

Automated opening of scallops

Technology

The technology combines robotics, artificial intelligence and optics to automatically open the shell and cut the muscle connecting the flesh to the shell.

The technology reproduces the conditions of manual shelling and in no way distorts the quality of the product and its freshness.

Moreover, the cadences are similar or higher than that of an operator.

Benefits

- MSD prevention
- Quality
- Hygiene
- Productivity: 20 shells/min
- Versatility: adaptable to other pectinids

Applications

- Food processing industry
- Fish trade
- Processing of seafood products

Keywords

- Processing of seafood products
- Robotics
- Optical
- AI
- TMS
- Mechatronic

Intellectual Property

Know-how protected by a Soleau envelope deposited in May 2022.

Development Status

Prototype tested in laboratory,

Prototype tested in real environment: cold, humidity, salinity.

Partnership

Industrial to adapt technology for licensing



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