Application overview
CRACKERS

What are crackers?

Crackers are crispy and light snacks, primarily made with flour, water, and salt. They can come in a variety of flavors, shapes and may be enriched with ingredients like seeds, herbs, or spices. Crackers are often enjoyed on their own as a snack but are also commonly used as accompaniments. Their crispy texture makes them versatile and suitable for various culinary occasions.

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** (air nozzles, traps, robots etc.) based on the size and shape of the products, and the conformation of the line.

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.

SENSURE

■ **www.sensure.it**

Defects detection capabilities

Shape

Size

Color

Other

With SENSURE vision inspection systems, it is also possible to control the number and integrity of crackers inside transparent packages. Non-conforming packages can also be rejected using different mechanisms depending on the configuration and speed of the line.