



O IN-DEPTH ANALYSES

Ing. Ferretti's **T.C.C.** is the first inspection machine with 2D/3D TAC technology specifically for the dairy industry.

The machine is the result of a collaboration between Ing. Ferretti srl and Imaginalis srl, a company operating in the field of imaging devices for the industrial and medical sectors.

This collaboration between two companies, constantly active in technological innovation and close to the markets in order to understand their needs and changes, has led to the creation of the first with 2D/3D TAC technology specific to the dairy industry.

Our aim is to offer automated, cost-effective and easy-to-use technological solutions, combining and integrating the most advanced hardware and software technologies in the field of imaging with innovative and constantly evolving solutions to enhance product control and quality.

Ing. Ferretti's **T.C.C.** allows enormous advantages in the field of inspection compared to the known Rx technology, guaranteeing the safety of operators during processing. In fact, despite the strong penetrating power of X-rays, the **T.C.C.** is a shielded and self-protected machine that can be used safely without dedicated rooms or the use of lead panels.

Ing. Ferretti's **T.C.C.** can, without any removal of material or destruction



and without compromising the quality and characteristics of the tested product:

- Make defects visible and quantifiable that would not be detectable using simple Rx technology.
- Carry out surface and volumetric checks, highlighting defects and discontinuities within products.
- Detect a wide range of foreign bodies, including metals and plastic bodies, inside the product without using a metal detector.
- Create a 3D image that objectively highlights the product's internal flaws and eliminates problems by interpreting the image produced.
- Interface with image recognition software that can then, with proper programming, automatically grade the inspected product.

OTHER ADVANTAGES OF ING. FERRETTI'S T.C.C.

- Operator safety.
- Fast inspection time (approx. 30 sec).
- High-resolution images obtained thanks to medical-derived technology supported by a high-performance workstation.
- Possibility to inspect 100% of the product volume.
- Transportability of the instrument on a normal van with a B licence.
- Easy electrical connection to a normal industrial socket.
- Easy archiving of the images taken.
- Possibility to encode the cheeses by linking the encoding to the casein plate, thus having absolute traceability of the cheeses with their associated 3D image.

