

BIG NEWS IN THE POST HARVEST SORTING: THE CONCEPT OF "TOTALLY HYGIENIC DESIGN" IS BORN WITH THE "CURIOSITY" SORTER

Raytec Vision S.p.A. , active since 2001 as a manufacturer of optical sorters and X-ray inspection machines, has always made the *"quick adaptation to the market needs"* one of its main features. It was just following this rule that in 2019 at Cibus Tec show, Raytec Vision presented the *Curiosity*, the very first optical sorter based on the multispectral analysis of fres-cut products, built in full compliance with the EHEDG guidelines and following the rigid dictates of "totally hygienic design".

The great advantage of Curiosity is that it can be quickly sanitized. Each component of the machine is designed to be disassembled and cleaned by the sanitation team, without the use of tools. The most important example is about the inspection belt that carries the raw material that must be cleaned frequently and quickly to avoid to generate too long stops on the production process. The Curiosity main belt can be disassembled, cleaned and reassembled in a very short time with a considerable saving of water and without the use of chemical detergents.

To all these important features we must also add the ability to sort a wide range of food products thanks to the Decaray, the 10 frequency multispectral technology developed by Raytec for many of its latest sorting machines.

In order to make the Curiosity even more functional, the Unyco software enable the analysis and storage of statistics and production data, a very useful tool to improve the production and keep it under control.

These and others reasons led our customers to purchase this sorter featured by a totally hygienic design. The first company taking profit of these advantages and innovations was Dole who wanted the Model 1800 for the Soledad plant in the United States, in order to be the first salad plant to comply with the EHEDG guidelines. Regarding this collaboration, Mark Martin Director of Engineering and Maintenance Dole said: "Having developed this type of machine was a challenge, but we have found in Raytec a partner able to understand and create a product that fully meets our needs".

RAYTEC VISION SpA

Via Paradigna 94/a - 43122 Parma - Italy - Tel. +39 0521.303427 Fax +39 0521.339325
C.F. e P.iva 02219260342 - Cap.Soc. Euro 1.000.000 I.V. R.E.A. 220302
Società sottoposta a direzione e coordinamento di CFT S.p.a.
www.raytecvision.com - info@raytecvision.com

But we can also count cases many other cases worldwide, with customers who have instead relied also on the compact 600 version capable of minimizing the size and capacity of the product while maintaining a very high level of food safety.