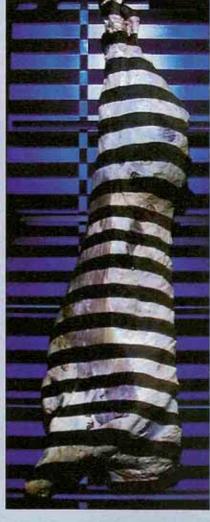
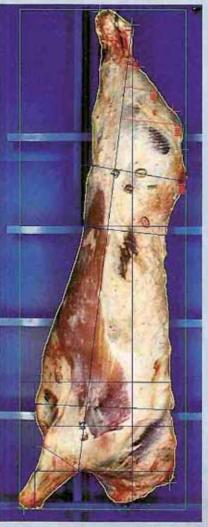
VBS 2000 EU-approved







automatic grading and classification of beef



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Setup and function

- online integration into the slaughter line
- · automatic acquisition of the halves
- the beef halves are positioned on an movable rest with the exterior to the camera
- for determination of volume a stripe raster is projected on the half
- image data is evaluated with a special image processing software on a pc

Which informations are determined?

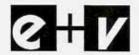
- conformation and fat class
- weight and yield of the value determining big parts as haunch, sirloin, shoulder amongst others
- web amount as meat class I, II, III
- · determination of lean share
- lengths, widths, angles, areas and volumes
- · derivation of sort criteria





How is the VBS 2000 integrated into the operation?

- flexible data output over serial interface or network to the factory data processing for internal use or interpretation
- supplementation of already available classification data, as for example carcass weight, with the data of the VBS 2000 systems by the VBS 2000 server



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