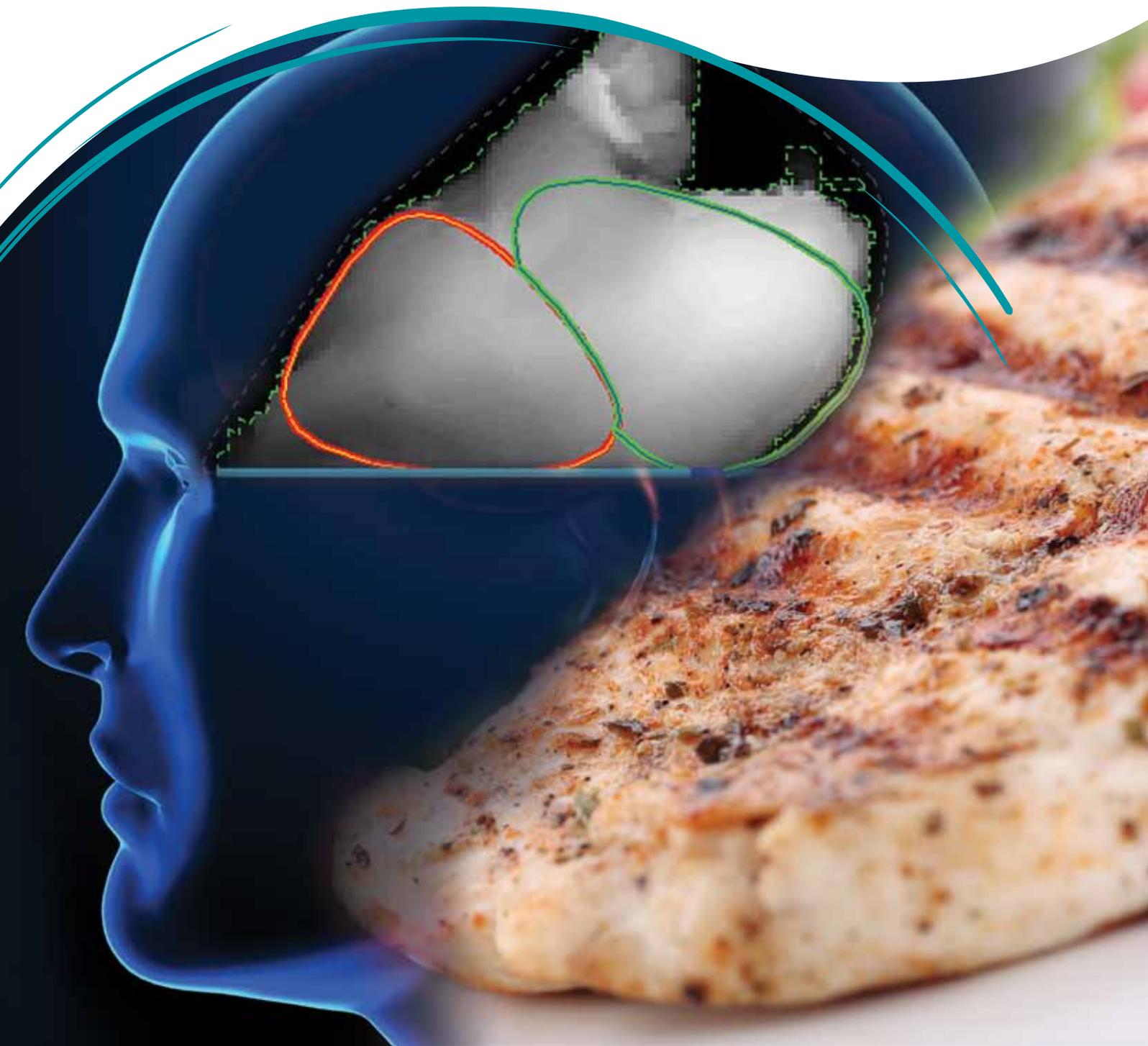


DSI Adaptive 3D Portioning™ System

Smart Slicer. Higher Yields.



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Improve Yield

**Create 2, 4, 6 or more portions per butterfly!
Achieve double digit yield improvement with
the DSI Adaptive 3D Portioning System.**

DSI has combined vertical waterjet cutting with intelligent horizontal slicing to achieve three dimensional portioning. Adaptive 3D Portioning improves yield by:

- Adapting to the shape and size variation on unsorted incoming product to maximize yield
- Slicing product optimally and only when necessary
- Slicing more consistently
- Directing each product to its best use
- Generating more full membrane portions
- Creating valuable carcass side portions



How it works

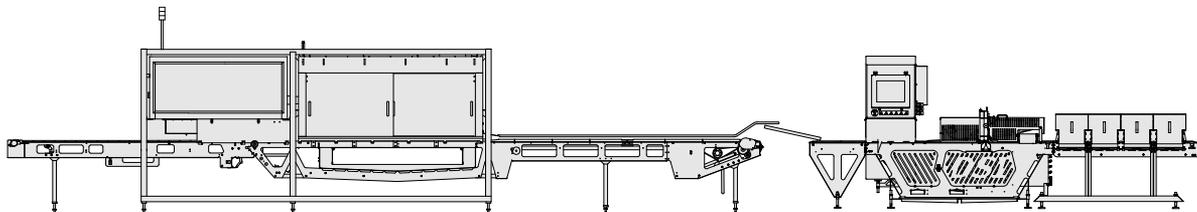
- A dual lane scanner with sophisticated software determines the most profitable use of each piece of input product and sends instructions to servo-controlled platens
- The platens automatically adjust vertical position for each piece of input product
- The input product is held in place by a proprietary new compliant hold system
- A precise horizontal band saw slices the input product into an upper and lower portion

Portion

Scan

Slice

Sort



Process

Portion, Scan, Slice, Sort

- Load and scan line-run product
- Select an application from a list of several possible simultaneous applications, optimizing yield in light of product mix constraints
- Portion using waterjets
- Harvest all portions and place on ergonomic take away conveyor
- Harvest nugget or strips if applicable
- Scan portioned product
- Intelligently slice portioned product
- Sort product automatically, achieving highest yield (100% inspection modules and data history optional)

Portion

New portioning software for the DSI waterjet system

- Improves yield by fitting portions on irregularly shaped meat significantly better than any system available in the market
- Improves product quality and conformance to specification including length, width, and thickness
- Decreases the frequency of no cuts
- Is easier to use
- Delivers multiple portioning modes for maximum versatility
 - ▶ Weight mode – portion to target weight with shape control on shoulder and tail portions, including automatic shoulder and tail portion cut line merge to maximize yield and throughput
 - ▶ Template mode – portion strictly to template
 - ▶ Fat trim mode – remove fat, rib meat, or keel only
 - ▶ Mixed mode – portion to template or weight, and create nuggets or strips from the remaining available input product
 - ▶ Optimized value portioning mode – run multiple products simultaneously and let the DSI Portioning system optimize yield in light of product mix constraints

Scan

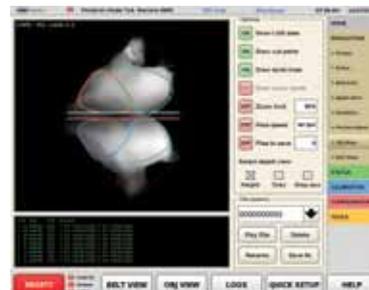
The next generation DSI scanner is easy to use and includes a fully integrated DSI Q-LINK™ Portioning software system that can communicate with the upstream Portioner, optional downstream inspection scanner, and remote support personnel.

Slice

- Produce up to 340 finished portions per minute with one Adaptive Slicer (170 input pieces per minute)
- Slice template-controlled input pieces to a target weight
- Slice double weight pieces in half
- Slice double weight pieces at a fixed weight percentage (60% of weight on bottom piece, 40% on top piece for example)
- Slice the carcass side of natural or fat trimmed pieces to achieve a controlled weight range
- Reference slice height instructions from belt up or from top of meat down, allowing the product to be processed membrane up or down for highest versatility
- The new trim removal system (optional) is easy to use, remove and replace for thorough cleaning. The trim removal system now consists of one, non-moving part

Sort

- Maximum yield is achieved by running multiple products simultaneously and allowing the system to automatically sort the resulting sliced product
- The system can achieve attractive yield improvements without the optional sorting system
- An optional 100% inspection module can verify template conformance and check for tail tears, holes, concavity, thickness or other QA attributes



New portioning software for the DSI waterjet system.



We are your single source for profitable processing solutions

JBT FoodTech can provide you with portioners, freezers, and everything in between – including process control, food product development assistance, operator training and a full range of customer support alternatives.

Our Food Technology Centers have served leading processors in the development of many of the world's most popular food brands. Learn how to increase your processing potential by contacting your JBT FoodTech representative or by visiting our website.

We're with you right down the line.™

www.jbtfoodtech.com



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