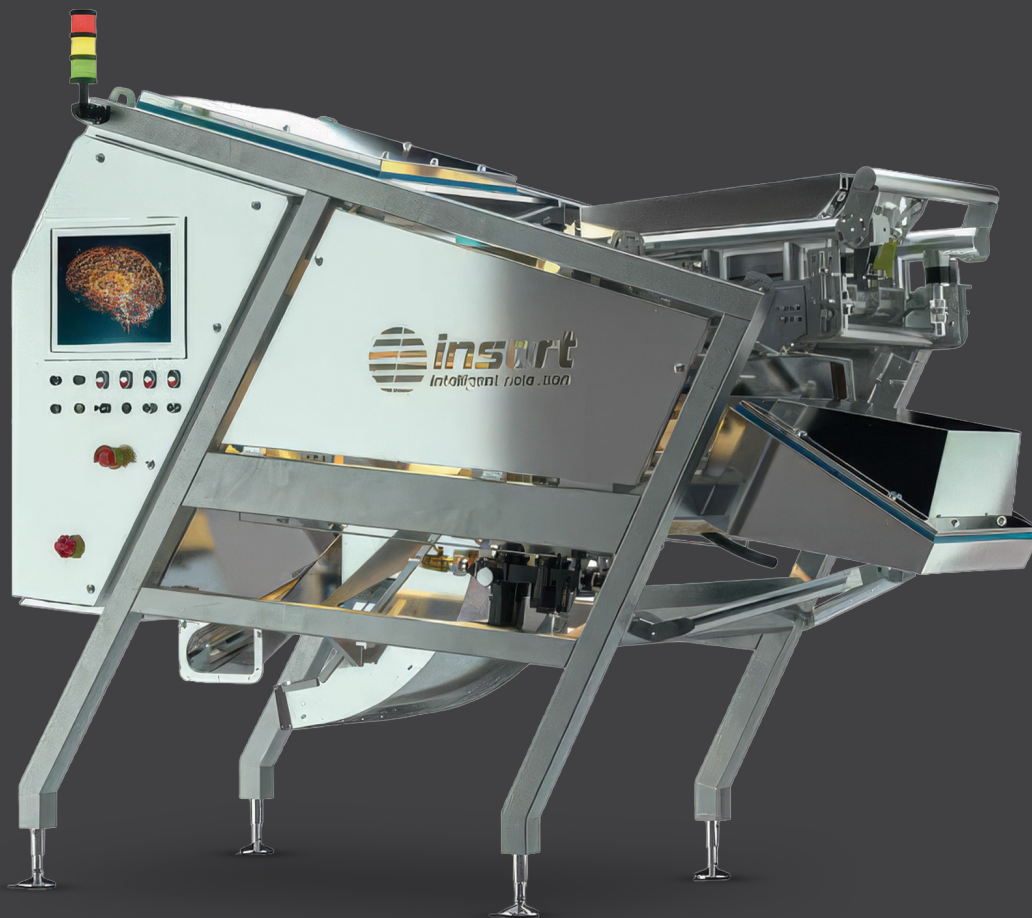


INFINITE POSSIBILITIES

with *sherlock*
hypernova



 **insort**
intelligent selection

kapelis
ackaging

Dedication to Innovation

EVERYTHING NEW STARTS WITH A BIG BANG.

We are pushing the boundaries of what is possible and setting new standards in the detection and selection of foreign objects and food defects. Using Deep Neuronal Network technology in combination with the well proven Chemical Imaging Technology (CIT® Gen3), SHERLOCK HYPERNOVA detects, processes and optimizes data from the sorting process with the highest reliability. The combination of these breakthrough technologies creates infinite possibilities on an unprecedented scale.

Thanks to the latest generation of Chemical Imaging Technology (CIT® Gen3) in combination with high-resolution color cameras, both the smallest foreign bodies and product defects can be sorted out with unprecedented accuracy. This is done with maximum conservation of product and energy resources.

The new SHERLOCK HYPERNOVA has been specially developed for sorting small-sized food products. The modular design allows to be configured specifically for each product, position in the line and tailored to individual requirements.



**WELCOME TO
THE FUTURE OF
FOOD SORTING!**

Sensor Technology

CHEMICAL IMAGING TECHNOLOGY - CIT[®]Gen3

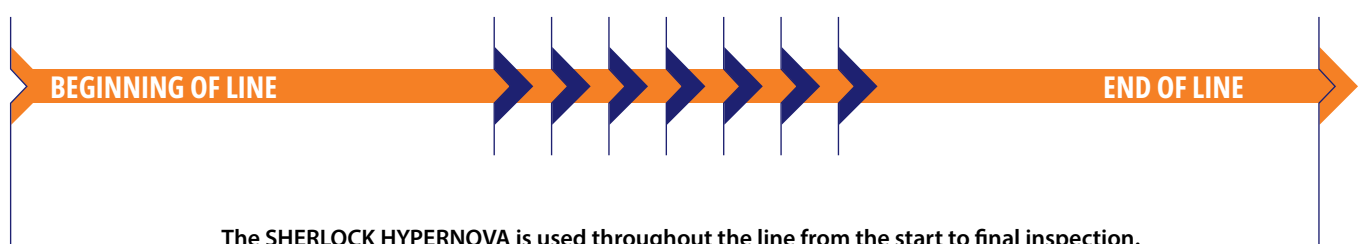
CIT's chemical analysis capabilities brings us to new levels and possibilities of product inspection compared to any other optical eye out there such as lasers, various amount of cameras or Xray. Where other optical eyes focus on trading off the amount of bad in good vs good in bad; CIT's approach is seeing and removing it with the highest reliability of the industry, no matter what product or defect, size or weight and this at consistent levels even if there are seasonal product changes or product variety changeovers. CIT does not need any operator to constantly be monitoring and keeping the machine in balance.

Artificial Intelligence applied in real-time

For the first time, artificial intelligence in the most versatile form of Deep Neuronal Networks is applied in real time to analyse the collected image data. It creates algorithms that enable the detection of even the smallest visible product defects as well as defects invisible to the human eye, fast enough to eject them from high-speed product flows. This new disruptive technology opens unimaginable applications and performance levels for food processors.

InlineFOODLAB 4.0 - the best support for your Quality Management

InlineFOODLAB 4.0 allows processors to get quantitative chemical data of the product and the most reliable realtime inline quality data available in the industry. Rancidity in nuts, amygdalin in almonds, oil content in pumpkin seeds or brix level in fruits are just some examples of what's possible along with any visible defect classes, size classes and much more.



Any bulk food product – any critical defect.

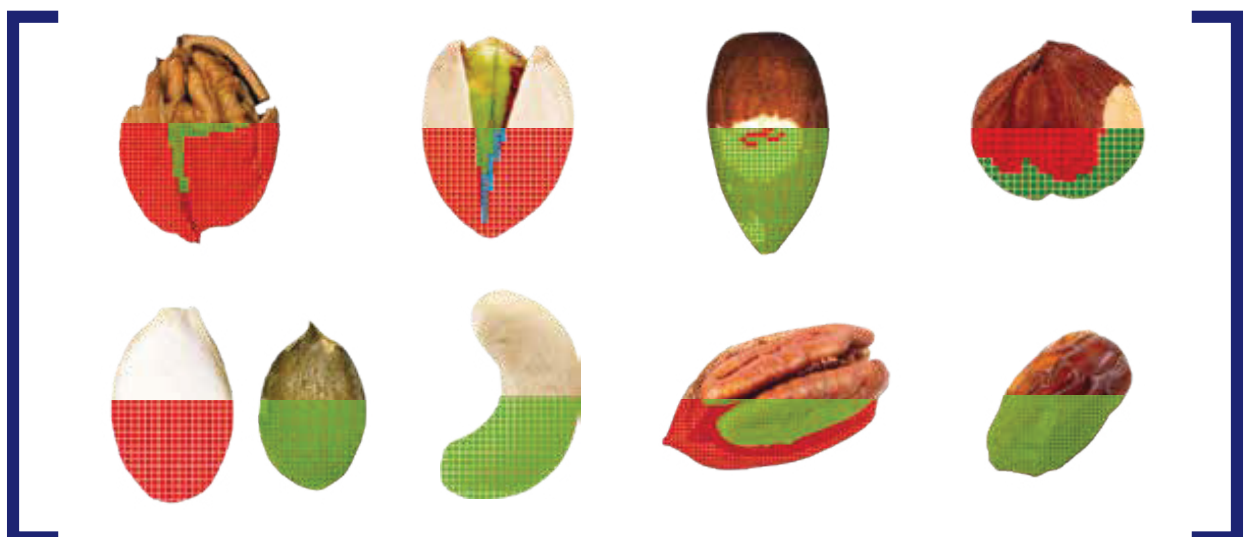
WE catch THEM ALL

The Sherlock Hypernova is specifically designed for sorting small-sized bulk products such as nuts and dried fruit. It enables all types of foreign material and the widest range of visible and invisible product defects to be ejected with unprecedented precision, while simultaneously providing quality product data in line and in real time.

Chemical Imaging Technology (CIT® Gen3) allows us to provide you with up to this day unattainable standard for detection and rejection. We are ready to take on any challenge and look forward to speaking to you about specific requirements.

APPLICATION EXAMPLES

- ✓ All types of foreign material
- ✓ Rancidity
- ✓ Bitter Almonds
- ✓ Moisture content
- ✓ Oil content
- ✓ Chip & Scratch
- ✓ Insect damage
- ✓ Mummies
- ✓ Webbing
- ✓ Gummies
- ✓ Embedded shells
- ✓ Butterballs
- ✓ Shrivel
- ✓ Mold
- ✓ Visible and invisible rot in nuts



sherlock hypernova



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