# Unmatched Food Safety Performance.

The precision sophisticated Chemical Imaging Technology (CIT® 3rd Gen) has been further enhanced in the Sherlock Hybrid by adding high resolution color camera technology. CIT® enables assessment of the whole near infrared spectrum and analysis of objects' chemical composition, regardless of color, shape, surface or density. High-resolution color cameras synthesize additional information on color, shape and surface for each individual object.

It is this high density information that enables clear determinations to be made about whether to remove objects by means of air (optimal yield for product defects) or flaps (most reliable removal method for foreign bodies), and that separates your product reliably into 3 quality grades.
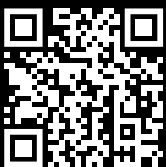
Learn more

WE catch THEM ALL

The Sherlock Hybrid is tailored for sorting potato products like fries, ensuring superior quality by detecting foreign materials and inconsistencies. We're here to address your challenges—let's discuss your requirements and how we can enhance your production.
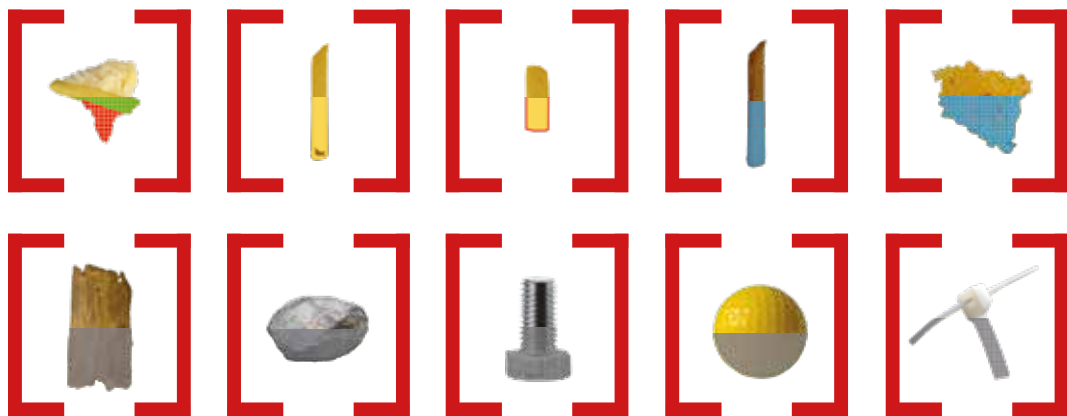
- Detection of Foreign Bodies
- Detection of Color Defects
- Detection of Shape Defects
- Detection of Chemical Defects (e.g. Sugar Ends, Glassiness) Patent granted

- Sorting by size (length and width)
- 3-way and 4-way sort
- Hybrid rejection system
  – High Speed Air Valve System
  – Dropgate System

- Size statistics
- Defect statistics
- Reject statistics
- Remote access

Chemica Imging Technology
CIT® Gen3 - The Most Advanced Sensor Technology

Thanks to the latest generation of Chemical Imaging Technology (CIT® Gen3) in combination with high-resolution color cameras, both the smallest foreign bodies and all product defects can be sorted out with unprecedented accuracy.

CIT's chemical inspection capabilities brings us to new levels and possibilities of product inspection compared to any other optical eye out there such as lasers, various amount of cameras or Xray. Where other optical eyes focus on trading off the amount of bad in good vs good in bad; CIT's approach is seeing and removing it with the highest reliability of the industry, no matter what product or defect and this at consistent levels even if there are seasonal product changes or product variety changeovers. CIT does not need any operator to constantly be monitoring and keeping the machine in balance.

Artificial Intelligence
Applied in Real–Time

Sherlock HYPERNOVA revolutionizes the sorting process, employing artificial intelligence through the most sophisticated Deep Neural Networks to inherently detect, learn, process, and optimize data in real time. This enables the identification of even the minutest defects visible, as well as those imperceptible to the human eye, with unparalleled speed, allowing for their removal from high-speed product streams. This groundbreaking technology unveils new horizons of applications and performance tiers for food processors, setting a new paradigm in precision and efficiency.

InlineFOODLAB 4.0
The Best Support For Your Quality Management

InlineFOODLAB 4.0 transforms product analysis by providing precise, real-time chemical and quality data. It enables accurate detection of critical metrics like dry matter in potatoes, rancidity in nuts, amygdalin in almonds, oil content in pumpkin seeds, and Brix levels in fruit, alongside analyses of color, shape, size, and foreign materials with image documentation. This enables quality managers to precisely control raw material and final product quality, minimize rework and claims, and prevent recalls more effectively.

Austria - Headquarters

📞 +43 3115 21 786

📍 Berndorf 166,
8324 Kirchberg/Raab
Austria

✉ office@insort.at

INSORT INC. USA

📞 +1 800 657 0390

📍 2475 Acme Ct., Turlock
CA 95380
USA

✉ office@insort-inc.com

Insort Inc. Canada

📞 +1 416 291 9229 ext. 270

📍 100 Mississaga St. W
Orillia, ON L3V 3B11
Canada

✉ office@insort-inc.com