

“Increasing processing value while meeting more demanding customers requirements”

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# The beginning

- Started 10 years ago
- The challenge how to make it profitable to produce bone free red fish products in Iceland
- The solution X-ray guided water-jet cutting machine (2011)







## Small steps

- Cutting out the pin bone and simple portioning of cod, haddock and red fish
- Manual grading of portions after cutting
- The industry was curious and wanted more, ....**can the machine do this?** **What about that?** **It would be great if it could.....**

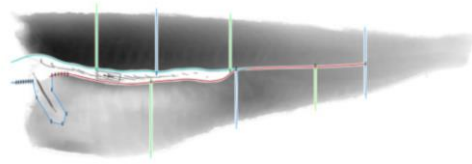


1.622 gr

614 mm



	Loin	Basic	Tail	Belly	Bellyb.	Pinbo.
#1	207	130	224	114	18	110
#2	206	130				
#3	207	66				
#4	209					
N	51,2	20,1	13,8	7	1,1	6,8



## More established

- The industry and their buyers knows the technology and what it offers
- More complex cutting patterns
- Machine that can cut “any thing”
- Advanced algorithm that maximizes the value of each fillet
- Automatic portion distribution after cutting

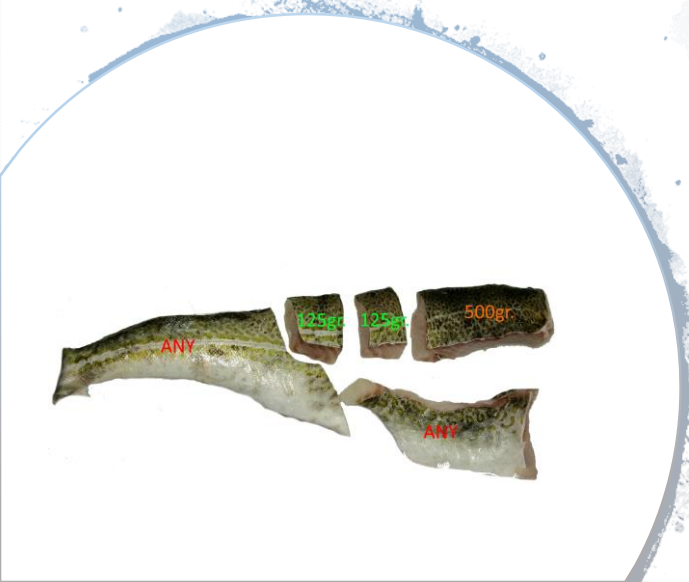






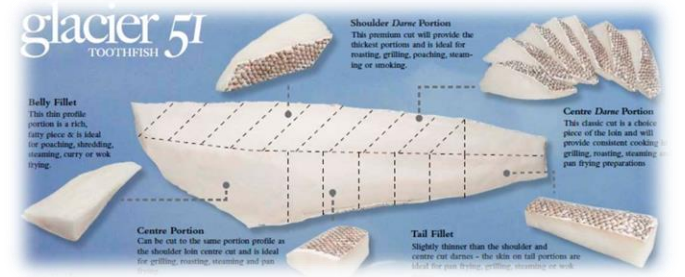
## Endless possibility's

- Unexpected spin-off in production of flatfish
- Cutting of pre- and post-rigor salmon fillets
- Skin-on products



# Future challenges

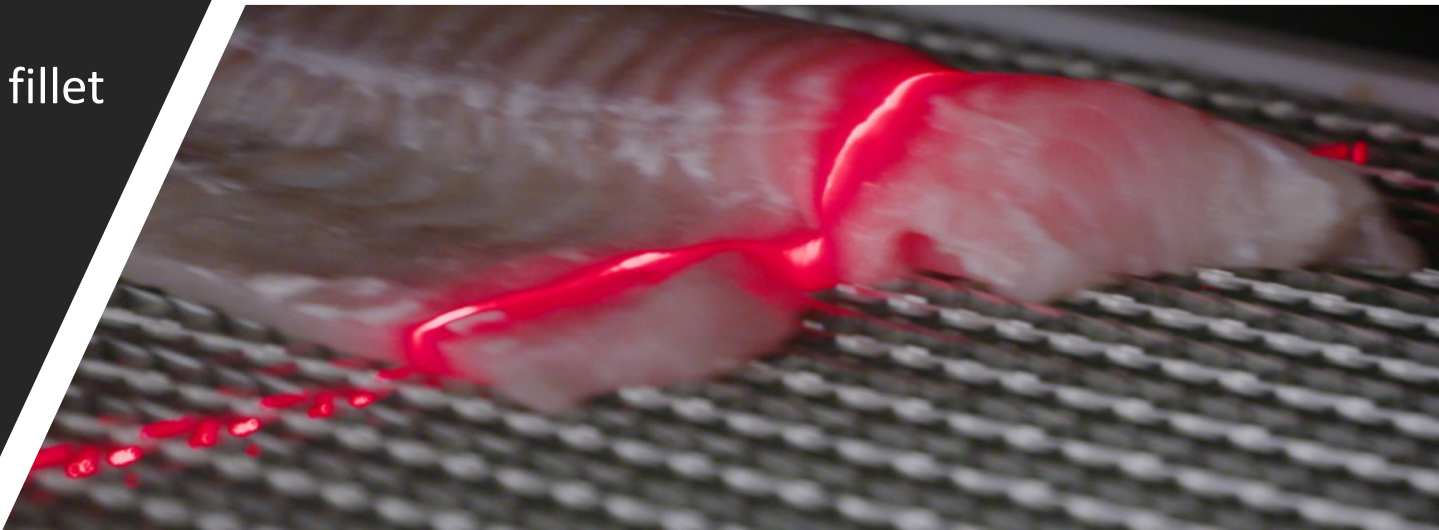
- New species with different bone structure
- Frozen and/or salted products?
- Pelagic species?
- Even more complex cutting patterns





# Some of the benefits

- Higher throughput even when producing complex products
- Better handling → Maintain top quality
- Higher % of fillet goes to A-products
- Work simplified and made easier → Better HSE
- Lower cost of labor
- Possibility to maximize the value of each fillet



# Key to success

- Realistic expectations
- Work with the market
- Find a product mix that fits your company
- Training and commitment
- Communication and feedback

