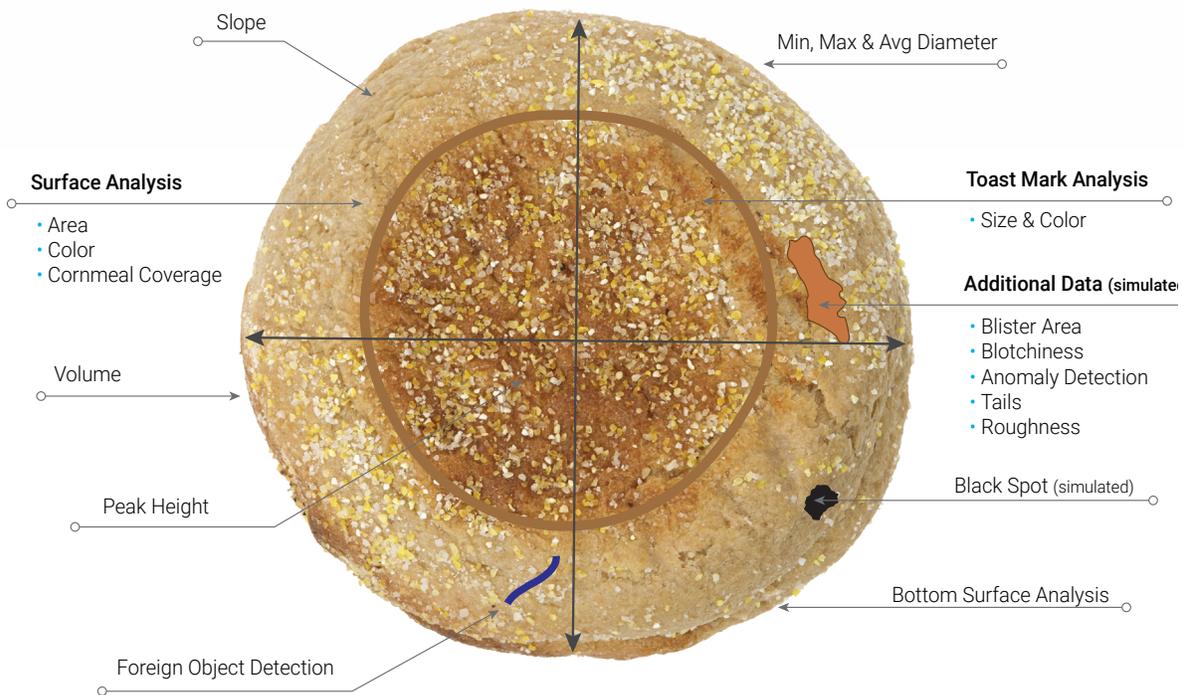




English Muffins

APPLICATION BRIEF

The manufacture of baked goods provides many challenges since there are a multitude of input variables that can affect product quality. The ability to continuously monitor key product attributes using real-time inspection software (e.g. bake color, peak height, slopes, blister area, etc.) in a quantifiable way, based on user-defined specification limits, provides the opportunity to respond to changes faster and more effectively.



HEIGHT 3D ANALYSIS

Peak Height	The highest point on the object when resting on a flat surface; calculated by taking the average of the 'N' highest height points measured on the top surface (N is user-configurable).
Slope	The curvature of the top surface on the product; measured by calculating the vertical change between the center and a user-defined ring near the edge of the product.
Volume	The volume of an object based on height and area data; can be used with density to calculate 'predicted weight.'

SIDE-VIEW ANALYSIS

In-line vision systems can be configured with side-view cameras for a true 100% inspection. Defects such as burn marks can be analyzed and rejected if necessary.



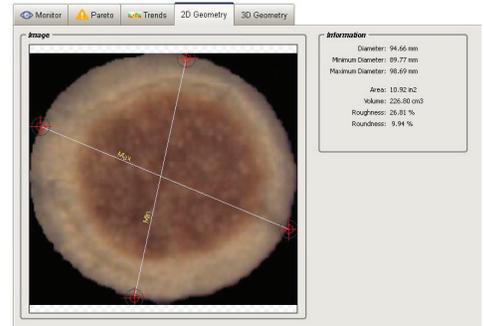
Area, length, width, color, of burn mark

Virtually any food product can be measured using KPM Vision Inspection imaging technology, either directly during the production process (Over-Line/In-Line) or using a Benchtop Inspection System (Off-Line).

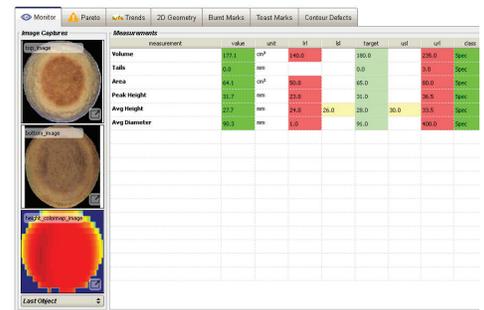
Below are some of the measurements available, particularly related to english muffins.

OVERHEAD 2D ANALYSIS

Surface Area	The overall area of the object. Used to find doubles and small products.
Blister Area	The area of any dark spots (i.e. blisters) on the top surface.
Blotchy Area	The area of any white/blotchy regions (i.e. blotchiness) on the top surface.
Product Color	The average color of the product with all topping (if applicable) ignored for the calculation.
Min/Max Diameter	The minimum and maximum diameters of the object as measured through the center of the object.
Topping Coverage Percentage	For topped product, the percentage of the top surface covered by topping (light, dark, or both).
Average Diameter	The average of 180 diameters of the object as measured every one degree through the center of the object.
Center Length	The length of the object as measured down the center of the long axis.
Center Width	The width of the object as measured down the center of the short axis, perpendicular to the length measurement.
Tails	Identification and measurement of excess dough (tail) affixed to the edge of the object after baking.



Sample of 2D data



Monitor page showing summary data

BOTTOM SURFACE ANALYSIS

Bottom Color	The average color of the bottom of the product with all gas pockets ignored for the calculation.
Black Spots	The surface area of the dark/black regions on the bottom of the product.
Excessive Cornmeal	The surface area of the cornmeal regions on the product.
White Edges	The surface area of the under-baked edges on the outer ring of the bottom of the product.



Dark region identified as out of spec. Product will be rejected.