Automated Inspection & Intelligent Material Handling for English Muffins



www.montrose-tech.com

Montrose inspection and handling systems provide a complete inspection, rejection, and handling solution created just for english muffin manufacturing lines. Receive comprehensive statistical analysis of variability while removing human involvement from inspection, rejection, and laning.

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. Equally feed in-spec english muffins into each of the packaging lanes.
- 5. Automatically buffer in the case of bottlenecks.
- 6. Rapidly recognize a positive ROI by improving quality, reducing waste, and automating production in previously labor-intensive areas.

Solution Components	SnapQC	FocalPoint	MT Series	AutoLaner
3D & True Color Inspection		V	V	
Bottom Color Inspection	✓		✓	
Automated Rejection			V	
Laning and Entrance to Packaging				
In-line Accumulation/ Buffering			V	V
Weight	abla			
Statistical Analysis and Reporting	V	Ø	Ø	
Nema 4X		<u></u>	✓	✓



MT-24 In-line Inspection System for English Muffins

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 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	Too large or small Too tall or short	Product rejection		Worst Fault Pareto
	Ovalty Doubles	Customer complaints	0-100% fully under plant control	Reporting
	Poor symmetry/tails	Handling problems (jamming at the slicer/bagger)		Dashboard
Color Analysis (Top and Bottom)	Under/over- baked Visible Debris	Consumer Complaints		Worst Fault Pareto
	Too light Too dark	Product rejection	0-100% fully under plant control	Reporting
	Foreign material	Topping giveaway		Dashboard

Measure, Analyze, Reject

Many english muffin production lines have the product in single file and conveyed at high speeds. The **Montrose inspection system** measures precisely and rejects individual faulty products accurately, on conveyors moving at 300+ft/min. Conveyor speeds may be adjusted automatically to buffer in the case of bottlenecks downstream.

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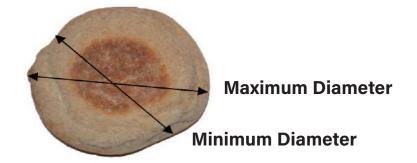
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Height Analysis



Profile height calculations are based on hundreds of individual height values gathered on every product, which leads to a measurement accuracy of ± 0.5 mm. **Mean Height** is another common measurement applied to english muffins.

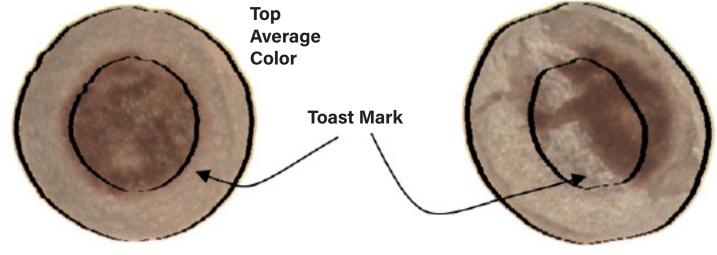
2D Analysis



Two dimensional calculations are based on an accurately defined perimeter, which is imaged by both overhead cameras.

2-D measurement accuracy is ± 0.5 mm. **Mean Diameter, Roundness, Surface Area, and Volume** are other common measurements applied to English muffins.

Color Analysis





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. The top toast mark may be quantified specifically for size, location, and color, with respect to the whole surface or the central region alone.

Common Fault Analysis



Too Large (large surface area and/or volume)



Misshaped (max, min diameter)



Too Small (small diameter)



Tail(large maximum idanmeter or length)



Too Dark (surface area of dark pixels)



Double/Triple (large surface area)

Only common examples have been pictured. 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.**