



### What are pizzas?

Pizza is a typical Italian dish, mainly consisting of a dough base topped with tomato sauce, cheese, and a variety of ingredients such as ham, vegetables, and other toppings. It is one of the most popular foods in the world, known for its versatility and the possibility of being customized according to individual tastes.

## Application overview

# PIZZAS

With SENSURE SYNAPSE, it is possible to **measure numerous product features** (a wide set is included in the system), such as shape, size, and colour, using **2D technologies** (industrial cameras) and perform a full 3D product profile using **3D technology** (laser profilometer). SENSURE solutions also allow for the inspection of the bottom part of products.

Thanks to the flexibility of the solutions, it is possible to **integrate the vision systems into existing production lines and to customize rejection mechanisms** (traps, individual/multiple retractable belts, robots, etc.) based on the size and shape of the products, and the speed of the line.

Vision system can also be installed in **different position of the line** (base control, tomato/cheese/topping/ deposition, etc.).

Using **SENSURE SYNAPSE ensures reliable, repeatable, and accurate measurements**, even at high line speed, with the added benefit of all data being saved in a SQL database. It is also possible to **automatically adjust the parameters of individual processing stages** based on the analysis of their outputs and product information.

## Upper Surface analysis

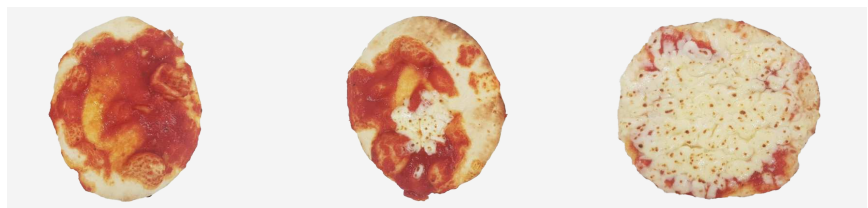
### Shape/Size/Color

Overall area calculation, perimeter, Min/Max axis.  
Color, edge/contour defects, crust color, etc.



### Topping conformity

Percentage of the surface coverage, distribution and color.



## Bottom Surface analysis

### Color

Average color (excluding or not any anomalies like spots, etc.) and area calculation for spots.



## Three-dimensional analysis

### Height/Volume

Min/Max peaks, average height, crust thickness, etc.

