

Montrose inspection and handling systems provide a complete inspection, and rejection solution, created just for flatbread, thins, pancakes, and pizza crust manufacturing lines. Receive comprehensive statistical analysis of variability while removing human involvement from inspection and rejection.

A high speed, turnkey system that allows you to:

1. Assure quality on a 100% monitoring basis.
2. Remove individual defective and non-conforming product from the line.
3. Monitor process statistics to pinpoint causes of waste.
4. Rapidly recognize a positive ROI by improving quality, reducing waste, and automating production - in previously labor-intensive areas.



| Solution Components | SnapQC | FocalPoint | MT Series |
|------------------------------------|--------|------------|-----------|
| 3D & True Color Inspection | ✓ | ✓ | ✓ |
| Bottom Color Inspection | | | ✓ |
| Automated Rejection | | | ✓ |
| Weight | ✓ | | |
| Statistical Analysis and Reporting | ✓ | ✓ | ✓ |
| NEMA 4X | | ✓ | ✓ |
| Sanitary Design | ✓ | ✓ | ✓ |

> *Isolate and Eliminate Sources of Waste*

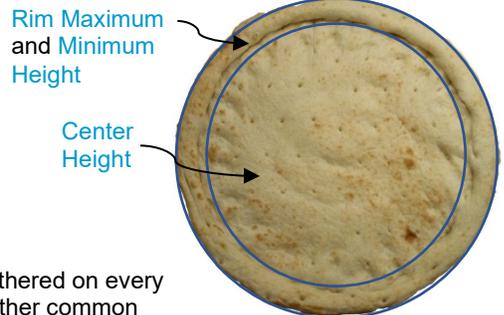
Automated inspection provides real-time and historical information on fault, and out-of-spec conditions, allowing you to isolate the issues causing the most waste by lane, shift, product, line, and plant. The measurement results will also make it easier to reach consistent quality when developing new products or when formulation changes are made.

| Analysis Type | Example Faults | Impact on Customer or Plant | Rejection Capability | Statistical Analysis | |
|------------------------------------|----------------------|---|------------------------------------|----------------------|-----------|
| Geometrical Analysis | Diameter Too Large | Product rejection | 0 - 100% fully under plant control | Worst Fault Pareto | |
| | Diameter Too Small | Customer complaints | | | |
| | Damaged Edge | | | Reporting | |
| | Fold | | | Dashboard | |
| Color Analysis (Top and Bottom) | Broken | Handling problems, such as jamming at packaging | 0 - 100% fully under plant control | Worst Fault Pareto | |
| | Too Thick/Thin | Less Topping Waste | | | Reporting |
| | Oval | | | | Dashboard |
| Color Analysis (Top and Bottom) | Under- or over-baked | Consumer complaints and safety | 0 - 100% fully under plant control | Worst Fault Pareto | |
| | Hole/Tear | | | | Reporting |
| | Visible Debris | Product rejection | | | Dashboard |
| | Foreign Material | | | | |

> *Measure, Analyze, Reject - by Lane*

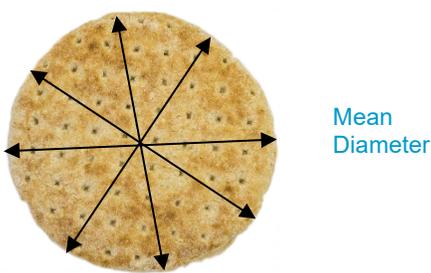
The **MT Series inspection system** software displays real-time measurement data in graphic formats that make it easy to identify what fault relates to the largest cause of rejection, and in what across belt lane(s) position those same faults occur. Pizza crusts are eventually topped with expensive toppings, packaged, and weighed. Crusts that are too large may cause packaging problem and be overweight. Crusts that are too small may be underweight. Avoid these scenarios by grading the diameter of the plain crusts before topping with an **MT Series vision system**.

> **Common Height Analysis**



Profile height calculations are based on hundreds of individual height values gathered on every product, which leads to a measurement accuracy of $\pm 0.5\text{mm}$. **Mean Height** is another common measurement applied to pizza crust, flatbread, and other similar products.

> **Common 2-D Analysis**



Two dimensional calculations are based on an accurately defined perimeter, which is imaged by both overhead cameras. 2-D measurement accuracy is $\pm 0.5\text{mm}$. **Length**, **Width**, **Maximum Diameter**, **Minimum Diameter**, **Diameter Range**, and **Surface Area** are other common measurements applied to pancakes, thins, and other similar products.

> **Common Color Analysis**

Top Bake Color and **Bottom Bake Color**
(an average of all pixels, an average of a certain region, or an average of the baked area only)

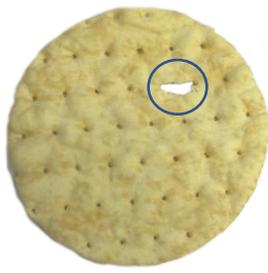


True color calculations, on both the top and bottom surface of the product, are measured in various units such as $L^*a^*b^*$ and BCU.

> **Common Fault Analysis**



Insufficient Toast Marks or Too Much Toast Area



Hole / Tear



Fold / Edge Defect

Misshapen and **Carbon on bottom** are other common defects that can be quantified. There are many standard measurements that can be used, individually or combined within formulae, to qualify your product. **All visible product characteristics and faults can be quantified.**