



Maximum yield Consistent quality

Innovative optical sorting solutions
for potato processors

 **optimum**
SORTING

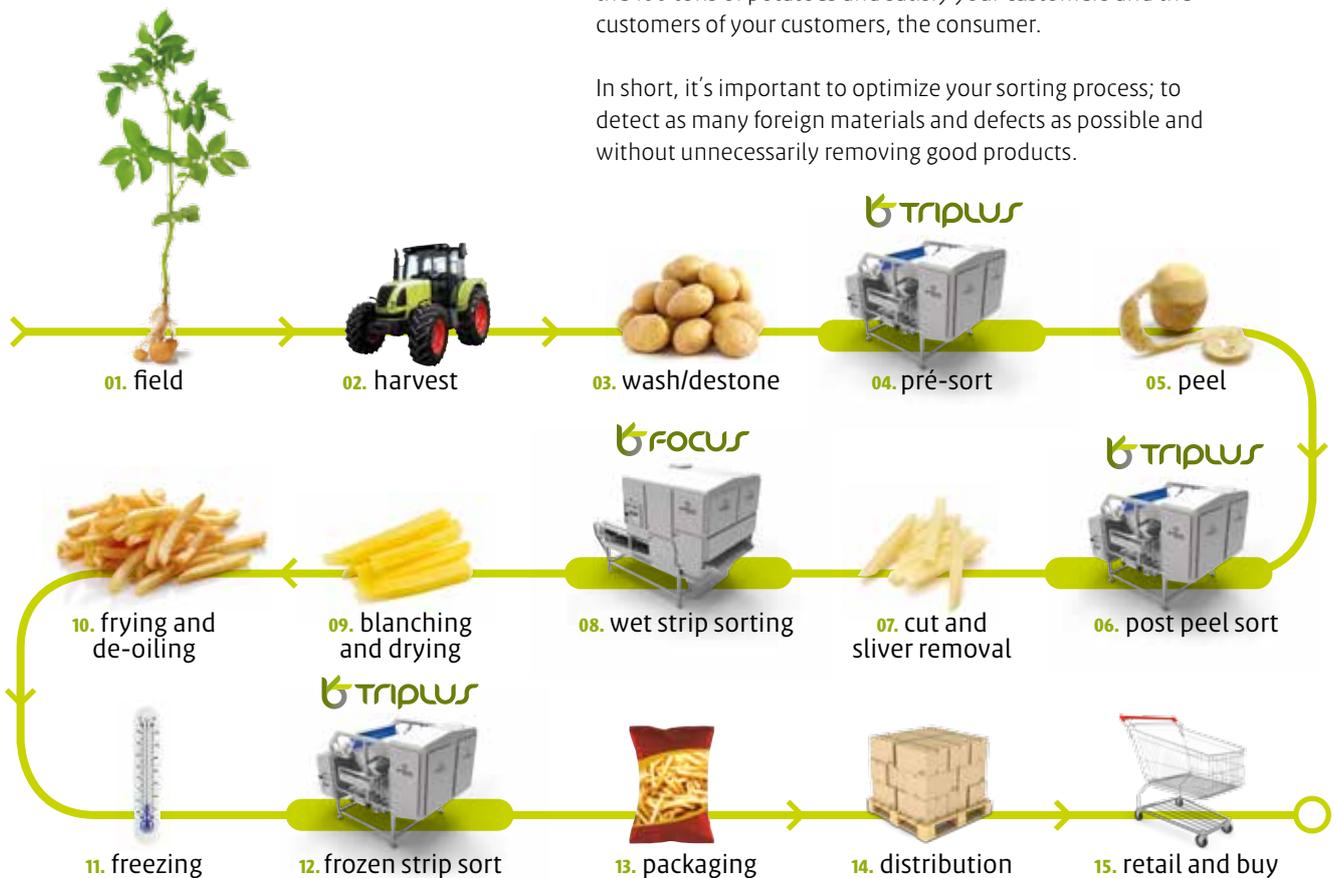
OPTIMUM SORTING

YOUR CHALLENGE

You want to optimize yield?

The world population is rising and the demand for potato products is keeping pace. However, increasing pressure on prices demands greater efficiency. Moreover, the rules on food safety are being tightened worldwide and consumers have also become more demanding. The presence of foreign materials or inferior products is not only a matter of food safety - in times of growing competition, quality problems can be downright harmful to your reputation. At the same time, you want to limit your ecological footprint and deal as carefully as possible with what Mother Nature gives us. You want to be left with as much as possible from the 100 tons of potatoes and satisfy your customers and the customers of your customers, the consumer.

In short, it's important to optimize your sorting process; to detect as many foreign materials and defects as possible and without unnecessarily removing good products.





**/// OPTIMUM SORTING:
TO DETECT AS MANY DEFECTS
AS POSSIBLE, WITHOUT
UNNECESSARILY REMOVING
GOOD PRODUCTS ///**

OUR SOLUTION

A chain is only as strong as its weakest link. You can be sure of one thing: Optimum Sorting systems will never be the bottleneck in your production line.

With the FOCUS and TRIPLUS you have solutions for different steps in the production process, whether it's for whole potatoes, raw french fries, frozen french fries, chips, potato flakes, whatever; in other words, whichever potato products you want to offer.

These optical sorting machines are the result of extensive research and development. They use a sophisticated combination of advanced cameras and lasers, with multidimensional image processing for superior quality, size and length sorting. High-resolution cameras detect discoloration and size and shape deviations, while laser sensors detect foreign objects and 'sugar ends' extremely accurately. Special lasers sort by

biological characteristics, such as the presence of solanine (fluorescence lasers), acrylamides and water (SWIR or Short Wave InfraRed lasers). InGaAs camera technology offers an alternative to SWIR lasers.

Our sorting systems easily adapt to the required quality specifications and you can choose between two-way or three-way sorting. Using a unique, 2400 mm maximum scan width, they not only offer greater capacity than other systems, the extra width ensures that the products to be sorted are more distributed across the inspection zone, allowing defective ones to be removed more accurately and reducing the risk of false rejections.

You want accurate sorting, according to the quality specifications of your customers, but not at the expense of your yield, yes? Then choose Optimum Sorting. Guaranteed ROI!

YOUR OPERATIONAL RELIABILITY = OUR SERVICE



Integration

To integrate your solution, we rely on our network of specialized partners. After all, every production line is different and requires a tailor-made approach.



Training

We train your operators at your place, at the installation site or in our offices, so that they can optimally use your sorting systems.



Remote access

Our service engineers can be reached 24/7, by phone or E-mail. Thanks to secure remote access, they can quickly make a diagnosis and if necessary, immediately decide to arrange an on-site intervention.



Customized SLA

No maintenance contracts are needed to make sure you get the best available service for your installed sorters.



FOCUS

The FOCUS is an optical belt sorter that is ideally suited for sorting dry potato products, such as fried potato chips and potato flakes, as well as wet products, such as raw and frozen french fries. With a maximum scan width of 2400 mm, it's the largest optical belt sorter on the market. Depending on the width and the application, it's equipped with 3, 6 or 9 advanced high-resolution cameras for optimum defect detection which in combination with the high pitched ejectors result in an excellent good-to-bad ratio in the reject stream. Using the optional laser sensors (up to 8 laser signals) you can increase its defect detection and sorting accuracy even further.



But that's not all: the FOCUS may be expanded with a unique camera configuration, specially developed for the sorting of french fries. The additional cameras are arranged in such a way that five of the six sides of each french fry are always shown perpendicularly. And thanks to smart use of IR lighting underneath the product flow, the measurements are not disturbed by possible discoloration or debris on the conveyor belt. The result: a significant improvement in your sorting efficiency of the accepted products and better good-product-to-bad-product ratio in the reject stream.

- widest optical belt sorter
- excellent good-to-bad ratio
- unique camera configuration for french fries
- extended with laser option

TRIPLUS

The TRIPLUS is the only true freefall sorter on the market, ideal for optically sorting whole potatoes and IQF french fries (Individually Quick Frozen). It is available in different scan widths up to 1800 mm, and is equipped with durable and energy-efficient LED lighting that produces little heat. Depending on the width and application, it's equipped with 4, 6 or 8 advanced high-resolution cameras for optimum defect detection and achieving an excellent good-to-bad ratio in the reject stream. Optional laser sensors (up to 8 laser signals) or InGaAs cameras maximise its defect detection and sorting accuracy.



As a freefall sorter, the TRIPLUS is extremely compact. It has few moving components and therefore requires even less maintenance. Moreover, while falling, products may be viewed along two opposite sides, resulting in more accurate sorting.

- compact freefall sorter
- double sided inspection
- multiple reject streams possible
- durable LED lighting
- advanced cameras and lasers
- excellent good-product-to-bad-product ratio





OPTIMUM SORTING

Multidimensional image processing

Most image processing algorithms reduce the RGBi signal of a colour camera from four to two dimensions. This may result in the loss of valuable information. All signals, both from the cameras and from the different lasers, are interpreted simultaneously by means of our algorithms, resulting in a more accurate detection of foreign objects and defects, plus a lower risk of false detections.

Precision ejection system

Accurate defect detection is pointless without an equally accurate ejection system. The distance between our air ducts, centre-to-centre is 7.5 mm instead of the usual 10 mm. Thus there are more ducts that are able to blow more effectively and that improves the ejection accuracy. There is also a high-resolution valve system with a centre-to-centre distance of 5 mm for specific applications. Optionally, also a double reject system is available resulting into a 3-way sort.

Data view

Why not use the data recorded by the cameras to adjust your sorting process where necessary? An optional module that filters data to parameters of your choice - length, shape, colour, defect level, etc. - and makes them available to your operators in a clear numerical or graphical way, so that they can intervene if desired. This module lays the basis for 'sort to spec'.

EXCEPTIONAL USER-FRIENDLINESS

Visual calibration

Setting acceptance thresholds is often time-consuming and complex. This is not the case with Optimum Sorting systems. Your operators no longer have to work with graphs or formulae themselves. Our machines are able to calibrate themselves by using images of acceptable and unacceptable products.

Intuitive GUI

Operating our sorting machines is child's play, thanks to an intuitive GUI. Your operators see all relevant information at a glance.

Remote control

If you want to operate your sorting machines centrally, then no problem! Our solutions are easily integrated into your network, so that your operators and supervisors can keep an eye on things from any network computer.

SUPERIOR HYGIENE AND EFFICIENCY

Optimum Sorting systems are made from stainless steel and all components to be cleaned are easily accessible. This way hygiene is guaranteed and cleaning costs you hardly any time and effort. Moreover our machines are designed in such a way that any contamination has no impact on the sorting.

Furthermore, they excel in stability, which means that your sorting process requires virtually no manual intervention. You can switch from one product to another or from one specification to another with just one press of a button. And finally, their sturdy construction offers you a maximum uptime with minimum maintenance.



MODULAR DESIGN

Customization is no problem! Their modular design means that our sorting systems may easily be adapted to your specific requirements. Moreover, they are field-upgradable so that they can grow with the needs and opportunities of your organization, together with our latest technology.



■ standard ○ option × not available

		FOCUS	TRIPLUS
Type		belt sorter	freefall sorter
Application		raw and frozen fries, chips, potato flakes French fries	whole potatoes, frozen french fries
Width		600 mm, 1200 mm, 1800 mm or 2400 mm	800 mm, 1200 mm or 1800 mm
Camera	both RGB and iRGB	■	■
	InGaAs	×	○
Laser	IR, SWIR, VIS, Fluorescence	○	○
French fry configuration		○	×
Sorting mode		Two-way or three-way	Two-way or three-way
Air valves	7,5 mm	■	■
	5 mm	○	○
Data view *		○	○

* : This module is being continuously developed. Contact us for an up-to-date overview of the functionalities.

More information?

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