



# Tortillas

## APPLICATION BRIEF

Vision inspection systems are designed to provide critical measurements faster and with better repeatability than manual measurements, while providing the ability to measure and quantify product attributes that are difficult or impossible to calculate manually (e.g. surface area, volume, etc).

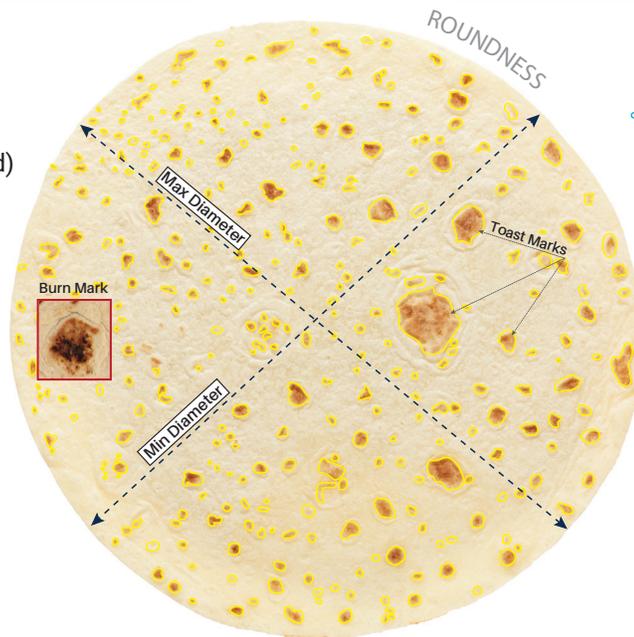
Deploying a KPM Vision Inspection System eliminates the need for data entry and manual charting and ensures more reliable and repeatable QA measurements. You will also benefit from faster and easier product sampling, automatic rejection of defective or out-of-spec products, more data for less effort, and automated reporting.

### Color Analysis

- Avg Color of Top
- Avg Color of Bottom (toast/dark marks ignored)

### Anomaly Detection

- Holes, Folds, Tears, Bites, Tails
- Irregular Edges, Foreign Objects
- Dark Spots & Burn Marks

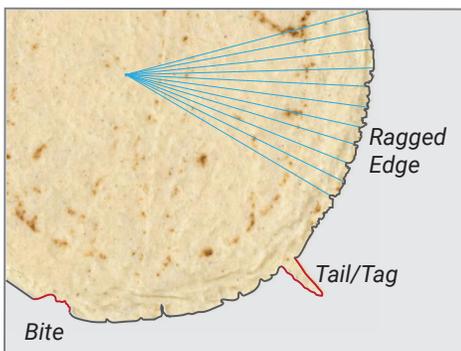


### Toast Marks

- Color Analysis
- Total Number
- Area/Coverage

### 2D Geometry

- Min, Max, Avg Diameter
- Roundness/Shape Verification
- Area Measurements



### Contour Defects

- Edge Roughness
- Blowout Detection
- Bites, Tails, Folds
- Curling



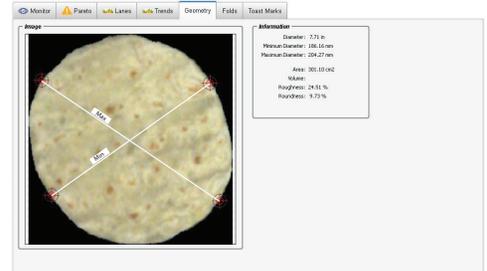
Virtually any food product can be measured using KPM Vision Inspection imaging technology, either directly during the production process (Over-Line/In-Line) or using a Benchtop Inspection System (Off-Line).

Below are some of the measurements available, particularly related to tortilla bread.

## OVERHEAD 2D ANALYSIS

<b>Min/Max Diameter</b>	The minimum and maximum diameters of the object as measured through the center of the object.
<b>Average Diameter</b>	The average of 180 diameters of the object as measured every one degree through the center of the object.
<b>Shape</b>	Roundness/Ovality. The comparison measurement of the product to a proper circle.
<b>Toast Marks</b>	Identified based on user-defined color specifications. Determine total number, % of area affected (distribution), voids, largest or smallest toast mark, and color information.
<b>Hole Analysis</b>	Identification of holes, the area of each hole and the location of the holes.
<b>Surface Area</b>	The overall area of the object. Used to find doubles and small products.
<b>Folds/Straight Segments</b>	The length and locations of straight segments/folds anywhere on the perimeter of the product.
<b>Edge Roughness</b>	The maximum standard deviation of contiguous radii around the circumference of the object.
<b>Contour Defects</b>	Detection of shape deviations, mainly in the form of tears, bites and tails.
<b>Product Color</b>	The average color of the product with all marks ignored for the calculation.

(\*bottom analysis is optional)



Actual geometry data extracted from live tortilla production run, displayed on the included HMI monitor at the line



Example of unwanted fold found during a production run



Toast marks identified by user-defined color specifications