



# Bone Detection ... and So Much More

- ▶ The World's leading X-ray provider for food inspection brings its high accuracy detection technology to the poultry industry.

***Look inside!***



# *At last ...* **X-ray detection systems that go far beyond the bones.**

If you're challenged with quality issues caused by bone particles and foreign matter in your products, we have just the solution.

Anritsu x-ray detection systems are the **world's proven performers**. They deliver incredible detection accuracy ... impressive reliability ... and peace of mind for you.

As the exclusive authorized distributor of Anritsu x-ray detection systems to the U.S. poultry industry, we'll put our decades of experience to work for you to achieve the highest possible level of product quality.



▶ **Let us show you how!**

**877-869-7410**

**[www.gainco.com/anritsu](http://www.gainco.com/anritsu)**



Items like wishbones, fan bones and scapula bones are detectable in poultry meat at levels never before possible in conventional inspection equipment.

## Bone detection and a **whole lot more** ... from the world's proven performers.

With more than 7,000 installations globally, Anritsu x-ray detection systems are the market's proven performers. Why? Because they're the most accurate ones you can install in your facility. With advanced poultry bone detection solutions, your food will always stay free of bone contaminants.

**Based on input from customers and key equipment distributors to the poultry market, Anritsu developed poultry industry solutions with three main goals:**

- Detection of poultry bones down to 2.0 mm – including lower-density bones
- Virtual elimination of false rejects
- Ease of use by the owner of the equipment for product set-up, system maintenance and overall system operation

### The Dual X dual energy X-ray Inspection System ...

... Analyzes two different x-ray energy signals so it can distinguish between the product you're processing and contaminants.

The result? A significantly higher detection rate of low-density items. Anritsu provides far better sensitivity to poultry bone fragments – especially hard-to-detect thin, low-density bones.

The Dual X is also ideal for inspecting deboned meat products. It performs ultra-reliable inspection of overlapping and randomly oriented meat products.

### The Pipe-Type X-ray Inspection System ...

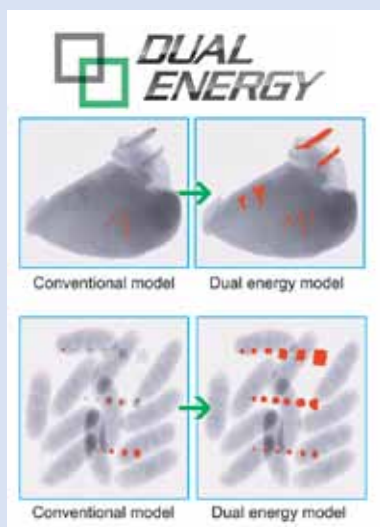
... Designed to optimize containment detection in pumpable products like poultry trim and first-grind meat.

- The most effective pipe-type system for detecting bone material as small as 2 mm in size ... and stainless steel particles as small as 0.5 mm in size
- Capable of processing over eight tons of product per hour

### More Dependability ... Better Performance ... Peace of Mind

The time is now to take advantage of the newest and best x-ray inspection capabilities for the poultry industry. By installing Anritsu's high-performing systems for detection of bones and contaminants, you can offer a better quality finished product and achieve higher plant profits.

For a free, no-obligation consultation or quote, call **877-869-7410** to speak with one of our processing consultants or contact us at [sales@gainco.com](mailto:sales@gainco.com).



With Anritsu,  
bone detection is easy!

