Product Guide

Reliable Product Inspection

Ensuring product safety and quality

eagle
QUALITY. ASSURED.

Value Proposition

Eagle Product Inspection delivers continuous protection of your products to safeguard your brand reputation and customers' wellbeing. Our long history of designing and supporting reliable product inspection solutions for the food industry gives us a unique depth of market and application knowledge, enabling us to develop comprehensive inspection technologies to suit your production needs and facilitate compliance with international and local food safety standards.

Proven, highly accurate detection levels help increase production line efficiencies and uptime, ensuring your future business success. Through our experienced global partner network, we provide trusted local experts committed to supporting you throughout the lifetime of your inspection equipment.

Quality assured - to protect your business.

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Comprehensive Solutions for Complete Product Inspection

Eagle x-ray inspection systems instinctively focus on the heart of each product, evaluating and identifying hazardous foreign bodies such as metal, glass, mineral stone and calcified bone.

An Eagle x-ray inspection system installed into your process provides the assurance that HACCP requirements are met, the risk of product recalls is reduced and your brand and customers are protected.

Corporate Values

Know-how

We have years of experience and we are keen to share it.

Commitment

We strive to deliver the best product inspection technologies and services; and will continue to do so for years to come.

Innovation

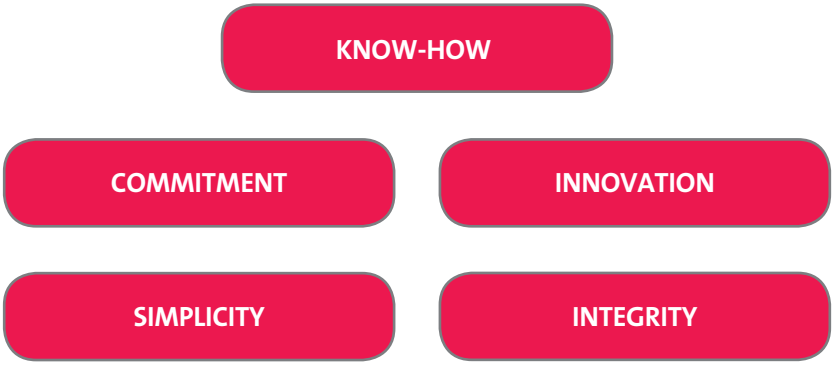
We are always looking for ways to develop and improve our products and services to meet our customers' needs.

Simplicity

We are down-to-earth and pragmatic. We get the job done and make it easy for our customers.

Integrity

We are friendly and professional people who act with integrity in everything we do.



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X-ray Inspection

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X-ray Inspection

X-ray systems can detect contaminants at various stages of the production process in food and pharmaceutical applications from raw products in bulk flow to packaged products, and from unpackaged products to those encased in glass jars, bottles or metal cans.

Contamination Detection

Our world-class x-ray inspection systems are capable of detecting a variety of contaminants – regardless of their size, shape or location within a product, or the type of packaging being used:

- Glass shards
- Metal fragments
- Mineral stone
- Some plastic and rubber compounds
- Calcified bone

Quality Inspection

As well as providing exceptional contamination detection, Eagle x-ray systems can help manufacturers increase productivity by simultaneously performing the following inline quality checks:

- Fill level inspection
- Mass measurement
- Seal inspection
- Component counts

Material Discrimination (MDX)

Eagle's Material Discrimination X-ray (MDX) technology enhances traditional x-ray inspection and provides food processors with unprecedented contamination detection capabilities.

Finding contaminants in products with complex density levels (high variations in density) can prove challenging for traditional x-ray inspection systems.

Eagle's MDX technology helps to improve the detection of these contaminants by discriminating materials by their chemical composition (atomic number), enabling the detection of historically undetectable inorganic contaminants, such as:

- Stones
- Flat glass
- Bone
- Rubber
- Some plastics (plastic detection depends upon the plastic type and requires actual product testing)

Furthermore, MDX technology allows food processors to inspect products in increasingly popular packaging designs that are difficult for traditional x-ray inspection tools, such as fold-out cardboard sandwich packaging and corrugated card encasements.

Packaged Products Solutions

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Packaged Product Solutions

We understand that safety and compliance are primary concerns for all manufacturers. Eagle product inspection systems ensure product safety and integrity for a wide variety of small, medium and large packaged products in the food, beverage and pharmaceutical industries. Eagle's x-ray systems provide a cost-effective solution to avoid product recalls and customer complaints. They can detect ferrous, non-ferrous and stainless steel even in foil or metallized film packaging and are not affected by frozen or thawing packaging environments.

Several machine sizes are available to accommodate different product sizes. Typical applications for small and medium sized packs are products in flow-wraps, pouches, cartons, trays or cases. Examples of large packaged products may be cartons or cases with multiple small finished packs or large bags of loose products.

Standard Features

- Automatic detection and rejection of foreign bodies.
- Auto-learn setup for new products.
- Hermetically sealed x-ray tube and power supply.
- Detector options: 1.2 mm, 0.8 mm or 0.4 mm, single energy.

Eagle's proprietary SimulTask™ PRO software helps to ensure HACCP compliance by providing on-screen diagnostics and quality assurance traceability. In addition, all our product inspection systems are network capable, allowing remote access by Eagle expert technicians.

A selection of conveyor heights, lengths and speed options is also available for easy production line integration.

Furthermore, all Eagle systems are built to exceed Federal Regulatory requirements for x-ray emissions and systems are available with environmental ratings of IP65, IP69, NAMI/RMI to suit various production environments.

Eagle™ Pack 240 XE

- A cost effective entry level system.
- Ideal for small food packaging manufacturers in the confectionery, bakery, snacks and dairy industry.
- Provides 240 mm of detection coverage at the belt and is capable of high-speed imaging up to 62 meters per minute.
- Compact design with flexible selection of height ranges allows for simple integration into production lines.

BEAM WIDTH	PACKAGE HEIGHT
162 mm (6.4")	101 mm (4")
182 mm (7.2")	76 mm (3")
202 mm (7.9")	50 mm (2")
222 mm (8.7")	25 mm (1")
240 mm (9.4")	BELT

Eagle™ Pack 240 PRO

- Designed for high-speed flow-wrap lines, blister packs and small packaged items.
- Applications include: candy bars, single serve ice cream, cookies, crackers, gum and candy.
- High-speed imaging up to 120 meters per minute with multiple inspection capabilities.

BEAM WIDTH	PACKAGE HEIGHT
162 mm (6.4")	101 mm (4")
182 mm (7.2")	76 mm (3")
202 mm (7.9")	50 mm (2")
222 mm (8.7")	25 mm (1")
240 mm (9.4")	BELT

Eagle™ Pack 320 PRO

- Designed for small and mid-size packaged items.
- Ideal for vertical form filled and sealed bagged applications.
- Applications include: baked goods, cookies, ice cream and salad bags.
- Provides 320 mm of detection coverage at the belt with high-speed imaging up to 120 meters per minute.

BEAM WIDTH	PACKAGE HEIGHT
212 mm (8.3”)	152 mm (6”)
249 mm (9.8”)	101 mm (4”)
286 mm (11.2”)	60 mm (2”)
320 mm (12.5”)	BELT

Eagle™ Pack 400 HC

- Provides 400 mm of detection coverage at the belt and is capable of high-speed imaging up to 62 meters per minute.
- Designed for easy and efficient cleaning in the harsh wash-down environments in the industries packaged meat, poultry and dairy.
- Improved robust construction, designed to NAMI standards, is welded together, rather than bolted, making its design more sanitary by eliminating food debris collection points.
- Energy efficient, water-cooled heat exchanger eliminates the need for a separate air conditioning unit to cool the system and reduces carbon emissions as well as energy consumption.
- Interlocked hinged louvers and easy belt removal increase uptime by reducing the time and labor needed for daily sanitation and assembly.
- Optional Poultry Optimization Package inspects raw poultry product prior to packaging for contaminants and bone in a space saving, hygienic design for ease of integration, sanitation and use.
- Optional capabilities include Material Discrimination X-ray (MDX) technology.

BEAM WIDTH	PACKAGE HEIGHT
250 mm (9.8”)	152 mm (6”)
300 mm (11.8”)	101 mm (4”)
350 mm (13.75”)	50 mm (2”)
400 mm (15.75”)	BELT

Eagle™ Pack 430 PRO

- Designed as the most versatile option for mid-size packaged products with multi-lane inspection and rejection options for each lane as well as an option for MDX technology.
- Applications include: breads, bakery, bagged salads, larger retail packages, cereal, crackers and ready meals.
- Provides 430 mm of detection coverage at the belt with high-speed imaging up to 120 meters per minute.

BEAM WIDTH	PACKAGE HEIGHT
257 mm (10.1”)	177 mm (7”)
284 mm (11.1”)	152 mm (6”)
334 mm (13.1”)	101 mm (4”)
384 mm (15.1”)	50 mm (2”)
430 mm (16.9”)	BELT

Eagle™ Pack 550 PRO

- Designed for large and varied sized packages with 550 mm of detection coverage at the belt.
- Ideal for large bags, pouches, cartons thermoform tray arrays and multipack containers.
- Applications for fruits, vegetables, salad mixes, nuts, cereals and candies.
- Multiple inspection modes maximize return on investment.
- Built for tough environments, available in IP65 or IP69 ingress protection.
- Optional capabilities include Material Discrimination X-ray (MDX) technology.

BEAM WIDTH	PACKAGE HEIGHT
319 mm (12.5”)	254 mm (10”)
365 mm (14.4”)	203 mm (8”)
411 mm (16.2”)	152 mm (6”)
457 mm (18.0”)	101 mm (4”)
503 mm (19.8”)	50 mm (2’)
550 mm (21.6”)	BELT

Eagle™ Pack 720 PRO

- Designed for medium to large case sizes, large packaged products with multi-lane inspection and rejection options for each lane.
- Applications include: large count baked goods, multi-pack/club pack items, sheet cakes and others in the bakery industry.
- Provides 720 mm of detection coverage at the belt with high-speed imaging up to 76 meters per minute.
- Ability to run mixed cases with a barcode reader.
- Optional capabilities include Material Discrimination X-ray (MDX) technology.

BEAM WIDTH	PACKAGE HEIGHT
408 mm (16.0”)	356 mm (14”)
454 mm (17.9”)	304 mm (12”)
500 mm (19.7”)	254 mm (10”)
546 mm (21.5”)	203 mm (8”)
592 mm (23.3”)	152 mm (6”)
638 mm (25.1”)	101 mm (4”)
683 mm (26.9”)	50 mm (2”)
720 mm (28.3”)	BELT

Eagle™ Pack 1000 PRO

- Designed for large case inspection with multi-lane inspection and rejection options for each lane.
- Applications include up to 50 pounds of large ingredient bags such as potato chips, flour, sugar, rice and cases of bread.
- Provides 1000 mm of detection coverage at the belt with high-speed imaging up to 76 meters per minute.
- Optional capabilities include Material Discrimination X-ray (MDX) technology.

BEAM WIDTH	PACKAGE HEIGHT
440 mm (17.3”)	558 mm (22”)
491 mm (19.3”)	508 mm (20”)
542 mm (21.3”)	457 mm (18”)
594 mm (23.3”)	406 mm (16”)
645 mm (25.4”)	356 mm (14”)
696 mm (27.4”)	304 mm (12”)
747 mm (29.4”)	254 mm (10”)
798 mm (31.4”)	203 mm (8”)
849 mm (33.4”)	152 mm (6”)
901 mm (35.4”)	101 mm (4”)
952 mm (37.4”)	50 mm (2”)
1000 mm (39.3”)	BELT

Notes

Tall, Rigid and Glass Packaging Solutions

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Tall, Rigid and Glass Packaging Solutions

X-ray inspection systems for tall, rigid containers are primarily used for packaged products that are taller than they are wide such as; composite cans, PET bottles, plastic bottles, foil pouches, glass jars, metal cans, fiberboard cans and other upright container formats.

Eagle Product Inspection offers solutions with horizontal beam x-ray systems and combination beam x-ray systems. These solutions can be customized to suit a wide range of applications for tall rigid containers ensuring maximum detection sensitivity and high throughputs. Eagle x-ray systems are capable of detecting contaminants such as glass, metal, mineral stone, calcified bone and high-density plastics, as well as monitoring fill-levels, checking for damaged containers, spotting missing caps and products and measuring mass at high line speeds.

In addition to multiple inspection routines, Eagle x-ray systems are network capable allowing remote access by Eagle expert technicians.

Furthermore, our proprietary SimulTask™ PRO software helps to ensure maximum uptime and compliance with HACCP principles by providing on-screen diagnostics and quality assurance traceability.

Each system installs over existing production lines, and a selection of conveyor heights, lengths and speed options are available for easy production line integration.

The Eagle™ Upright Rejector allows PET bottles, glass jars or cans to be softly ejected for not meeting quality specifications while remaining upright when transferred to a parallel conveyor.

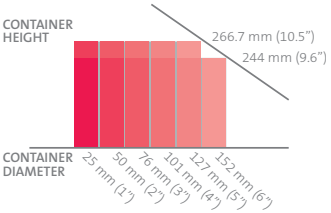
Environmental rating options include IP65, IP69 and NAMI standards. All x-ray systems are built to exceed Federal Regulatory requirements for x-ray emissions.

Further Features

- High-speed imaging up to 120 meters per minute.
- Detector options: 1.2 mm or 0.8 mm, single energy.
- Shaft encoder capability allows it to adjust to variable line speeds.
- Auto-learn setup for new products.
- Hermetically sealed x-ray tube and power supply.

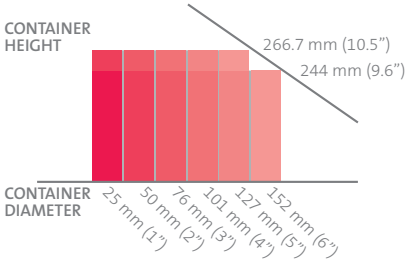
Eagle™ Tall PRO X

- Side-view detection coverage provides full inspection of upright container formats such as cans, jars and bottles.
- 100% inspection for contaminants incl. metal, stone, glass, dense plastics and calcified bone.
- The ability to checkweigh, measure head space, verify component presence / absence and detect defects such as dented cans and gross seam defects while simultaneously inspecting for foreign bodies.



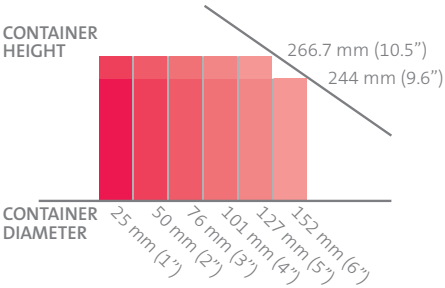
Eagle™ Tall PRO XS

- Offering the same features as the Tall PRO X.
- The Tall PRO XS is ideal for customers with limited line space.
- All Eagle systems are network capable, allowing remote access by Eagle expert technicians to quickly diagnose and often correct issues without dispatching a technician for on-site service, ensuring maximum uptime.



Eagle™ Tall PRO XSDV

- Dual view x-ray system delivers high performance inspection results in rigid containers such as cans, bottles and jars.
- Capable of adjusting to variable line speeds.
- Overall line efficiency is maximized by reducing jams and returned product caused by defected packaging.
- HACCP ready with Repository feature for cataloging rejects, statistics and event logs.



Eagle™ QuadView

- QuadView x-ray inspection system is most suitable for the inspection of wide neck and non-uniform glass jars, eliminating blind spots that commonly occur at the bottom of the containers.
- Its software plots the individual dimensions of every glass jar that passes through the x-ray beam, detecting contaminants in the product as well as possible inclusions in the glass jar itself.
- The QuadView uses two vertical x-ray detectors, each one with dual beams.
- Capable of carrying out multiple inspections at line rates in excess of 1000PPM.

BEAM WIDTH	PACKAGE HEIGHT
152.4 mm (6”)	304 mm (12”)

Notes

Bulk Solutions

Bulk 415 PRO	27
Bulk 540 PRO	27

Bulk Solutions

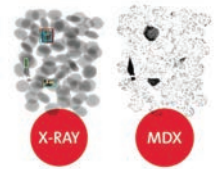
Bulk or loose products pose unique handling requirements. Eagle x-ray inspection systems are specially designed to maximize contaminant removal, minimize product waste and reduce downtime for bulk product applications including beans, cereals, coffee, nuts, rice, sugar and other wet or dry bulk flow material.

Eagle Product Inspection offers solutions for contamination detection in dry or wet unpackaged applications. Thanks to the advanced SimulTask™ PRO software, Eagle x-ray machines are capable of detecting contaminants such as glass, metal, mineral stone, calcified bone and high-density plastics in loose products with high-speed imaging up to 64 meters per minute (210 FPM).

Typically used to comply with stringent HACCP principles and food safety requirements, Eagle bulk x-ray machines can be installed at the beginning of the production line to inspect for raw materials, at some intermediate stage before they are added as an ingredient to finished products or at the end of the line before products are shipped out.

Eagle's unique design of the bulk x-ray equipment includes a robust cupped belt allowing efficient transportation and handling while reducing spillage or product loss. It also incorporates an innovative lane flap rejection mechanism to ensure contaminants are removed while reducing product waste. Also, the infeed chute has been placed so product falls onto the already cupped belt, away from the end conveyor reducing dust and product blowback, increasing machine longevity and maximizing return of investment.

MDX technology enhances traditional x-ray inspection where, depending on the application, finding contaminants in multi-textured products with complex density levels (high variations in density) is challenging. Thanks to the dual-energy technology, bulk processors can now detect rocks and stones in mixed nuts or metal in candies (like in the picture below).

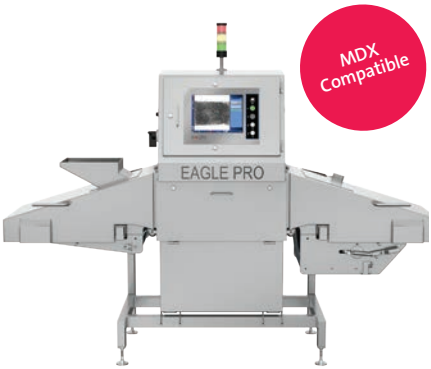


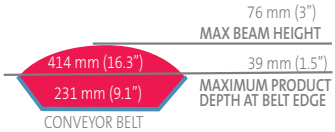
Further Features

- Easy to integrate into existing production lines and capable of adjusting to variable line speeds.
- Fast belt removal promotes ease of cleaning and maintenance for maximum uptime.
- Auto-learn setup for new products reduces changeover time.
- The Repository™ feature of SimulTask™ PRO software allows access to reports, images, graphical histograms and reject data to help streamline production line.
- Detector options: 0.4 mm, 0.8 mm or 1.2 mm single energy, or 1.2 mm MDX dual energy detector.

Eagle™ Bulk 415 PRO

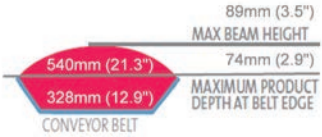
- Delivers superior contaminant detection of metal, stone, glass and dense plastics in unpackaged, dry bulk product applications.
- Rugged, stainless steel construction, with hinged end-louvers allows safe, easy belt access for fast maintenance and cleaning.
- Optional 1, 2, or 4 flap reject mechanisms to separate contaminants from good product flow.





Eagle™ Bulk 540 PRO

- Ideal for customers with wet bulk applications who need superior detection of metal, stone, glass and dense plastics.
- Sanitary design with unobstructed sightlines and contoured surfaces minimize potential material harborage areas while ensuring fast and convenient visual inspection, cleaning, and sanitizing routines.
- Choose from IP65 or IP69 ingress protection for maximum protection even in harsh wash-down environments.
- Choose from 1, 4 and 8 flap reject or 20 head air blast reject for optimal reject management to minimize product waste.



Left: Beam Geometry Using Flap Rejects; Right: Beam Geometry Using Air Blast Reject

Notes

Pumped Food Solutions

Pipeline 31

Pumped Food Solutions

X-ray systems can be used at various stages in the production process. The beginning of the production process is ideal because the product value is at its lowest and contamination from incoming ingredients can be high. Detecting contaminants early will help you identify preferred suppliers, reduce product and packaging waste along with helping to save downstream equipment from potential damage caused by processing the contaminants. Typical food products pumped through a pipeline are ground meats, poultry trims, liquids, slurries and semi-solids.

The Eagle Pipeline x-ray inspection system is designed to specifically address the unique requirements posed by products flowing through a pipe helping manufacturers comply with stringent HACCP protocols and food safety requirements. Eagle's proven robust technology inspects for metal, glass, stone, calcified bone and dense plastics in pumped food products like jams, sauces, chocolate, fruit puree, dairy spreads, mincemeat and whole muscle. The overall Pipeline design promotes systematic product flow and delivers optimal detection of contaminants by using active product tracking, while minimizing the amount of product rejected.

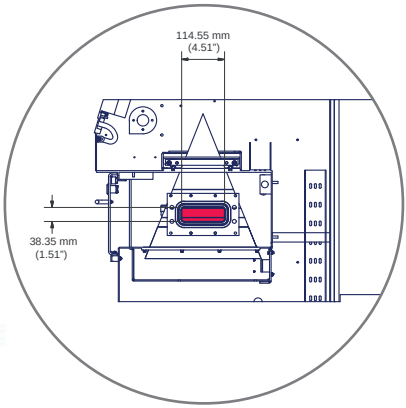
By detecting and rejecting contaminants before further processing and packaging, Eagle x-ray systems help to protect downstream processing equipment reducing maintenance costs and product waste. Rejection mechanisms include a 3-port ball valve for liquids and blends and a 3-port stork cutting valve for meat muscle.

Features

- SimulTask™ PRO advanced imaging software provides high-resolution images to reliably detect contaminants.
- Autolearn functionality for faster product set-up and changeovers.
- The Repository™ feature of SimulTask™ PRO software allows on-site access to reports, images, graphical histograms and rejected data.
- Eagle remote access allows the Eagle Technical Support Team to remotely access the data and the configuration of the machine to maximize machine uptime.
- In-feed port for contaminant detection validation.

Eagle™ Pipeline

- Detection modes for contaminant, void and mass/weight.
- 0.8 mm pitch single energy detectors standard.
- 2.5, 3, 4 and 6 inch pipeline diameters to meet different production line requirements.
- Water jacket feature for products that require processing at low temperatures heating the pipeline to avoid material build-up and clogs.
- IP69 standard for demanding wash-down environments
- Flat manifold for uniform product inspection.
- Product tracking with encoder reduces product waste.



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Meat Solutions

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Meat Solutions

With thousands of x-ray machines installed worldwide, Eagle has the knowledge and experience to provide the most reliable fat analysis and contaminant detection systems with the lowest cost of ownership in the industry. We understand compliance with HACCP based standards and traceability throughout the production process are vital for brand protection. Eagle systems are designed to NAMI standards for easy and efficient cleaning in harsh wash-down environments of packaged meat, poultry and seafood industries where daily sanitizing of equipment is mandatory.

No matter how you slice it, grind it, package it, or transport it, we have inline inspection and fat analysis solutions that meet processing challenges for applications that include:

- Fresh and frozen meat
- Bone-in
- Pumped meat (See Pumped Food Solutions p. 29)
- Chubs (See Pack 400 HC p. 13)
- Prepared foods (See Packaged Product Solutions p. 8)
- Meat packaged in jars or cans (See Tall Container Solutions p. 19)
- Cartons
- In-store/case ready (See Packaged Product Solutions p. 8)

Eagle offers an unparalleled depth and breadth of technologies with applications in the meat industry, providing the measurements you need to ensure product quality and safety.

Capabilities include:

Fat Analysis

- FA systems for slaughterhouse
- FA systems for further processors

Quality Checks

- Weight check
- Shape verification/check (burgers sufficiently round)
- Fat out (suet ball)
- Damaged product (squashed sausage)
- Missing product
- Clip counting on clip closed products and chubs
- Fill level
- Void detection
- Seal checking (trapped product, damaged package)

Contaminant Detection

- MDX dual energy – For best bone detection
- Bone in product inspection
- Single energy contaminant detection

Eagle™ RMI 400

- Built for superior bone and foreign body detection in raw and unpackaged poultry or meat product
- Robust, hygienic construction with IP69, built to meet NAMI standards
- Simple disassembly and reassembly for thorough sanitation, quick belt change-out and maximum production uptime
- Curtain-less tunnel improves hygiene and product handling

BEAM WIDTH	MAX PRODUCT HEIGHT
330 mm (12.99")	70 mm (2.75")
365 mm (14.37")	35 mm (1.375")
400 mm (15.75")	BELT

Eagle™ RMI3 Series

- IP69, specially designed to operate in harsh wash-down environments and to meet NAMI sanitary standards.
- Quality product inspection, contaminant detection and weight verification in unpackaged bulk, open crate and carton applications.

- Eagle™ RMI3/B: reliable inspection of unpackaged bulk products, such as raw beef, pork, chicken and lamb in a wide conveyor belt of up to 593 mm (21.2"), maximum throughput of 50 tons (45 metric tons) per hour.
- Eagle™ RMI3/C: advanced inspection of closed cartons or open crates of raw meat. Eagle PRODUCT SWITCH™ delivers an automatic product changeover of varied styles of cartons and crates without stopping the production line.

Left: Beam Geometry Eagle™ RMI3/B
Right: Beam Geometry Eagle™ RMI3/C

Fat Analysis

Eagle's fat analysis (FA) systems provide a non-invasive and highly-accurate inline method of measuring the chemical lean (CL) or fat content of meat trimmings and ground beef, inspecting 100% of throughput in real time.

Using Dual Energy X-ray Absorptiometry (DEXA) technology, FA systems measure the amount of x-rays that are absorbed by fat and lean meat through the use of two specific x-ray energies.

In addition to providing highly-accurate fat analysis, systems are simultaneously capable of verifying mass (which is critical for batch and recipe management), as well as detecting a wide range of physical contaminants, including metal, glass, stone and calcified bone.

Unlike other methods of CL testing, Eagle FA systems are not limited to boneless, ground meat and are capable of inspecting all meat - whether fresh or frozen, bulk, blended or packaged in cartons.

The technology is not affected by freeze/thaw plant conditions, foil or metalized film packaging or meat conductivity.

Benefits of Fat Analysis

By providing safety and quality assurance, Eagle FA systems enable slaughterhouse plant and quality managers as well as meat processors to:

- Stop selling combos undervalue and achieve combo targets without sorting or sampling.
- Eliminate fat claims and verify that purchased meat was accurately priced.
- Achieve 'preferred supplier' status with blue chip accounts and identify preferred suppliers.
- Help ensure the safety of meat.
- Achieve real-time results and access product tracking information quickly.
- Achieve accurate blending targets and eliminate downgrading.
- Reduce inconsistencies in recipe operations.

Eagle™ FA3 Series

- Measures Chemical Lean (CL) to better than ±1CL accuracy against standard reference methods (optional protein and moisture measurement).
- Superior detection of contaminants including calcified bone, metals, glass and stones with SimulTask™ PRO advanced image analysis software.
- UPSHOT™ compact imaging geometry, enabling the scanning of meat from the bottom with detectors over the product enhancing contaminant detection and measurement precision.
- Smallest factory floor footprint and highest throughput in industry.
- TraceServer™ enables real-time monitoring and archiving of inspection statistics and product images.
- Rugged, survivable, and sanitary: Designed to NAMI sanitary guidelines.

- Flexible integration via TraceServer, OPC, discrete I/O, and custom control solutions.
- CAT 3 (EN954), PLd (EN13849) safety system with embedded self-diagnostics.
- AUTOCAL™ automated calibration system, exclusive to Eagle, enables easy pushbutton calibration without having to handle bulky, unsanitary and potentially unsafe calibration phantom blocks on the factory floor.
- VALIDATE™ calibration validation feature, exclusive to Eagle, allows operators to validate the calibration of the machine at any time with a tap of the touch screen and electronic documentation on system performance and calibration traceability.
- PRODUCT SWITCH™ automatically adjusts inspection parameters while the line is running – making job changes simple and seamless.

- Eagle™ FA3/B: inline fat measurement and contaminant detection for fresh, chilled, frozen, hot-boned, or mixed bulk flow meat with industry throughputs up to 60 tons per hour of bulk meat.
- Eagle™ FA3/C: inline fat measurement and contaminant detection of packaged meat products in cardboard cartons, plastic crates, and vacuum-packed blocks. Industry throughputs up to 2,400 packages per hour. PRODUCT SWITCH™ function available.
- Eagle™ FA3/M: multi-application system provides inline fat measurement and contaminant detection for either; fresh, chilled, frozen and hot-boned loose bulk, frozen or tempered (“naked”) meat blocks or unwrapped meat conveyed in plastic crates. Industry throughputs up to 2,400 plastic crates or frozen blocks per hour, or up to 35 tons per hour of bulk meat. PRODUCT SWITCH™ function available.

Above: Eagle™ FA3/B and Beam Geometry

Above: Eagle™ FA3/C and Beam Geometry

Above: Eagle™ FA3/M and Beam Geometry

Eagle™ Remote Touch Screen (RTC)

- RTC duplicates the display and touchscreen operation of the FA system on the production line enabling remote operation.
- Applications include advisory display functionality to other points on the line, image recall for guidance at rework stations and use as a supervisory console.
- RTC features a bright, color SVGA touchscreen display housed in a heated, rugged IP69 304 stainless steel enclosure with mounting tabs.

Eagle™ Marquee Display Unit (MDU)

- Viewable from across boning, trim or grinding rooms, MDU is ideal for displaying real-time and trending Chemical Lean (CL) values to work groups to enable them to adjust trimming, packing or blending operations.
- Rugged IP69 304 stainless steel enclosure with hanging loops for mounting.
- Provides a large 1039 mm (40.9") diagonal, bright display features flexible character sizes of 5x7, 7x11 and 9x13 combined with red, green and amber colors to allow easy customization of the display .

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SimulTask™ PRO
Proprietary Image Analysis Software

Eagle's SimulTask™ PRO image analysis software is the basis for the company's "set and forget" line of operator-friendly x-ray inspection systems. The intuitive user interface simplifies product set-up to facilitate changeover, reduce downtime and impart flexibility on the product inspection process. With a fully customized interface including various operator log-in levels, the system allows access rights only to designated users to prevent operator error and enhance security.

SimulTask™ PRO image analysis technology boosts product inspection capabilities on food manufacturing lines through enhanced foreign body detection and ease of use. In addition, the software allows manufacturers to inspect products with complex density levels and innovative pack styles with the high degree of reliability and flexibility required.

The Repository™ feature provides users with a method for storing, viewing, and transferring production information to standard USB memory storage devices. This standard feature contains production statistics, event logs, manually saved images and reject images. The HTML format allows transferred records to be easily viewed using a common web browser.

Reduced Downtime

The locations and colors of the tags allow operators to identify product defects instantly, reducing downtime and increasing the quality of finished products.

Enhanced Productivity

The diagnostic capabilities of the SimulTask™ PRO software allow complete analysis and control of the system. Online visualization of the complete production line and its health status means interventions are planned rather than reactive, maximizing productivity.

HACCP Compliance

With SimulTask™PRO, managers can easily access statistics and reports on inspected products while the software's verification tools aid compliance with Hazard Analysis Critical Control Point (HACCP) guidelines and other regulations.

SimulTask™ PRO Features

- User touch screen interface
- Dynamic processing of different products on same/different lanes
- Multiple views
- Fully definable image processing network
- Auto learn for foreign materials and weight detection
- System diagnostics

Contaminant Detection

SimulTask™ PRO software allows you to detect multiple types of contaminants in many different products in various types of packaging.

- Stainless steel
- Ferrous metals
- Sugar and flavor agglomerates in lower density products
- Non-ferrous metals
- Glass and stone
- Plastic and rubber in lower density products

Checkweighing

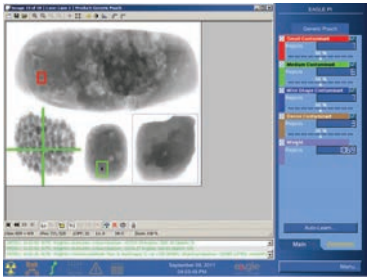
X-ray absorption is proportional to weight resulting in the ability to check weigh products.

- Checkweigh entire product
- Verify presence/absence of items and correct count, for example premiums in cereal boxes
- Filter off packaging edges to improve accuracy
- Weigh sections of the product independent of other sections utilizing Selective Area Weight (SAW), for example with ready meals
- Worldwide checkweight modes
- Fill-level inspection

Product Defects

Accurately detect product and package defects in extreme conditions such as moisture, freezing, thawing and salinity content.

- Voids in medium and high density products
- Deformations in packaged products
- Fill level in cans, jars and bottles
- Package defects such as inverted items



Enhanced Data Management TraceServer™

The Eagle TraceServer™ package allows you to optimize the efficiency of production by collecting data from several Eagle machines and storing it in a database. This allows you to monitor and report on reject trends, as well as machine status.

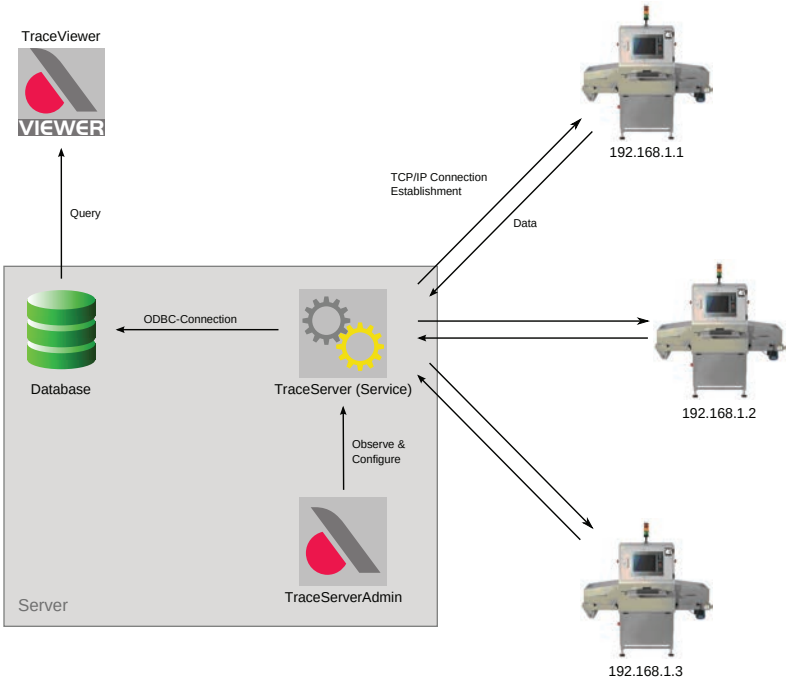
Eagle TraceServer™ connects multiple x-ray systems and receives the production data, implemented as a Windows service. This server package contains the following components:

TraceViewer™

TraceViewer™ is a software application that allows basic queries on the TraceServer database to easily view, print and export data.

TraceServer™ Admin

TraceServer™ Admin is a software application used to configure the TraceServer and monitor the status of connected machines.



Technical Service

With over 40 years of actual x-ray manufacturing experience, Eagle Product Inspection stands on the foundation of quality manufacturing, unparalleled technical service and radiation safety.

Eagle Product Inspection's Technical Service Department has experienced staff world wide – United States, United Kingdom, Brazil and Malaysia. This regional coverage, combined with unparalleled service affiliates in Europe, the United Kingdom, South America and Asia Pacific, makes Eagle a Technical Services leader.

Eagle's mission is to provide unsurpassed technical services to our customers and affiliates combining the expertise and experience of the Eagle team with the most advanced diagnostic technologies on the market.

Technical Service Support

- Factory Final Setup
- Factory Acceptance Test
- Factory Sales Demonstration Support
- Technical Training
- Technical Support via telephone, email, modem and LAN
- Spare Parts
- Equipment Repair
- Radiological Services
- Technical Documentation
- Equipment Installation
- Equipment Field Service
- On Site Customer Training
- On-Site Radiological Training and Services
- Field Sales Demonstration

Service Agreements

Eagle Service Operations offer a variety of discounted programs to suit our customers' service needs. These programs also help manufacturers meet the various auditing standards, including British Retail Consortium (BRC), American Institute of Baking (AIB) and Hazard Analysis and Critical Control Point (HACCP) standards.

Service Visit Agreement

A Service Visit Agreement is a discounted program that allows for a set number of emergency service visits throughout the year.

Extended Parts Warranty

The Extended Parts Warranty provides extended coverage, beyond 12 months, on selected essential machine components.

Preventative Maintenance and Performance Verification

Our Preventative Maintenance and Performance Verification Programs allow service technicians to examine your processes in depth including product throughput, packaging variables, foreign body identification and other key variables. This determines the appropriate level of maintenance required to keep x-ray systems 100% operational, 100% of the time.

Routine Maintenance Visits

Routine Maintenance Visits will then be scheduled as part of a standard, extended or tailored service agreement.

The Expert Hub Blog

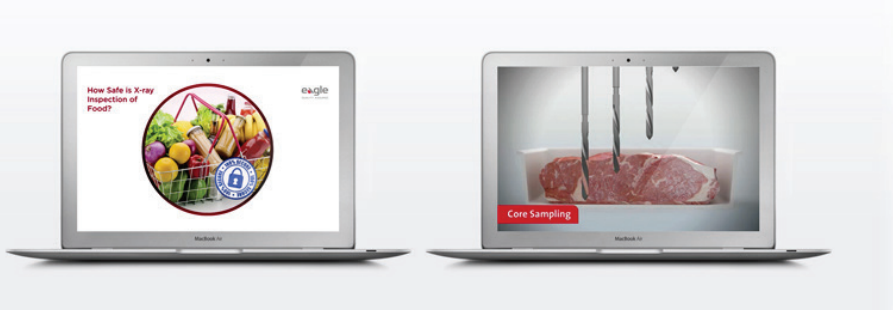
Eagle's Expert Hub blog offers in-depth information about the latest trends in product inspection. Here, our specialists share industry news, technology innovation and market trends with you. Visit our blog at www.eaglepi.com/blog to stay up-to-date.

Follow Eagle on Social

The Knowledge Center

The Eagle Knowledge Center is packed with current industry relevant information. You can find white papers, webinars, videos, essential user documentation, animations, data sheets and case studies that showcase the latest issues, trends and innovations in food inspection technology.

As experts in product inspection technology, we will continue to develop our knowledge base to serve as a reliable source of information for industry professionals, providing a variety of data that will help you understand product inspection technology and applications specific to your industry.



Notes

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