



DESCRIPTION OF THE CHALLENGE

CHALLENGE

20.1- Improvement of processes for identification and elimination of internal defects.

SUMMARY

We are looking for a solution company for...

- Detecting and eliminating quality defects found on the inside of shelled and/or unshelled fruits, such as insect infections, damage, foreign matter, etc., by using one or a combination of several technologies.

HOW COULD WE

Get a solution...

- It must have a hygienic design that facilitates cleaning and disinfection.
- Its versatility allows it to be applied to different fruits.
- To maintain its efficiency in environments with a slight degree of particles in suspension.
- Without mechanical damage to the product.

REQUIREMENTS

The company must...

- Ensure that efficiency complies:
 - False positives (Detection and removal of NON-defective units) should be maximum 10%.
 - False negatives (non-detection and elimination of defective units) should be technical zero.
- Ensure that the line speed is a minimum of 500 Kg/hour and that it is integrated into the company's production processes.

TYPE OF CHALLENGE

P M T C S O

Product – Market – Technology – Channel – Society – Others