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Eagle Product Inspection to Showcase Advanced Technologies at IPPE

To help processors enhance product safety and quality while improving their own efficiencies, Eagle Product Inspection is sharing its latest x-ray inspection technologies at the International Production and Processing Expo (IPPE), January 30-February 1 at the Georgia World Congress Center in Atlanta.

“We continually refine our technologies to meet the many needs of today’s processors, who are looking for performance, productivity and agility, and we’re looking forward to sharing these technologies at IPPE,” said Melissa Wirrig, General Manager of Eagle Product Inspection. “IPPE is a time for looking ahead at new ways to innovate and maximize profitability, and advanced inspection solutions play a key role in building a stronger, leaner future.”

Eagle (**Booth # C-46137**) will highlight several high-performance machines at this year’s event:

Poultry and meat inspection

MAXIMIZER RMI: This **new** hygienically constructed inspection system – which was chosen to be featured at this year’s **New Product Showcase** at IPPE – is designed to maximize product throughput and profitability while ensuring the highest level of safety standards are met. The machine is equipped with Eagle’s superior image analysis software, SimulTask™ PRO, and enhanced dual energy detector, PXT™ to deliver unparalleled bone and metal detection, reduce false rejects and minimize operational challenges related to manual labor. Its dual lanes can run up to 120 pieces per lane per minute.

RMI 540 with PXT™: Specifically built for the poultry and meat industry, this large-capacity x-ray inspection machine provides superior contaminant detection in fresh, frozen, bulk flow and retail products, with highest resolution images in the industry. It boosts throughput with multi-lane capabilities and can handle high-volume bulk trim operations. Easy to assemble and disassemble, the machine features an inclined conveyor design and contoured surfaces. The built-in Eagle SimulTask™ PRO operating system features a simple touch-screen operation.

Pack 400 HC with PXT™: Developed for packaged poultry and meat products, this inspection system detects bone fragments down to 1 mm. Equipped with Eagle’s breakthrough dual energy technology, the system helps processors improve productivity and maximize labor by simultaneously performing key inline product integrity checks such as mass measurement, package integrity and component count. A retracting nose reject removes unwanted product while minimizing rejects. An open hinge design with quick belt releases allows fast and effective cleaning and maintenance routines.

Eagle Pipeline: For pumped products, this system, which can also be equipped with PXT™ technology, detects smaller bones and contaminants with fewer false rejects. Paired with SimulTask™ PRO software, the Pipeline offers the highest greyscale in the industry, at a 65,535 value. The machine is designed with a rectangular manifold inspection area that promotes uniformity of inspection and maximizes contaminant



detection of metal, stone, bone, glass and dense materials. A three-way automatic reject valve minimizes product waste.

Fat analysis and inspection

FA3/M: Eagle's inline fat analysis x-ray system helps red meat slaughterhouses and processors to optimize raw material use, comply with end-product specifications and maximize profits. A multi-application system, this machine provides precise fat measurement to +/- 1CL through the use of Dual Energy X-Ray Absorptiometry (DEXA) technology. The FA/3 M can be used to measure fat and detect contaminants in a range of applications, including fresh, chilled, frozen and hot-boned loose, bulk, frozen or tempered meat blocks and unwrapped meat conveyed in plastic crates. The versatile solution can also deliver protein calculation and, moisture calculations of meat.

In addition to showcasing its advanced systems at IPPE, an Eagle expert is also on the schedule for the event's TECHTalk series. The presentation, focusing on ways to enhance food safety and quality, will also be available for on-demand viewing.

To learn more about Eagle's x-ray inspection and fat analysis systems, services and experts, visit <https://www.eaglepi.com/solutions/>

About Eagle Product Inspection

Eagle Product Inspection is an industry leader in advanced x-ray inspection technology. With a focus on enhancing the contamination detection and quality inspection capabilities of food manufacturers, the company offers solutions across a broad range of industries, including red meat, poultry, seafood, and dairy, for in-process and packaged products. Eagle Product Inspection's systems are designed to ensure the highest level of safety and efficiency in the food manufacturing process. eaglepi.com

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