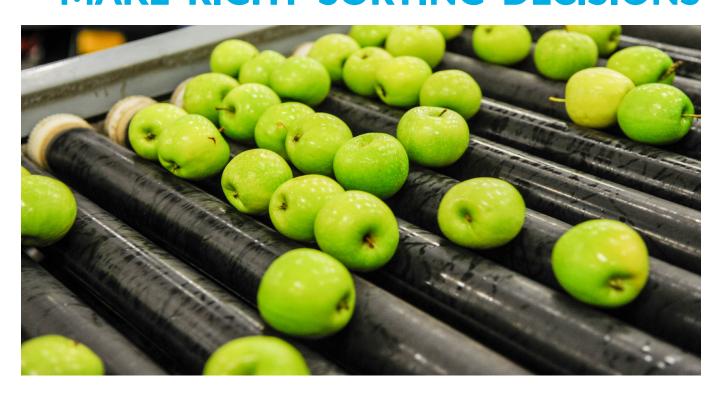


## KNOW YOUR FRUITS, BERRIES AND VEGETABLES - MAKE RIGHT SORTING DECISIONS

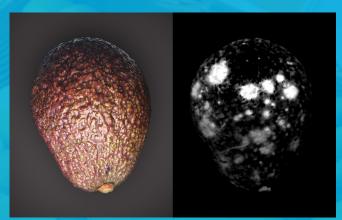


Detect blemishes and bruising under the skin, define ripeness and chemical quality independent of the fruit color and size, find and remove foreign materials like plastic, wood, paper, metal, or insects. Specim FX cameras can reveal much more than traditional color and filter cameras or point spectrometers.

Achieve better quality, ripe products with optimized shelf life, and reduce losses and waste.

## INTEGRATE SPECIM FX CAMERAS TO YOUR QUALITY CONTROL AND SORTING PROCESSES TO ENHANCE THEIR CAPABILITY IN PRODUCT INSPECTION AND PROCESS ANALYTICS.

- Non-invasive, real-time inspection replaces visual inspections and time-consuming lab tests.
- Covers 100% of the product stream.
- Improves chemical grading and foreign material detection
- Detects a range of characteristics simultaneously with a single camera
   now and in the future.



Spectral imaging shows blemishes under avocado's skin.
Picture courtesy of LuxFlux.

PRODUCT	QUALITY PARAMETERS	BENEFITS
Apples, avocados, peaches, pears, kiwis	Detect bruising early on	
Apples, avocados, bananas, peaches, dates	Predict ripeness and maturity	Higher and more consistent quality  Better yield  Less waste  Improved product safety  Improved brand value
Potatoes	Measure sugar and starch content	
Berries	Measure sugar content (BRIX), remove foreign materials	
Cherries, tomatoes	Remove foreign materials	
Processed fruit, nuts, dried fruit	Remove foreign materials, such as pieces of seed or shell	
Vegetables, peas, green beans, frozen products	Remove foreign materials	

Find a compatible commercial software tool or use Specim SDK and ASCII control protocol to integrate the FX cameras to your own system software solutions. Do not hesitate to contact us if you need assistance, we are happy to help you!

Contact us: info@specim.fi

Visit our website: www.specim.fi

Follow us on social media: @specimspectral