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ROBOTIC BEEF RIB CUTTING

The Robotic Beef Rib Cutting replaces the actions of the manual scribers or rib cutter operations

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Overview

The Robotic Beef Rib Cutting system replaces the actions of the manual scribers or rib cutter operations. Rib Cutting is the first point at which yield can be lost during the boning process and hence this task cannot be performed by unskilled operators due to the accuracy required to maximise yield.Robotic Beef Rib Cutting, scribes beef sides prior to boning using a robot integrated with a scribing saw and sensing technologies to accurately establish positions and profiles prior to cutting.

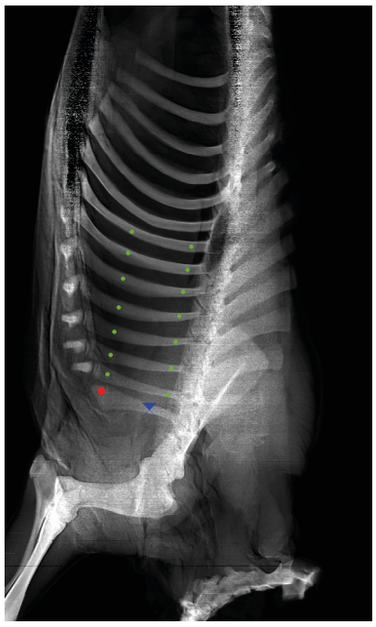
The system uses a combination of X-ray (DEXA), 3d scanners, colour camera and robotics. In the red meat industry, DEXA technology provides timely, accurate, transparent and objective information on the lean meat, bone and fat composition of each carcass. Anatomical geometry measured by the DEXA is used to drive automated Rib Cutting system.

The success of Scott developed technology solutions for the red meat industry in recent years illustrates how current technology can deliver clever solutions to automate manual tasks. Beef Scribing or Rib Cutting is a typical case where this can be achieved to provide major benefits including increased yield and a positive impact on critical WH&S issues.

SCOTT understands that scribing is the first point at which yield can be lost during the boning process of beef. Implementation of the beef technology solution, such as the Robotic Beef Rib Cutter, can provide the accuracy required to maximise yield and remove the risks and loss of yield associated with the use of unskilled labour. The first Robotic Beef Rib Cutting system has been developed and in production since 2015.

Key Advantages

- Labour reduction - 2-3 operators per working shift
- 240 head/hour “continuous”
- Consistent, accurate cuts provide significant yield gains
- Repeatable operations ensure improved productivity
- Accuracy of cuts reduce need for rework
- Reduced contamination compared to manual operations



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Developed by Scott in collaboration with Meat & Livestock Australia