



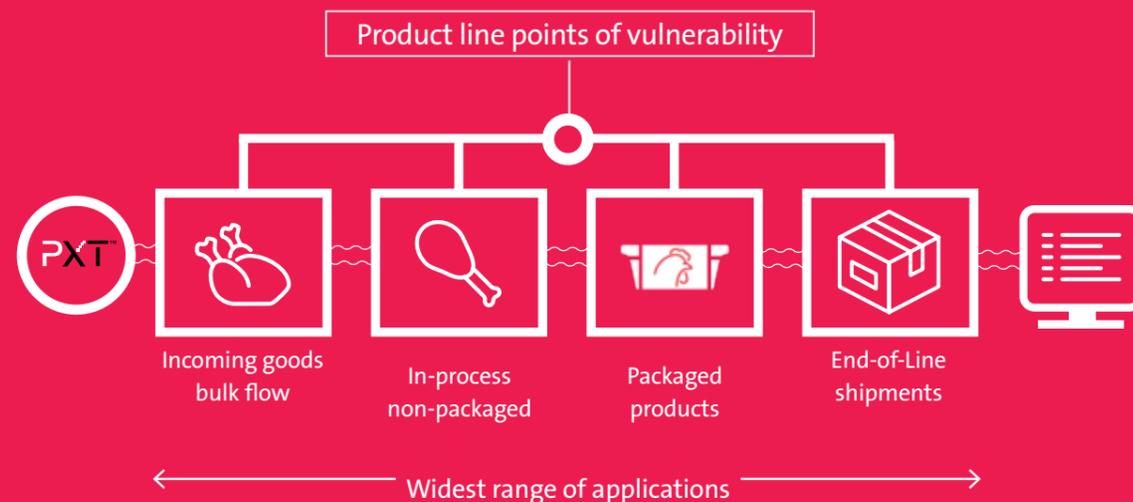
Advancing Poultry Inspection

Meeting the challenges of poultry inspection

Poultry processors face daily challenges to produce safe, contaminant-free, high-quality products in an often-harsh environment while meeting stringent standards, at ever-increasing processing speeds and volumes. Eagle x-ray inspection alleviates these challenges by solving process demands through easy-to-use, robust equipment, powered by advanced software technology. The combination of hygienically constructed equipment that stands up to the rigors of daily operation, while being powered by the most advanced inspection technologies available, provides the formula for maximum uptime, safety standard compliance and quality assurance guarantees.

Eagle solutions directly address these production variabilities, enabling poultry processors to isolate and manage critical control points on their processing lines – from receiving raw material, through further processing, to ready-to-ship packages, Eagle’s equipment will reliably detect calcified bones along with other foreign bodies, like glass, metal, mineral stone and high-density plastics, while performing simultaneous functions such as weight measurement.

A result of extensive experience and continuous R&D, Eagle has developed PXT™ (Performance X-ray Technology), presenting a new level of inspection capability to the poultry industry. Now processors can consistently detect the smallest of bones, rely on inline repeatability and eliminate the disruption and cost presented by false reading challenges.



Raising your probability of detection

From the receipt of bulk-flow raw product, through in-process to final packaged product, there are vulnerabilities and critical control points every step of the way. By engaging Eagle's radically enhanced PXT™ technology at every critical point, there are multiple opportunities to prevent physical contaminants from getting into the finished product and to ensure delivery of optimal quality product to your customers. Ultimately, the success of your line is a result of managing those vulnerabilities and variabilities, without sacrificing uptime, line speed and product safety. Key factors to consider include:

-  **ADVANCED INSPECTION PERFORMANCE**
-  **CONSISTENCY**
-  **RELIABILITY**
-  **REDUCED DOWNTIME**
-  **HIGHER THROUGHPUT**
-  **SUPERIOR PRODUCT QUALITY**
-  **LOWER TOTAL COST OF OWNERSHIP**
-  **HYGIENIC DESIGN**



As a leading global manufacturer of inspection and analysis systems within the meat and poultry industry, Eagle Product Inspection has been a thought leader and educator throughout the world for more than two decades. We’ve built a team of experts, many with poultry and meat-specific backgrounds, who ensure we remain attuned to industry needs, challenges and changes, and continually collaborate with global partners to develop and execute the latest technologies.

We invite you to explore our best inline solutions from our broad portfolio of technologies, that will maximize the performance on your processing line.

Eagle advances inline x-ray detection and **drives results**

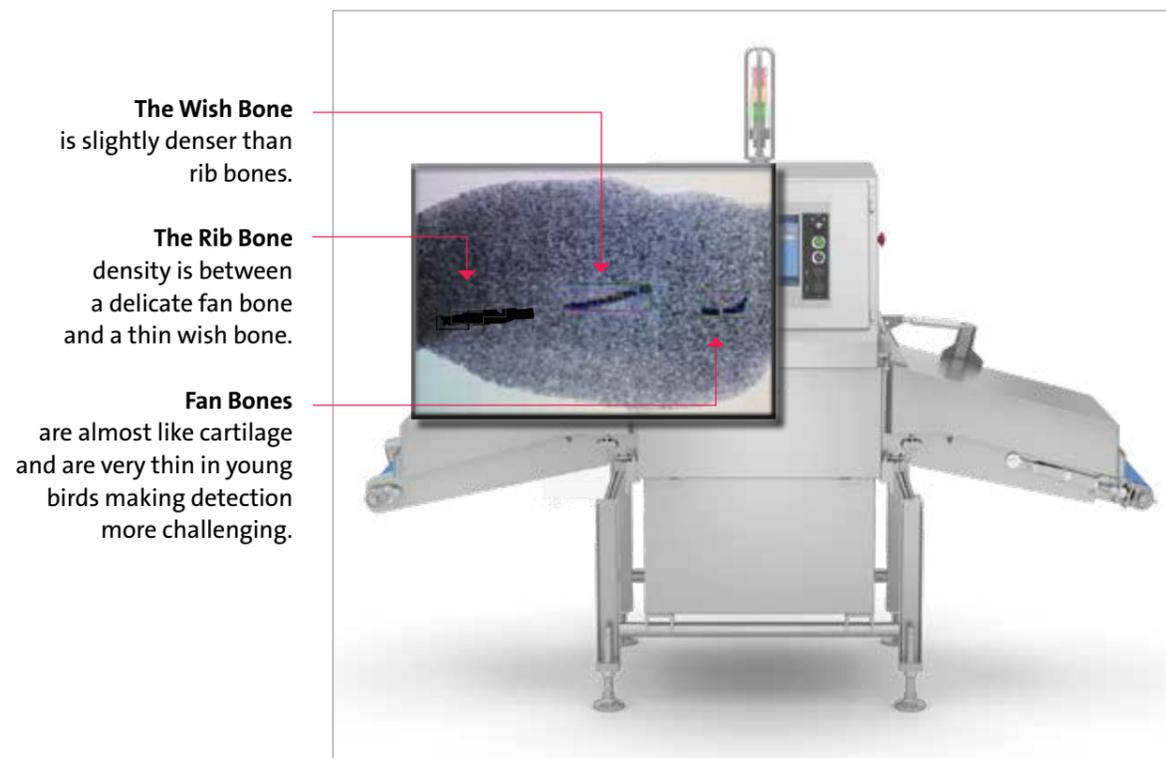
The use of x-ray technology protects a company's brand image by preventing costly recalls, assisting in compliance with regulations and monitoring product quality, consistency and traceability. Eagle offers a depth of technologies for your poultry processing line, no matter the type of poultry product that you produce.

The bone challenge

You have challenges. Eagle offers solutions. As you know all too well, detecting bones is a constant challenge for poultry processors. Removing bones for boneless products is crucial, as is preventing bones from damaging equipment downstream.

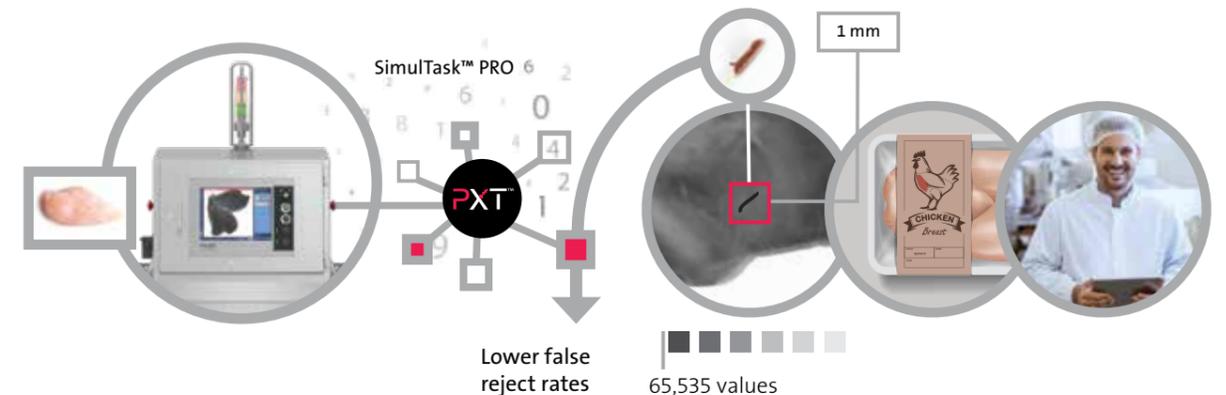
The need for the best possible bone detection is especially critical in inspecting for rib, wish and fan bones. These bones are low-density, since birds are typically young and slaughtered before calcification fully occurs.

Technology is key.



Introducing PXT™. The new industry standard in bone detection.

PXT™ is a breakthrough technology that enables poultry processors to obtain much higher resolution images and capture more detailed data about the product being inspected than has previously been possible. When these images are instantly processed, you'll see an increase in detection accuracy and significantly reduced false reject rates. Eagle machines equipped with PXT™ and SimulTask™ PRO provide the industry's highest level of in-line, automated bone detection while simultaneously performing product quality and integrity checks. Eagle x-ray devices equipped with PXT™ technology can be run as stand-alone critical control points or networked to enable full process optimization and efficiency analysis.



These high-resolution images from PXT™ when analyzed with Eagle's SimulTask™ PRO software allows the application of multiple processing algorithms to work in parallel for every image captured providing remarkably more accurate image analysis. Because of this, machines newly equipped with PXT™ will benefit from:

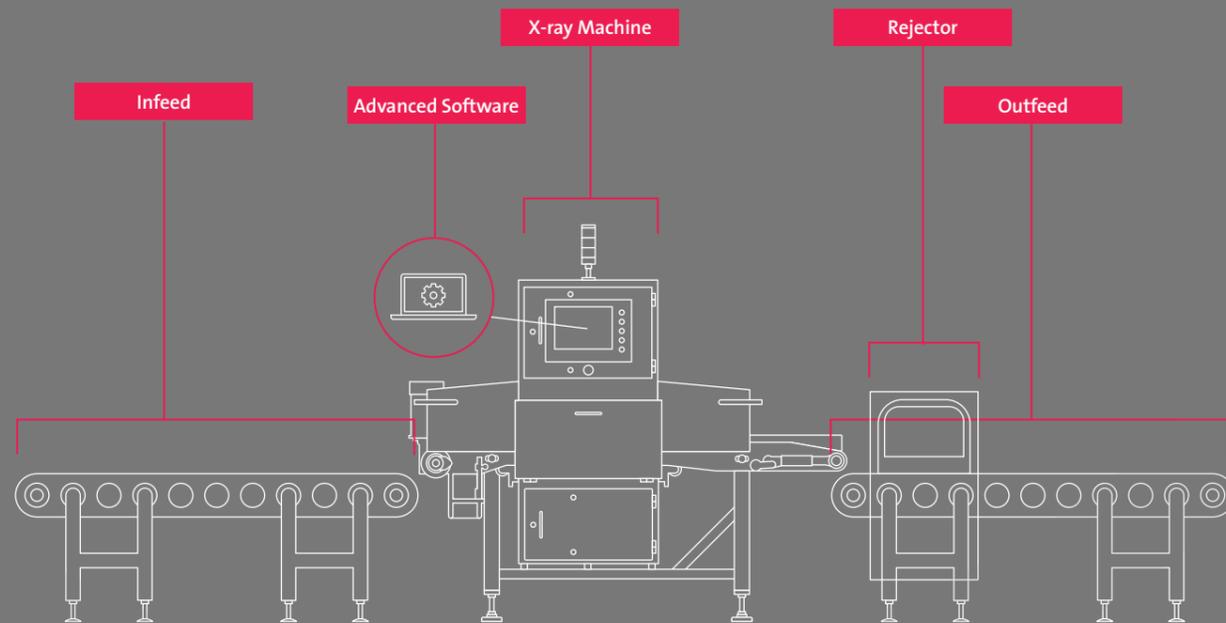
- **Unparalleled Detection:** Automating the ability to continuously detect the smallest of bone fragments, down to 1 millimeter.
- **Lower False Rejects:** This means less product rework, resulting in reduced labor requirements.
- **Unmatched Versatility:** Suitable for all forms of poultry, for fresh or frozen, bulk flow to retail packages and from single to multi-lane processing lines.
- **Lowest Total Cost of Ownership:** Maximum uptime and simplicity of operation combine to improve throughput and minimize total cost of operation.

Complete **integrated** systems for all your poultry applications

Eagle's x-ray inspection systems can be integrated with a wide variety of infeed, outfeed and reject systems to accommodate a multitude of applications.

Eagle's inline integration offers several benefits:

- Improved process flow
- Consistent product quality
- Increased line efficiency
- Increased traceability
- Real-time results
- Customer brand protection
- Contaminant detection and rejection
- Protection of downstream processing equipment



Eagle's proprietary software streamlines efficiencies and **delivers more**



SimulTask™ PRO

To help poultry processors adhere to stringent food safety standards, the x-ray systems are equipped with Eagle proprietary SimulTask™ PRO software. This easy-to-use yet powerful imaging processing software has the widest greyscale in the industry (at 65,535 values) for enhanced performance. SimulTask™ PRO allows more image analysis operators over any software on the market, as well as simultaneous processing of contaminant detection, weight, fill level inspection, package integrity and component count. It can process and analyze parallel images without compromising performance.

Benefits include:

- Highest greyscale in the industry for superior imaging detail
- Multilane inspection capabilities, enabling the processing of several different products with different specifications
- Customizable for each product and application
- Exceptional processing speeds



TraceServer™

The Eagle TraceServer™ software program records valuable production data and machine status information from one or more of Eagle's x-ray machines and consolidates it into a single centralized database. TraceServer™ is scalable to meet your company's needs and can connect up to 32 Eagle x-ray machines at once, enhancing product traceability and overall quality assurance.

Benefits include:

- Intelligent software for overall quality assurance with enhanced product traceability
- Single centralized database consolidates x-ray machine production data
- Effortless product traceability for tracking production through every stage

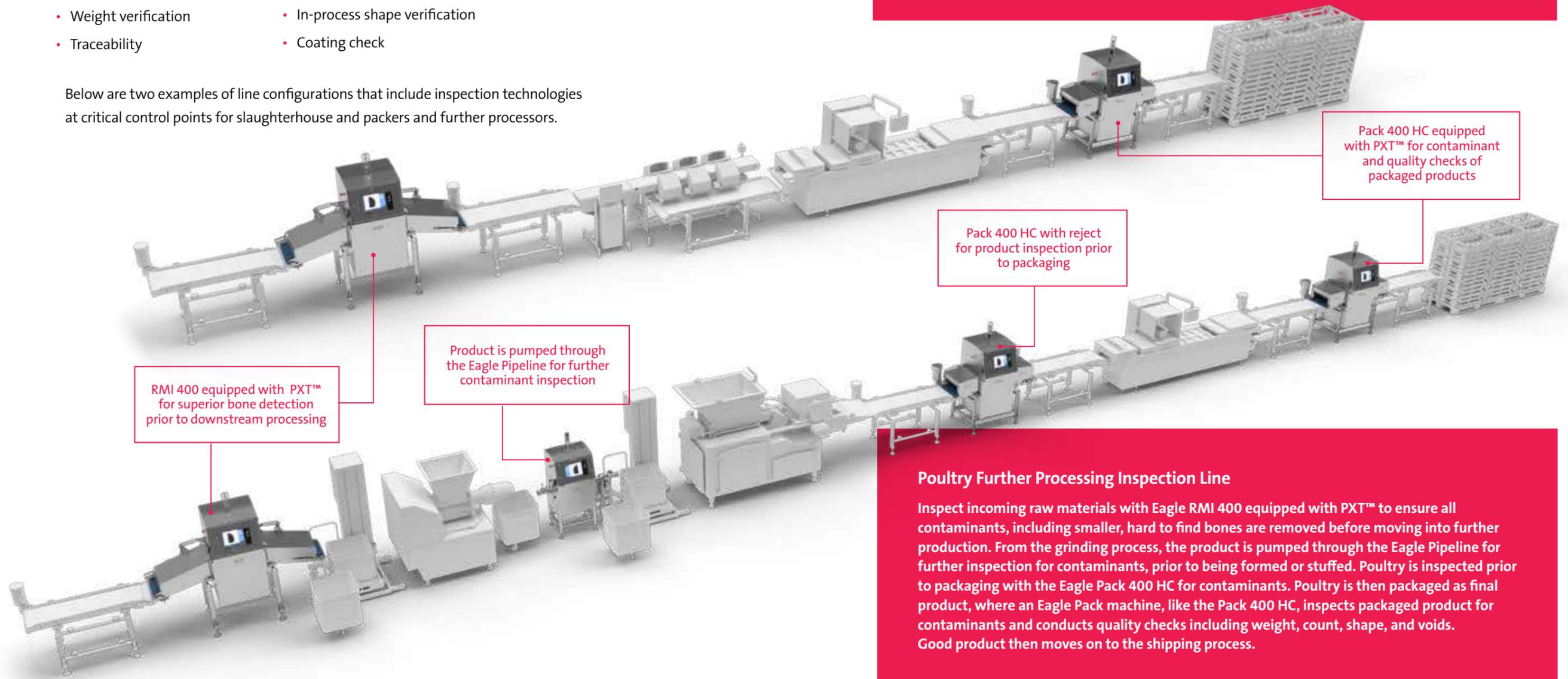
Manage critical control points with **inspection reliability**

At Eagle, we understand that there are two main routes that poultry can take – straight to retail, or through to further processing. Every poultry line is unique and contaminants can be introduced at different stages in production from incoming raw material through to packaging. Advanced inline inspection systems can be strategically deployed at critical control points to mitigate risk in the line: bulk and loose flow, pumped, processed, further processed and packaged.

Benefits include:

- Contaminant detection
- High throughput
- Weight verification
- Traceability
- Hygienic system design
- In-process option: synchronized rejection and rework
- In-process shape verification
- Coating check

Below are two examples of line configurations that include inspection technologies at critical control points for slaughterhouse and packers and further processors.



Eagle inline inspection is **customized** to meet processors' unique needs

Poultry Inspection Line for Slaughter Houses and Packers

Deboned product is fed through the Eagle RMI 400 equipped with PXT™, where product either moves on to grading or is rejected and reworked. Poultry then moves through the quality grading system, separated by size and type. The RMI 400 equipped with PXT™ greatly assists with this process due to the ability to see and analyze shape and weight of each individual breast. Final product is packaged, with the Eagle Pack 400 HC inspecting end of line packaged product for contaminants while conducting quality checks including weight, count, shape, and voids. Packages not on spec move to a reject conveyor and approved product moves on to shipping.

Poultry Further Processing Inspection Line

Inspect incoming raw materials with Eagle RMI 400 equipped with PXT™ to ensure all contaminants, including smaller, hard to find bones are removed before moving into further production. From the grinding process, the product is pumped through the Eagle Pipeline for further inspection for contaminants, prior to being formed or stuffed. Poultry is inspected prior to packaging with the Eagle Pack 400 HC for contaminants. Poultry is then packaged as final product, where an Eagle Pack machine, like the Pack 400 HC, inspects packaged product for contaminants and conducts quality checks including weight, count, shape, and voids. Good product then moves on to the shipping process.

Offering a **full range** of inline x-ray systems to meet your poultry needs



NEW Eagle™ RMI 400 with Reject

Designed for stringent daily sanitation and hygiene, this system overcomes the material handling challenges of inspecting raw and unpackaged poultry. Now powered by breakthrough PXT™ technology that has been radically enhanced to provide the highest bone detection in the industry.



Eagle™ RMI3 Series

Ideal for the poultry industry, the Eagle RMI3 series is built to operate in harsh wash-down environments for the inspection and detection of metal fragments, glass shards, some plastic and rubber pieces, mineral stone and calcified bone in unpackaged, bulk, open crate and carton applications. Designed for NAMI standards for machine construction and sanitary design, the RMI3 machines are as fast as they are easy to operate and clean.



Eagle™ Pipeline Series

The Pipeline range of machines for pumped poultry products, delivers best-in-class contaminant detection of metal, bone, stone, glass and dense materials, while promoting systematic product flow. These x-ray systems, which maximize capabilities at 2.5", 3", 4" and 6" pipe diameters, inspects poultry and promptly rejects contaminants prior to packaging, leading to fewer wasted materials and reducing the potential for damage to equipment downstream.



Eagle™ Pack 400 HC

Used for contaminant and bone detection for packaged or unpackaged poultry product, the Eagle Pack 400 HC is a cost-effective, high-speed and complete x-ray solution. With a compact design for a small footprint, the machine provides 400 mm of detection coverage at the belt and is capable of imaging up to 80 feet (25 meters) per minute. A hygienic construction and easy-to-clean feature helps reduce downtime.



Eagle™ Pack Series

When it comes to inspecting packaged poultry products of various sizes, our portfolio of Pack machines provides superior x-ray detection and automatic rejection of materials including glass shards, metal fragments, calcified bone, stone and some plastic and rubber compounds while simultaneously performing multiple quality checks.



Eagle™ Tall Series

Our Tall series of x-ray detection machines enable 100% product inspection for contaminants in rigid containers, including jars, cans and bottles. Dual view and quad view technologies are versatile, and can process a variety of container sizes at high line speeds.





Strong support and training

In addition to providing industry-leading technology and unparalleled reliability, Eagle provides highly responsive support and service coverage globally, through a network of expert partners, supported by a core team of regionally-based Eagle experts. We focus on the Total Cost of Ownership involved with the installation and ongoing efficiency associated with operating an x-ray or FA system. Our approach is to deliver a fast ROI, combined with low ongoing costs, to extend the lifetime value of the equipment.

Expertise and Training

With decades of expertise in x-ray technology and deep meat and poultry industry experience, our team is here to help. Our training professionals provide all levels of instruction and certification:

- Radiation safety
- Basic software
- Advanced software
- Basic system training
- Advanced system training

We'll come to you, we can provide on-line training sessions, or you can schedule sessions at our facilities.

Eagle also offers specialized training curriculums, depending on your needs and requests.

Service and Preventative Maintenance

We offer a variety of service programs to meet your needs, including those that meet auditing standards such as HACCP. You can also take advantage of our service visit program and extended parts warranty.

Eagle's Preventative Maintenance and Performance Verification Programs allow service technicians to examine your processes in depth, including product throughput, packaging variables and foreign body identification, among other variables.

By doing this, you can determine the level of maintenance required to keep your x-ray systems 100% operational, 100% of the time.

100%

Eagle Product Inspection

Royston Business Park, Royston,
Hertfordshire SG8 5HN, UK
+44 (0) 1763 244 858 (telephone)
+44 (0) 1763 257 909 (fax)

1571 Northpointe Parkway,
Lutz, FL 33558, USA
+1-877-379-1670 (telephone)
+1-813-543-2019 (fax)

eaglesales@eaglepi.com
www.eaglepi.com

Subject to technical changes. © 9/2020 Eagle Product Inspection.

eagle
QUALITY. ASSURED.