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Eagle Product Inspection Showcasing X-Ray Inspection Technology at Seafood Processing North America

Visit Booth 1180 to see RMI 400 x-ray inspection system and PACK 400 HC x-ray machine

Lutz, Florida – [Eagle Product Inspection](#), leaders in x-ray food inspection and inline fat analysis, announces it will be highlighting the RMI 400 x-ray inspection system at North America’s largest seafood event, [Seafood Expo North America/Seafood Processing North America](#). The Expo will take place from March 10-12, 2024 in Boston, MA at the Boston Convention and Exhibition Center. Also on display in Booth 1180 will be the PACK 400 HC x-ray machine, a quality assurance system ideal for seafood products. Experts at the booth will be on hand to discuss the many advantages of x-ray systems for a wide range of seafood applications, including clams, canned fish, and frozen fish blocks, as well as frozen fish fillet, salmon ready meals, and tuna in pouches.

Eagle Product Inspection’s x-ray systems can inspect food in formats ranging from unpackaged raw, bulk-flow and pumped products, to those in glass jars, bottles and metal cans. In contrast to metal detection, conductive foods pose no challenges for x-ray inspection systems in any size or format. X-ray inspection sensitivity is not affected by temperature, moisture or salt content and detection accuracy is not affected by frozen or thawing foods. X-ray inspection equipment not only detects metal but other foreign body contaminants, including bone, at higher line speeds with a lower false reject rate. Advanced x-ray technology is capable of detecting down to .4 millimeter metal contaminants in fish applications.

The RMI 400 x-ray inspection system on display is hygienically constructed to sanitary design with a unique curtain-less design for better product handling. The system’s x-ray inspection technology provides outstanding detection of physical contaminants regardless of their size, shape or location within a product. The RMI 400 can find and reject harmful bone fragments down to .5 mm in a wide variety of seafood applications and can also detect stainless steel, ferrous, and non-ferrous metals. The x-ray technology also offers mass measurement that provides an additional layer of process control and due diligence to ensure high-quality.

Visitors to the booth can also see the PACK 400 HC x-ray machine, which has been hygienically constructed to sanitary design with interlocked hinged louvers that lift easily to allow conveyor access for fast cleaning. This feature, along with easy-belt-removal, reduces the time and labor needed for daily sanitization. The PACK 400 HC features It also has a minimal footprint, saving space in the production line.

For more information, visit <https://www.eaglepi.com/seafood>.

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About Eagle Product Inspection

Eagle Product Inspection is an industry leader in advanced x-ray inspection technology. With a focus on enhancing the contamination detection and quality inspection capabilities of food manufacturers, the company offers solutions across a broad range of industries, including red meat, poultry, seafood, and dairy, for in-process and packaged products. Eagle Product Inspection's systems are designed to ensure the highest level of safety and efficiency in the food manufacturing process. For more information, contact us at eaglesales@eaglepi.com or call 1-877-379-1670.

About Seafood Expo North America/Seafood Processing North America

Seafood Expo North America/ Seafood Processing North America is North America's largest seafood exposition. Thousands of buyers and suppliers from around the world attend the annual, three-day exhibition to meet, network and do business. Attending buyers represent importers, exporters, wholesalers, restaurants, supermarkets, hotels, and other retail and foodservice companies. Exhibiting suppliers offer the newest seafood products, processing and packaging equipment, and services available in the seafood market. The exposition is sponsored by the National Fisheries Institute. SeafoodSource is the official media. The exposition is produced by Diversified Communications, the international leader in seafood-industry expositions and media. The exposition is produced by Diversified Communications, the international leader in seafood-industry expositions and media. For more information, visit: www.seafoodexpo.com/north-america .