

New!

BluLine Scanner

Advanced Contamination Detection Technology



Real-time, Line-Speed, Portable Screening

The BluLine Scanner

Make your contamination screening easier ... more accurate ... and more effective than ever!

The BluLine Scanner from Veritide represents a quantum leap in real-time, line-speed, portable contamination screening. This innovative technology platform provides the meat industry with more effective ways to enhance current contamination detection systems and processes.

How It Works

The BluLine Scanner is an ingenious “audit tool” that detects both visible and non-visible fecal contamination down to the micro level.

Quickly and effortlessly, the BluLine Scanner shines a spot of blue fluorescent light onto the meat carcass or cuts of meat such as sides of beef, hind-quarters and shoulders. The light dot is the same size and area as the conventional swab test for microbial testing.

When a positive reading for fecal contamination is recorded, the BluLine unit vibrates, plus an array of LEDs on the display lights up to indicate the level of intensity of the contamination.

Contaminated meat can then be removed for reprocessing, or discarded. In this manner, any tainted meat is contained and managed within the supply chain, dramatically reducing the risk of cross-contamination.

Fluorescence Technology Makes the Difference

The BluLine Scanner’s proprietary fecal detection technology employs fluorescence techniques along with a mathematical algorithm to detect chlorophyll and its metabolites within

the fecal material found on the surfaces of meat. Harnessing such light emission properties allows the scanner to determine when a substance is affected by the presence of another substance, thereby detecting fecal matter accurately and efficiently.

Contamination Detection Taken Further

Consider all the ways the BluLine Scanner is superior to conventional contamination detection systems like laboratory test methods, visual inspection and intervention technologies:

- Detection accuracy
- Detection reliability
- Detection speed



- Shelf life loss
- Product waste/loss
- Consumer safety risks
- Recall risks/costs
- Reputational/brand image risks





The BluLine Scanner delivers benefits ... that accrue throughout the entire supply chain.



The Operational Benefits Really Add Up

In addition to its pinpoint detection accuracy, another key benefit of the BluLine Scanner is that meat can now be tested in “real time” and the operator can move on to another area quickly and efficiently. There’s no more waiting several days for swab results to be tested and returned from the lab.

With the BluLine Scanner, various contamination detection procedures

throughout the plant are made more effective, including:

- Improved audit systems
- Enhanced quality control procedures
- More effective labor utilization
- Optimized HACCP processes and Standard Operating Procedures (SOPs)



Find Out More ...

For more information about the BluLine Scanner and its powerful benefits, visit bettcher.com/bluline, or contact your Bettcher Yield Specialist at 800-321-8763 or sales@bettcher.com.



VERITIDE

Veritide and Bettcher

Bettcher Industries is the exclusive authorized distributor of the BluLine Scanner in the Americas and Europe. The BluLine Scanner was developed by Veritide, a respected food safety products manufacturer based in New Zealand.

Veritide has perfected technology that uses optical techniques to reliably detect and identify food microorganisms and contaminants. Its proven optical techniques are based on years of extensive R&D in concert with the world's leading university technology programs including Canterbury University and the University of Auckland.



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