

QVision's cutting edge technology enables differentiation, -both in terms of end product quality and process efficiency

ABOUT THE COMPANY

Qvision AS was established in 2005 as a spin-off from TiTech AS.

TiTech is the global market leader within optical sorting solutions in the recycling and mining industries.

TiTech has installed more than 1700 optical scanners worldwide using NIR and Visible spectroscopy as the main principle for detecting objects.

TiTech and Qvision are 100% owned by TOMRA Systems ASA, a company listed on the Oslo Stock Exchange. Together TOMRA and TiTech have activities in more than 50 countries all over the world.

QVision

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QVision cooperates closely with the fish and meat industries in Norway.

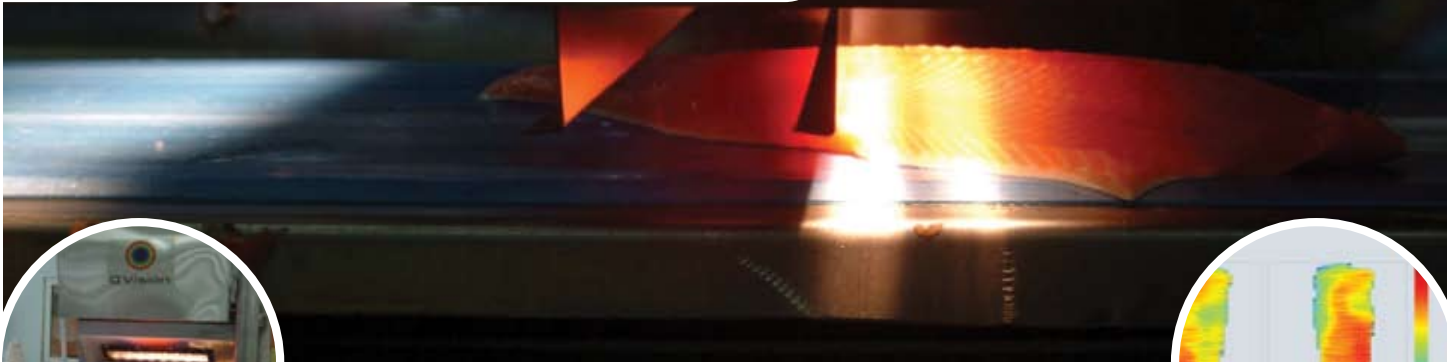
Together with leading research institutes the company continuously develops new applications and solutions on demand from its customers.

INNOVATION IN EFFICIENT FOOD PROCESSING



QMONITOR

QMONITOR IS A UNIQUE SCANNER BASED ON THE PRINCIPLES OF NIR & VISIBLE SPECTROSCOPY DESIGNED TO ENABLE ONLINE, HIGH SPEED AND NON-DESTRUCTIVE INSPECTION OF FOOD



• QMonitor simultaneously measures multiple components of food products. For example:

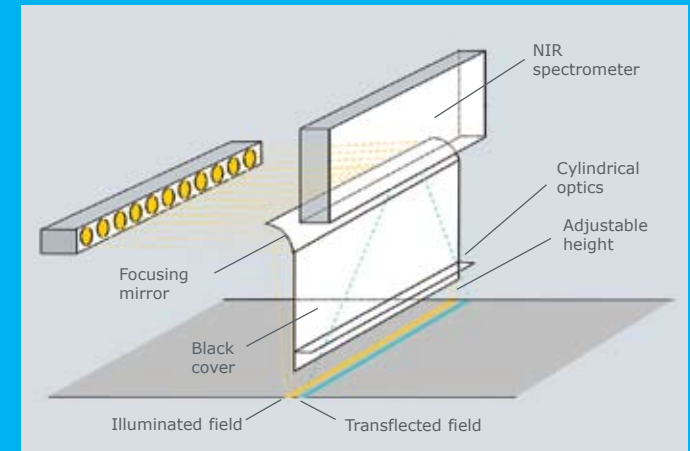
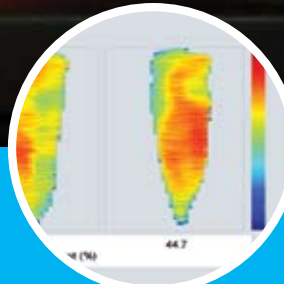
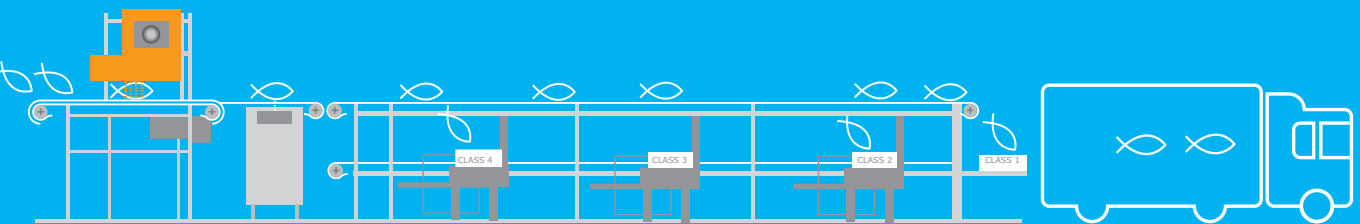
- Average fat content in salmon fillets, ground beef and pork trimmings
- Average water content in wet and dry salted fish fillets (Baccalao)
- Average pigment content and color in Salmon fillets
- Meat index in living crabs
- Surface inspection and detection of spots on fish fillets

• Enables fast and accurate inspection, classification and labelling of every single object passing

• With a conveyor speed of up to 3 m/s, QMonitor can be integrated seamlessly into the production process with no flow obstruction

• Reduces the need for manual quality control

Enables differentiation in product quality and high process efficiency



- The Qvision patented transfection solutions analyse light that has been inside the product, and give the user a unique fingerprint of each product passing through the production process
- Selected food items may be fed to the line automatically or manually

- QMonitor can be placed above the existing conveyor belt in the processing line
- QMonitor works by sending light onto the fish fillets. The spectrometers will detect the reflection and transreflection of the fillet and determine the desired characteristics (such as colour, fat and water content)
- Results will be displayed on a screen and transferred to a database to enable process monitoring, classification, sorting and/or further processing