

Improving Food & Beverage Inspection with Automated Machine Vision

written by Lauri Moon | November 10, 2020

It's widely known that human vision performs adequately for a certain period of time, but is subject to distraction and subsequent mistakes. Multiple quality control studies show that human inspectors consistently find only 80% of the defects, while, in some applications, machine vision has been shown to approach a 0% inspection failure rate. And, as technology prices drop, and the ease of use increases, machine vision continues to be a more attractive option for small and medium-sized manufacturers, particularly in the Food & Beverage industry.

On December 8th at 10:30 AM PT, Robotics Automation Engineering Expert Jonathan Perez and Technical Services Senior Consultant Matt Minner will discuss how machine vision can help Food & Beverage manufacturers gain real, measurable metrics by:

- Increasing throughput by eliminating nonconforming product & packaging
- Improving quality by verifying all parameters of an item
- Protecting consumers to make sure products are labeled properly for identification
- Tracking products to ensure items are where they need to be

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Meet the Speakers



Jonathan Perez
Robotics Automation Engineering Expert
CMTC Contractor



Matt Minner
Senior Consultant, Technical Services
Catalyst Connection