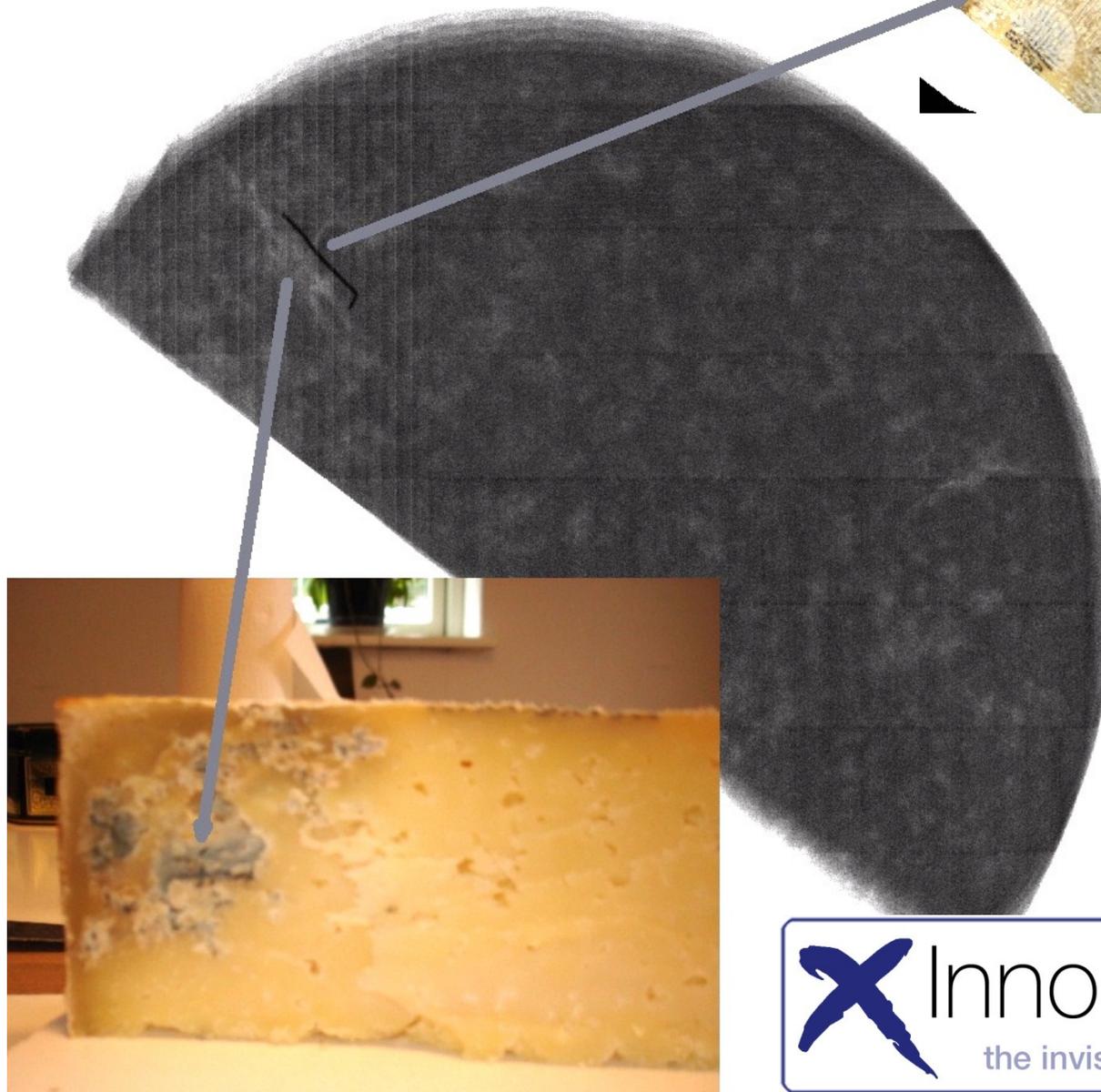




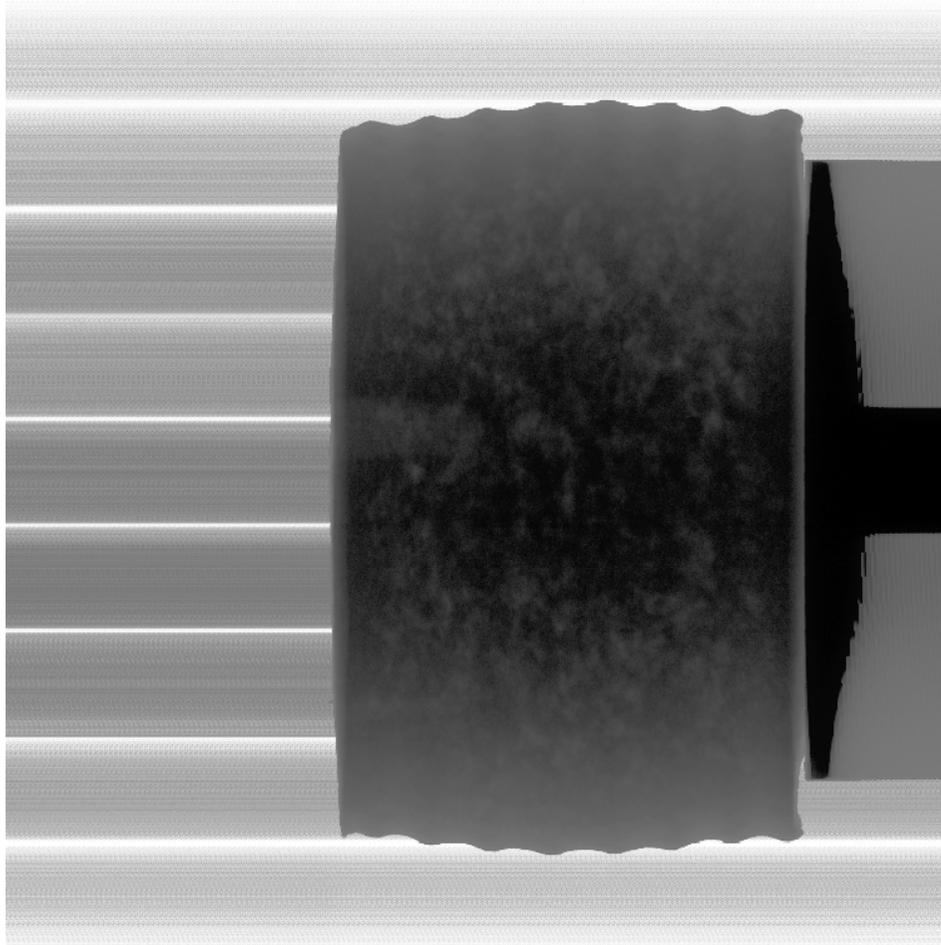
**Cheese Tomography – continuous inspection in three dimensions of
cheese internal structure, void development and maturation stage
Hygienic design – cost effective – up to 240 cheeses/hour**

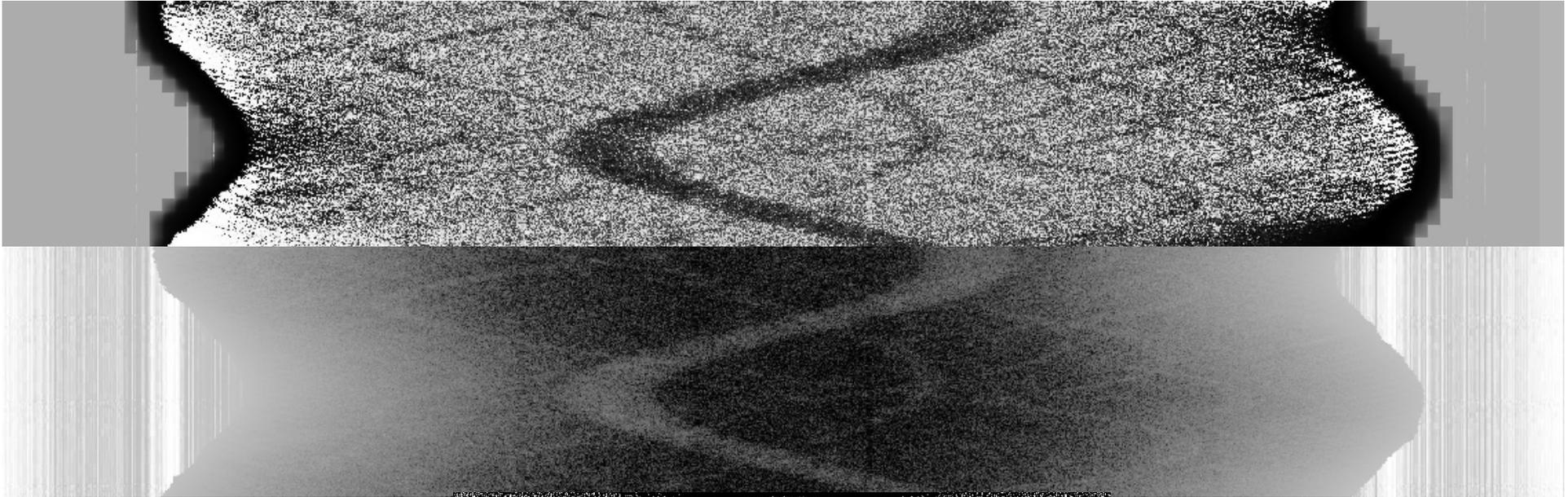


DETECTS QUICKLY AND EFFECTIVELY VOIDS REACHING THE SURFACE
QUANTIFICATION OF CHEESE INTERNAL STRUCTURE
FAST, SIMPLE, AND EFFICIENT

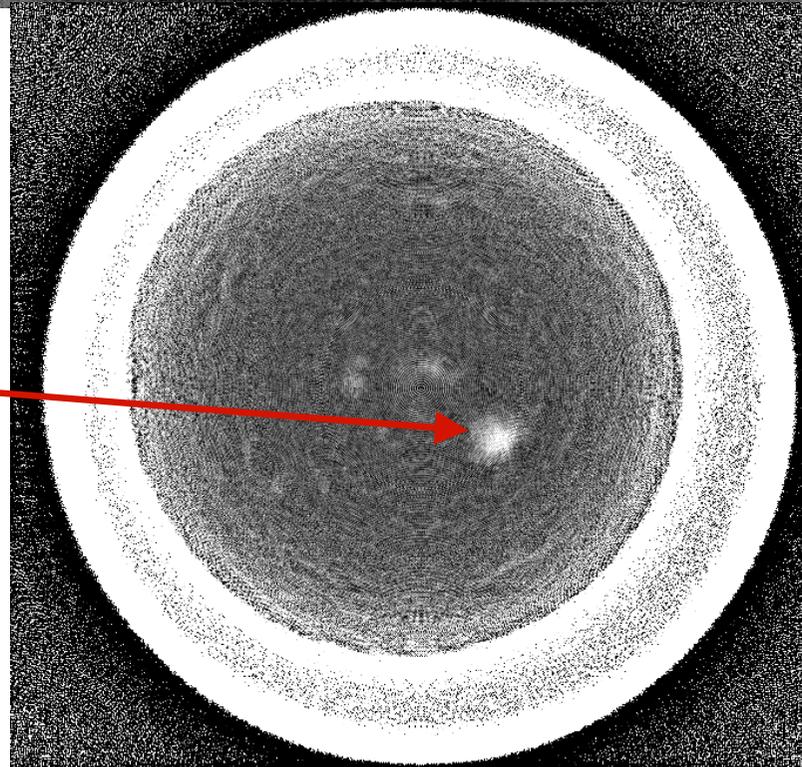


**CONTINUOUSLY ROTATIONAL TOMOGRAPHY – COMBINES FAST TWO – DIMENSIONAL
DECISION TAKING WITH ADVANCED THREE-DIMENSIONAL IMAGE INTERPRETATION AND
QUANTIFICATION – 0.1 MM RESOLUTION LIMIT – VERY HIGH CONTRAST**





CT slice of
cheese with un-
desired void
development
(arrow)



COMPUTER TOMOGRAPHY
– CT – IS BASED ON SINGLE
SLICE IMAGING
RECONSTRUCTION – SO-
CALLED SINOGRAMS. WITH
THE INNOSPEXION
TECHNOLOGY, THESE ARE
ACQUIRED IN REAL TIME,
ALLOWING A FAST AND
EFFICIENT DETECTION AND
QUANTIFICATION OF
INTERNAL VOIDS IN THE
CHEESE

 InnospeXion
the invisible made visible