign material such as plastics, wood, and rubber, discolorations, voids, shape differences/ doubles and crumbs.

The sorter can be equipped with:
- a recycle lane further increasing product recovery and your profits
- a 3-way system, creating a grade A, grade B and a waste stream

Maximizing its return, the chicken nuggets sorter is extremely user-friendly and calibration-free.
The sorter complies with the specific material handling and sanitary requirements of the meat industry.

- Increase of yield
- Constant output quality
- Limitation of recalls
- Brand protection
- Labor reduction
- Maximum uptime
- Reduction of rework
BACON BITS & OTHER FROZEN MEAT

TOMRA’s Nimbus meat sorter detects and rejects foreign material, including bones, plastics in colors such as yellow, blue and green, wood, aluminum, paper, metal pieces and burned pieces. Capacities range from 1 to 10MT/ hour on a 1600 wide sorter.

Maximizing its return, the meat sorter is extremely user-friendly and calibration-free. The TOMRA meat sorter complies with the specific requirements of the meat industry in relation to material handling and sanitation.

The sorter has an open frame design to make it easy for cleaning and ensuring there are no hidden parts where meat can stick.

The TOMRA meat sorter also has a special mount for optics, to prevent bacteria growth in the frame and sloped surfaces, avoiding product lying on the frame.

- Increased yield & throughput
- Consistent quality
- Reduced labor requirements
- Brand protection
- Reduction of rework
- Reduction of recalls

MINI-SALAMI & HOTDOGS

TOMRA developed a sorting solution that makes it easier for sausage producers to detect pieces of casing in peeling operations, while still being able to track the color formation of the sausage during processing.

The solution can be used to produce skinless sausages of all types, including frankfurters, hotdogs, mini-salami and many more. It is possible to sort on size, color and other quality deviations.

Additionally, when combining TOMRA’s 5B optical sorter with ViskoTeepaks’ D-Tech casing, this allows for an enhanced, patent pending casing detection.

- High efficiency
- Modular & flexible
- High capacities
- Low maintenance
- Reduced labor requirements
- Brand protection
- Reduction of rework
- Reduction of recalls
TOMRA Food is the leading provider of sensor based sorting, peeling and processing technology for the fresh and processed food industries.

Turning yield into usage, profits into progress, TOMRA transforms the way the world obtains, uses, and reuses its resources.