

What are rusks?

Rusks are a type of crispy bread subjected to a double cooking process. This double baking gives rusks their crunchy texture and the ability to last longer compared to fresh bread.

These can be enjoyed on their own or paired with butter, jam, honey, or other condiments of choice.

Application overview

RUSKS

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 and can be integrated with moisture analysers.

Thanks to the flexibility of the solutions, it is possible to **integrate the vision systems into existing production lines and to customize rejection mechanisms**.

Vision systems can also be **installed in different positions of the line** (before/after oven, 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.

Defects detection capabilities

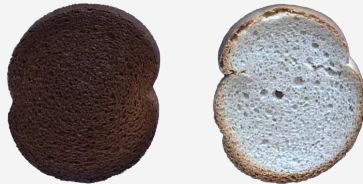
Shape



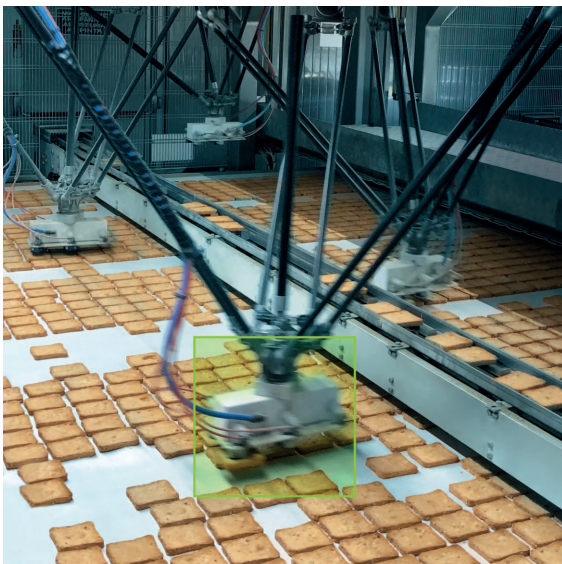
Size



Color



Customized single or multiple rejection mechanisms



Choosing the right rejection mechanism (air jet with nozzles, independent traps, retractable belts, robot, etc.) is important to ensure non-compliant products are accurately removed from the production line. To determine the most suitable option, it is important to consider several factors, such as: type and dimensions of product, how they are presented into the vision inspection system, line width (up to 5m) and speed, space available, etc.