

Realtime grading of quality using hyperspectral camera technology

Lerøy Seafood Group is a world leading seafood producer with roots going back to 1899. Each day they deliver seafood correspondent to 5 million servings.

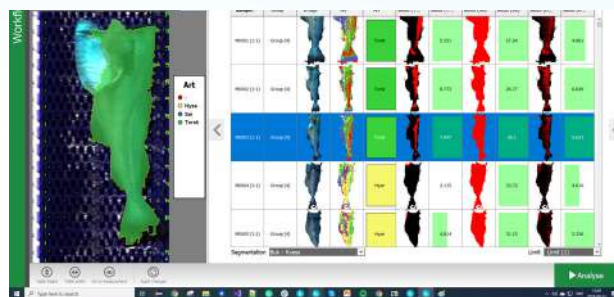
Challenge. The Norwegian industry leader is dependent on delivering consistent high quality products at a very high rate. Quality assurance and grading is mostly a manual process which is time-consuming and expensive.

Our solution. Using a VNIR (visible-infrared) hyperspectral camera and an application developed in the Breeze software, fish can be classified by species and quality graded according to specific chemical parameters, for example blood in the muscle. Using Breeze Runtime the application can be integrated online in factories and on boats for automated sorting.

Benefits. By applying this solution Lerøy is able to use automated quality grading and sorting with high throughput, ensuring high quality products at great value to their customers.



Species classification and blood index analysis in Breeze.



Research and industry partners

HySpex
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A complete toolbox.

The powerful and flexible analysis software enables a wide range of applications such as sorting, process monitoring, quality analysis and detection of foreign objects.

The suite takes you from idea to solution by creating value in R&D, application development and in online processes.

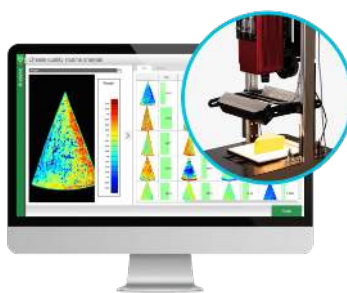
evince.

Exploratory analysis for R&D applications.



breeze.

Modeling and routine analysis for application development or in lab.



breeze runtime.

Realtime analysis for sorting and monitoring online in process.



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