

# POV<sup>vol.</sup>34

ISHIDA'S POINT OF VIEW

June 2018



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## NEW VIDEO RELEASED

We have published new videos of our Multihead weigher called CCW on our website and YouTube channel.



Since inventing the world's first ever Multihead weigher in 1972, ISHIDA has been the world leader of supplying weighing and packaging solutions for food and non-food industry. We have two videos showing that ISHIDA not only has created technology but continues to enhance, to meet global needs, and ISHIDA's ability to provide solutions to any customer anywhere in the world. ISHIDA and our partners are present and ready to apply our experience and support. There is only one choice, ISHIDA.

Check the video.



<https://goo.gl/TH88zy>



## NEW PRODUCT 01 Compact Mix Weigher CCW-RV



“ ISHIDA released new compact multihead weigher, CCW-RV-224B and CCW-RV-232B for mix weighing application with small target weights. ”

With adopting Booster combination weighing method that belongs to the highest level of multihead weigher, the number of combination is increased, which brings higher weighing accuracy and reduces product giveaway. It also supports high-speed performance that is a market demand while maintaining high accuracy. CCW-RV-232B has capability of weighing confectionery up to 100wpm with 4-mix application. Compact body and low machine height can fit into small production area.



## NEW PRODUCT 02 Automatic Case Packer ACP-641

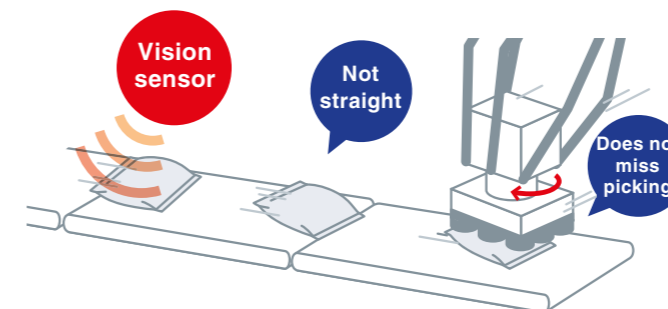
A versatile compact case packer, ACP-641 capable of flexible case packing for various bag products has been completed. Automated, accurate and error free case packing increases productivity.

### COMPACT MACHINE FOOTPRINT

By packing the bag directly in the case with the parallel delta robot, the machine main body length has been shortened by 900mm compared with the conventional model. The vision sensor mounted at entrance of the case detects the position and angle of the bags, and the robot arm automatically packs bag while correcting bag angle, so there is no need for a guide to align bags, which also enables to reduce machine length. Also, there is no worry that bags get damaged by hitting the guide.

### INCREASING PRODUCTIVITY AND QUALITY

Automation of case packing process can reduce number of operators who manually pack bags into cartons. For example, three operators have packed 90 bags / min, but with ACP-641, one operator can achieve same speed. The task of the operator is to change preset and supply cartons only. The case packer is effective to prevent the occurrence of contamination of foreign objects by counting quantity per carton which is a critical issue in hand packing, which leads to quality improvement.



### RAPID CHANGEOVER

ACP-641 capable to handle pillow bags with maximum length of 350 mm and maximum weight of 1,000g at maximum speed of 60 bags/ min. In addition to pillow bag, stand-up pouch, flat bottom bag and flat bag with zipper can also be handled in various pack patterns. The product changeover completes within just 3 minutes with a simple 3 steps - 1. Select the preset number from the HMI. 2. Replace the suction head without tools. 3. Adjust case transport area. When adding a new product, the setting parameters are automatically calculated by simply entering the bag size, case size, and pack pattern on the HMI. By eliminating the need for troublesome settings and changeover, even inexperienced operators can continue production stably.



# X-RAY SOLUTION FOR BONE-FREE POULTRY MEAT

Three ISHIDA IX-G2 Dual Energy X-ray inspection systems are providing effective quality control for chicken breast fillets and deboned thigh meat produced at Nortura, an agricultural co-operative and the largest supplier of meat and eggs in Norway.

At Nortura the individual fillets emerge from the cut-up to the inspection stage well separated from each other, but the G2 has been shown to be capable of picking up small fragments even in packs of overlapping fillets.

## Facts and figures

- ▶ Nortura can now consistently pick up, down to a size (for fully calcified bone) of 3 mm or 4 mm.
- ▶ A full truck load of birds undergoes processing and packing in just 20 minutes.
- ▶ This is reflected in a belt speed of 25m per minute on the fillet lines and is well within the capacity of the G2.

## Challenge

While cutting equipment for poultry has become more and more accurate over the years, there is still a need to ensure maximum quality and safety, as Nils Olaf Vikmark, Process Engineer at Nortura explains: “If the cutter removes a piece of the wishbone along with the breast, then we need to be aware of it: to find it and remove it. If left in, either arm of the wishbone is long enough and strong enough to cause trouble for anyone swallowing it.”



## Solution

Where ordinary X-ray detection equipment obtains an image using X-rays of one energy, the IX-G2 uses rays of two different energies to produce two images. These are then compared, which helps to eliminate the background effect caused by the product itself and improves the detection of low-density contaminants such as bone fragments.



We deal with a major international fast-food company, for example, that has its own set of criteria for X-ray detection, just as it had for metal detection before. With the G2, we can in fact do significantly better than those standards.

Breast fillets, with their consistent-density fibres all running in the same direction, do not present as great a challenge to X-ray inspection as deboned thighs, whose muscle and fat vary considerably in density. A single IX-G2 is enough to monitor the combined output of deboned thighs at Nortura, ensuring that they are fully up to standard.

“The bigger the customer, the more likely they are to have their own specific limits for size and density of bone fragments”, says Nils Olaf Vikmark. “We deal with a major international fast-food company, for example, that has its own set of criteria for X-ray detection, just as it had for metal detection before. With the G2, we can in fact do significantly better than those standards.”

At this factory, a full truck load of birds undergoes processing and packing in just 20 minutes. This is reflected in a belt speed of 25m per minute on the fillet lines and is well within the capacity of the G2. Nortura also considers the ISHIDA X-ray system, with its width of just 800mm excluding reject systems, to be reasonably compact. X-rays are the favoured approach to the detection of a wide range of

solid contaminants, with ISHIDA now the major supplier of inspection systems to the food industry worldwide. Machine set up is simple and takes place automatically when a product sample is passed through several times.



The operators are very pleased with the G2, as they get good results without excessive preparation.

Nils recalls the days when 50% of fillets had to be rejected in order to achieve acceptably bone-free product. “Nowadays very few will have significant bone fragments, which makes it all the more important to be able to decisively remove these from the product stream.”

He believes that advances in X-ray inspection of poultry are not just driven by retailer and consumer demands but also by automation itself. “There is very little close human eye or hand contact with each piece. Reliable X-ray detection at speed has therefore become essential.”



Nortura's chicken products production plant in Hearland, Norway



Application

X-ray  
Inspection Systems

**IX series**

## MAXIMIZING OUTPUT ON QUALITY CONTROL SECTION

ISHIDA maintains its position as industry leader with X-ray inspection systems that can detect foreign bodies. Now, we introduce a latest unique application, especially related in rejecting, among many solutions we experienced with sharing various requests and concerns with customers in fields.

### SHUTTLE CONVEYOR REJECTOR

For maximizing your output, reducing discharge amount of OK products when rejecting NG products is an important point on X-ray inspection. The shuttle reject system helps to reduce OK products discharge by moving the conveyor backward and dropping only NG products.

Arm or drop belt rejector has been mainly used to select when handling sticky fresh chicken products, however there was a risk of getting damage to products by tucking the edge into arms or conveyor. This shuttle system can reject product without damage due to its reject movement.

### MULTIPLE LANE REJECTING

The 4-lane shuttle system applied to multiple lane inspection, changes the number conveyor used for rejecting, depending on the number of inspection lane. In the case of two-lane inspection, the two conveyors move backward at the same time the NG product drops down from the production line. In the case of 5-lane inspection, the X-ray inspection machine that recognizes the position of the NG product determines the number of conveyors (1 or 2) necessary to drop the NG product and sends a signal to the shuttle reject device.



2-lane inspection for fresh chicken meat



2-lane and 5-lane inspection of frozen fried mash potatoes

#### Shuttle conveyor rejector offers you;

- Reducing product loss
- Applying to wide variety of products including sticky and non-sticky products.
- Gentle product handling
- Water-proof model allows wash-down cleaning.
- Tool-free, easy detachable parts
- Robust, high durability configuration

Get more information through our videos of this application.



<http://bit.ly/2KtvZEp>

## ISHIDA TRAINING CENTER

One of the reasons ISHIDA is chosen by many customers is a worldwide network which provides high quality technical support after purchase.

ISHIDA training center supports service engineer's installation and maintenance skill improvement, production operator's skill improvement, machine knowledge acquisition with a fulfilling training program.



### ■ PRODUCT TRAINING

There are machines such as Multihead weigher, Bagmaker, X-ray inspection machine, Check weigher etc. at the training center, and we use these to carry out individual skill up program according to service engineer's skill and purpose. In 2017, 36 groups from subsidiaries / distributors participated in programs. Trainees may come to Japan or instructors may do lectures in the field. It is often the case that the instructor visits customer who has a maintenance issue, and trains the field operators after solving the problem.

separated by machine models. The number of qualified engineer of CCW was 100 last year, which shows high level skilled engineers are present, globally. Certificates are distributed to qualified engineers. Because this term of validity is one year, service engineers routinely train and study, and are making efforts to improve technical skills and machine knowledge.

### ■ CERTIFICATE SYSTEM

We have been implementing Global Technical Qualifying Exam once a year to improve the skills of service engineers. The exams are



ISHIDA Technical Support and Training Center

### ■ FUTURE ACTIVITIES

In order to use machines safely, long and stable, it is imperative that all operators correctly operate the machine and perform appropriate maintenance. We plan to create multilingual video manuals for unskilled operators to understand machine operation and to work on site immediately even if there are replacements of operators.

Keiichi Akagishi, a manager of Global Training Center said

“““

“It is very important for service engineers to support customers' smooth production and to establish strong relationships with customers. It is a great pleasure to nurture excellent engineers, and I will continue to help improve the productivity of customers around the world through trainings.”



# GREETING FROM THE GENERAL MANAGER OF ASIA

Takayo Motegi has returned to Asian group in ISHIDA Japan and now been elected as the General Manager after 3-years served as the board member of ISHIDA Europe (UK). Let us take this opportunity to introduce our new General Manager.



## MY CAREER

I started my career at European sales group in Japan, then was elected as the director manager of ISHIDA Thailand in 2000 and involved in sales activities in Asia until 2015. Establishing ISHIDA Thailand was of course my biggest challenge. During my six years stay, I made efforts on exploring new markets, organizing sales channels. Through these activities, I came to realize the importance of building trust relationship with customers and team members with keeping close communication. Returning to Asian group, I am very excited to work again with familiar members of distributors and subsidiaries.

## FUTURE OF ASIA

While Asian countries are constantly growing more than 5% annually in the economy of normal GDP, we are planning to increase sales at a pace that exceeds that growth by strengthening our core business and developing new solution business. ISHIDA's solution business, which provides whole production lines with one-shop supplier, has been a major strength of ISHIDA, but we will organize an expert team and enhance activities to be a partner that fundamentally solves the issue that customer want to improve with integrating IoT technology. While respecting Asian culture, I focus on support to boost customer's business with incorporating advanced marketing methods learned in UK.



## NEXT BIG EXHIBITIONS

- **Taipei Pack** 27-30 Jun. 2018 Taipei, Taiwan
- **Interpex Japan** 27-29 Jun. 2018 Tokyo, Japan
- **Propak China** 11-13 Jul. 2018 Shanghai, China
- **Packplus** 25-28 Jul. 2018 New Delhi, India
- **Propak India** 30 Aug.-1 Sep. 2018 Greater Noida, India
- **Asia Food Expo** 11-15 Sep. 2018 Manila, Phillipine
- **Propak Myanmar** 13-15 Sep. 2018 Yangon, Myanmar
- **Food Safety Japan** 26-28 Sep 2018, Tokyo Japan



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