HyperScope® MAKING THE INVISIBLE VISIBLE



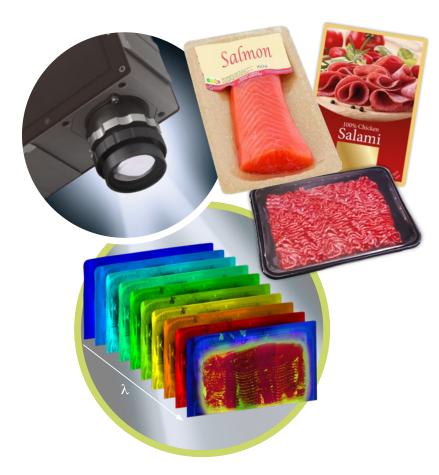
HyperScope

100% IN-LINE HYPERSPECTRAL SEAL INSPECTION FOR TRAYS, POTS AND THERMOFORMS

Seal contamination in food packages leads to leakage, growth of molds or bacteria and consequently reduced shelf-life, health risks and even expensive recalls. Automatic detection of contaminated seals is essential for both food safety and production automation.

HyperScope® is a new in-line seal inspection system that detects foreign materials or contamination in the sealing area that may lead to leaking packages.

Hyperspectral camera technology enables to identify substances with different compositions such as plastics, paper, organic products, fat, liquids with a much higher contrast than traditional vision-based camera systems. In addition, when printed film is used, hyperspectral is the only imaging technology that detects contamination through the sealing film reliably.



Benefits

- 100% Non-destructive inspection
- Improves outgoing packaging quality
- Eliminates manual inspection
- Enables end-of-line automation
- Reduces product returns & scrap

Features

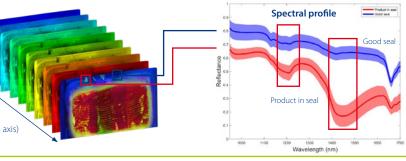
- Ideal for plastic trays and thermoforms, but also for cardboard trays & backing material or formable paper
- Detects contamination through printed top film, invisible for standard vision cameras
- Real-time, high-precision seal inspection using GPU-accelerated artificial intelligence
- Fast inspection up to 160 ppm
- Easy installation over existing or newly supplied conveyor

How it works

- **Hyper**Scope® provides a spectral profile over a broad wavelength range: depending on the camera type, ranging from visual (400 nm) over near-infrared (950 nm) to shortwave infrared light (1700 nm)
- The spectral profile from the package is built from the reflecting light containing information on the materials in the package and in the sealing area
- Near-infrared light with longer wavelengths is transmitted and reflected through the top film, even when printed
- Substances such as plastics, organic products, fat, liquids can be identified in different wavelength bands







A standard industrial camera image is built from 3 wavelengths ranges (RGB) and only provides visible information

The hyperspectral 3D spectral image map is built from a broad wavelength spectrum. Every pixel is analyzed individually and differences in materials or composition are detected, even through printed foil.

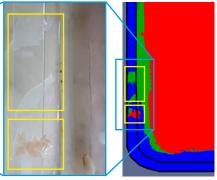
A contaminated seal has a different spectral profile than the profile of a clean seal.

Seal inspection examples









Plastic Meat Fat

Visual image When product and film have similar colors (yellow-on-yellow), contamination in

the seal is hardly visible.

Hyperspectral image The higher contrast clearly reveals contamination (red) in the seal (green).

Visual image with detail of contamination

With similar (e.g. red-on-red) or

With similar (e.g. red-on-red) or transparent colours, the contamination (e.g. fat, meat) is not visible.

Hyperspectral classification
The image with higher contrast
allows to detect different
substances, even through

printed film.

Applications

Seal inspection of plastic and/or cardboard trays, pots and thermoformed packages sealed with thin plastic or paper film.

- Cheese
- Fillets
- Sliced meat
- Minced meat
- Ready-meals
- Fresh produce
- Snacks
- Dairy













System

HyperScope® consists of a hyperspectral camera, dedicated lighting and a controller unit with proprietary software.

The inspection system features **GPU-accelerated artificial intelligence,** which enables high-precision seal area detection in real-time, regardless of the package orientation, packaging material, layout or size.

The system is installed over an existing or its own¹ conveyor belt and inspects every individual package. Two system sizes are available to suit different sizes of conveyor belts.

Results are analyzed in real-time and immediate feedback on the sealing quality is displayed on the controller touch screen. A reject signal is sent to an (optional) rejector¹ to eliminate defective packages.





HyperScope® system with rejection unit

Specifications

HyperScope model	NIR 300	NIR 600	VNIR 300	VNIR 600
Wavelength range	950 - 1700 nm		400 - 1000 nm	
Sensor type	InGaAs		CMOS	
Scan speed ²	400 - 2000 lines/sec			
Tray inspection speed ²	160 packages/minute			
Use case	Printed and transparent seal		Transparent seal	
Max. width conveyor band	400 mm total 300 mm belt	700 mm total 600 mm belt	400 mm total 300 mm belt	700 mm total 600 mm belt
¹ Optional devices Typical speeds: actual values depend on the specific application				

Engilico reseller



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