



The QVision In-Line Analyser for 'real time' analysis

QVISION IS A FAT, PROTEIN, MOISTURE AND
NOW **COLLAGEN** ANALYSIS SOLUTION FOR THE MEAT INDUSTRY



**QVISION
IN LINE ANALYSER**

If a product contains too much fat it can cause bad publicity and brand devaluation. If a product is too lean it will be too dry after cooking and loose flavour. The same is true for sausages, where fat and moisture content are extremely important for consistency and taste.

Food Producers need an analysis solution they can trust to satisfy product demands and legislation.

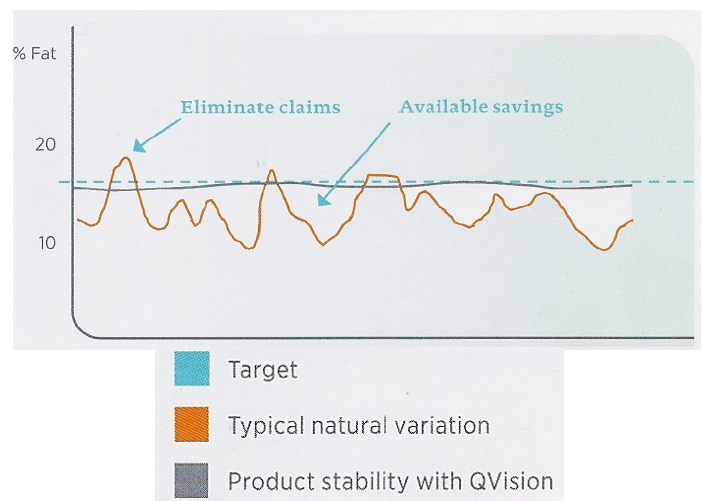


..... *meet Customer demands*

SAVE MONEY

Tomra's QVision can be used to reduce the amount of lean giveaway.

Without accurate in-line fat analysis, meat producers are left with large variations from batch to batch. The first step in fat control is to remove these variations. Even if your current average batch fat hits target, avoiding lean batches and controlling closer to the maximum fat allowable will save you money.



BENEFITS OF Q-VISION

- ~ Large savings in reduced lean give-away
 - ~ Increased throughput
 - ~ Direct analysis of molecules
- ~ Reduce, if not eliminate human and sampling errors
- ~ Smarter purchasing through quality control of raw materials

Call us today for a QVISION trial

01173 12 13 14

it will save you money!