# Chicken Breasts in Trays Eagle™ Pack 400 HC for Poultry



For chicken processors, there are many differing levels of variability for detecting bone, foreign body contaminants or managing hygienically controlled environments. The production process must be simplified with easy to use, hygienically constructed, robust equipment that adheres to strict sanitary design standards.

#### **Chicken Breast in Trays Challenges**

The chicken industry faces many challenges when processing and packaging chicken breasts in trays.

- Bone detection Rib bone, wish bone and fan bone are challenging to detect within chicken and the level of calcification of these bones depends on bone maturity and directly affects the level of detectability.
- Foreign bodies detection Foreign bodies can contaminate the product during any phase of processing, from pieces of stone in the raw material to metal introduced on the line.
- Sanitary Product Microbiological bacteria causes approximately 90% of all foodborne illnesses. Pathogenic bacteria and those most likely to be found in poultry processors include Salmonella, Listeria and E-coli.

#### X-ray Inspection Solutions

Although there are many factors to consider when inspecting chicken for bone or other foreign body

contaminants, such as depth of chicken product or line speed, x-ray inspection equipment can surpass these hurdles.

Key benefits of using x-ray technology for inspecting chicken breasts packaged in trays are:

- Precise and accurate detection of calcified bone, stainless steel, aluminum and ceramic stones.
- Simultaneously determine package weight and component count.
- Accuracy is not affected by frozen products, thaw conditions, moisture or speed.

However, not all x-ray systems have the same detection capabilities or hygenic and sanitary design, there are several factors to consider before selecting the right x-ray system for your company.

#### The Eagle Advantage

Because Eagle understands the unique challenges chicken processors face, we developed the Eagle™ Pack 400 HC for Poultry. It has contoured and open



surfaces minimizing potential material harborage areas, ensuring complete sanitation. Its unique conveyor design along with its space-saving build features knurled end drive rollers with v-grooves improving belt tracking which helps retain its position for cleaning or when rollers become wet or greasy. A single person can disassemble the entire machine in a matter of minutes for thorough sanitation resulting in maximum production uptime. This overall combination makes it an ideal choice for chicken processors and their production lines.

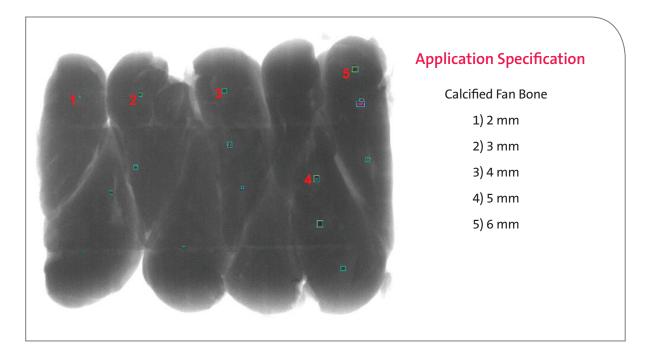
### Eagle Pack 400 HC for Poultry Solution

- Made to inspect mid-size packages or loose bulk product
- X-ray generator: Hi-Ray 9 (50kv/5mA)
- 0.4 mm detector
- SimulTask<sup>™</sup> PRO imaging software reliably identifies calcified bones, contaminants, verifies mass to ensure package weight and component count
- High-speed imaging 80 feet per minute (25 meters per minute)
- Eagle Repository™ provides a simple way of storing, viewing and transferring production information
- Sanitary design thrives in harsh wash-down poultry operations with improved robust construction
- IP69 ingress protection rating
- Designed to NAMI Sanitary Standards; NSF / ANSI / 3A 14159-1 and 3

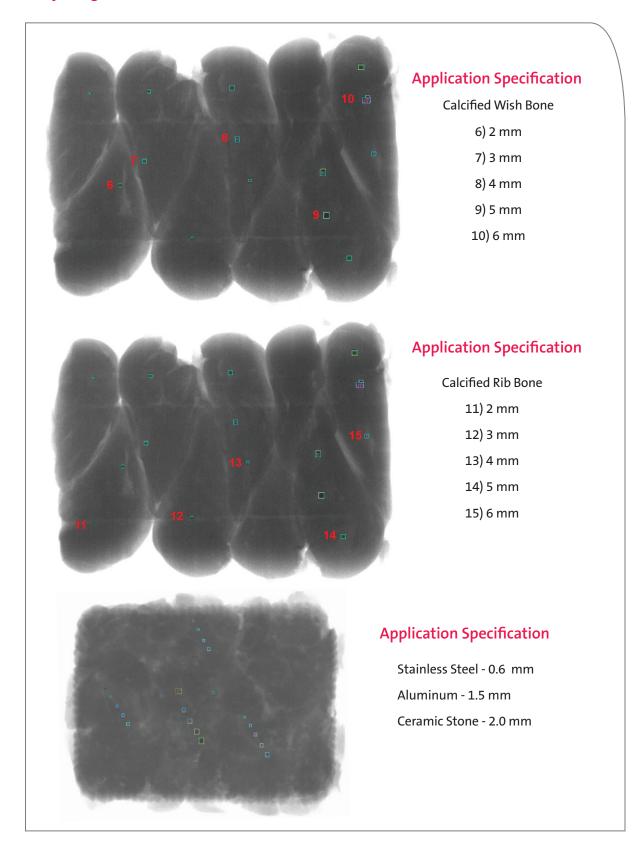


BEAM WIDTH	PACKAGE HEIGHT
250 mm (9.8")	152 mm (6")
300 mm (11.8″)	101 mm (4")
<u>350 mm (13.75″)</u>	50 mm (2")
400 mm (15.75″)	BELT

## X-ray Images



#### X-ray Images



#### www.eaglepi.com/en/applications

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