QVISION
IN-LINE MEAT ANALYZER

Interested in a free demonstration with your own product or require more information?
Please contact us directly.

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The TOMRA QVision is a fat, protein, collagen and moisture analysis solution for the meat and seafood industry. The QVision analyzer guarantees a consistent product quality, providing large savings through standardization and classification of raw materials.

DESIGN

With its specific design for the meat industry, the QVision meets all sanitary requirements. The stainless steel structure and housing is fully wash-down and has no horizontal surfaces. The FDA compliant transport belt can easily be removed and allows best access for cleaning purposes.

The compact design allows integration in the smallest production lines. Moreover, the ability to adjust the height and tilt the conveyor up to 12 degrees simplifies the seamless integration in a meat production line. To guarantee quick access to the grinder placed in front of the QVision, this last one comes on wheels and can easily be moved by one person.

DATA MANAGEMENT

The easy-to-use graphical user interface presents the operator with clear information and real time measurement data.

The data recorded by the QVision system has a time stamp and is assigned to batch as well as supplier information. The reports from the system are available in real time or as daily summaries. The software can be linked to your database for full traceability of all data.

BENEFITS

- Consistent end product quality
- Large savings in reduced lean give-away
- Smarter purchasing through quality control of raw materials
- Reduction of human and sampling errors
- Full quality traceability and documentation of batches
- Increased throughput
- Integration possible for automated batch formulation
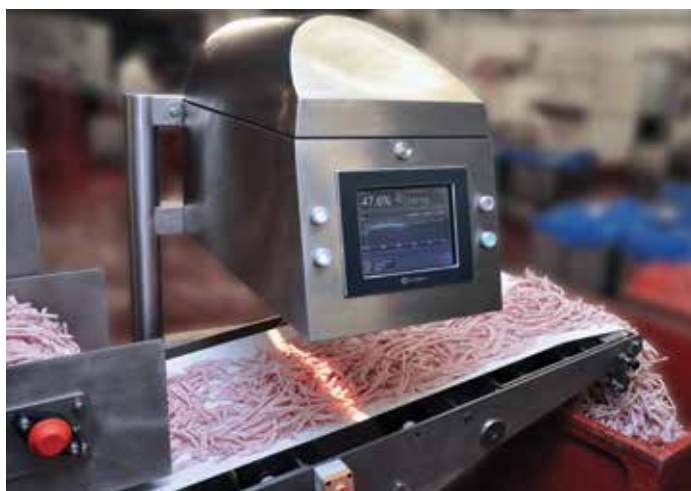
WORKING PRINCIPLE
The QVision analyzer applies unique interactance spectroscopy technology which measures VIS near infrared light that has penetrated deep into the meat before it is analysed. This feature allows both fresh and frozen food products to be analysed at very high accuracies and capacities. As the full width of the belt is scanned, and combined with the information from the integrated weigh cell, real-time measurement of the entire product is possible.

DIMENSIONS AND SPECIFICATIONS

Model	Dimensions			Utilities		Capacity
	Width	Length	Height	Power	Air	
QVISION	1115 mm (43.9")	1900 mm (74.8")	1650 mm (65")	500 w	50 l/min	Up to 30 tons/hr (60.000 lbs/hr)
QVISION	1115 mm (43.9")	2900 mm (114.2")	1910 mm (75.2")	500 w	50 l/min	Up to 30 tons/hr (60.000 lbs/hr)

*Information shown for reference and may change depending on the application