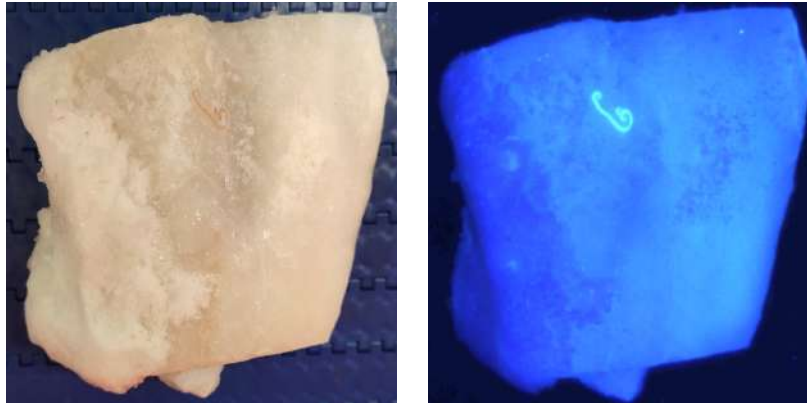




 ANISAKISCHECK

Detection of Anisakis in
industrial fish processing line

Anisakischeck



ANISAKISCHECK® has been designed to detect, in real time, the presence of the Anisakis parasite in moving fish pieces during industrial processing. It aims to increase food quality and optimise inspection processes in the fish processing industry by applying machine vision and artificial intelligence technologies to detect *Anisakis* spp. larvae in real time during industrial processing.

For Anisakis detection, ANISAKISCHECK® integrates a high-resolution optical scanner and an image processing module based on the latest developments in artificial intelligence.

ANISAKISCHECK® is the result of the I+D+i project ‘ANISAKISCHECK®: Technological Solutions for Minimising the Presence of Anisakis in the Industrial Production of Cod’ developed in collaboration with PESCANOVA ESPAÑA, S.L.U. and financed through the Center for Industrial Technology Development (CDTI) of the Ministry of Science and Innovation of the Spanish Government.

ANISAKISCHECK®

- It complies with the different international standards for food use.
- It can be easily integrated into the fish production lines of the usual manufacturers equipping the food industry.
- It is robust and easy for the operator to use. It has a user-friendly interface through a 15' touch screen.
- It allows quality criteria to be adapted according to customer requirements. They remain constant without being affected by the subjective interpretation of each worker, thus guaranteeing customer satisfaction.
- It allows, in real time, the visualisation of the Anisakis detected on the scanned image itself, indicating the percentage of infection within the analysis surface: Low-Medium-High-Anisakis Free.
- It has a database module of historical results integrated in the equipment, directly connected to the company's ERP, and which allows the automatic generation of reports in different formats (Pdf, Excel... Etc.) and their sending by e-mail.
- It optimises the control of purchases from suppliers by allowing claims to be argued, as well as minimising customer complaints.

ANISAKISCHECK® is an equipment designed and manufactured for use in the different quality controls of fishery products that contributes to improve the food safety of the product to be marketed.

Marexi Marine Technology





*Once again Marexi innovates
at the service of the food industry*

Company founded in Vigo in 2004.
Marexi researches in Projects and develops and commercialises products
which are protected by international patents.

*Technological solutions for fisheries,
aquaculture, food and environment.*

www.marexi.com

Address: Jacinto Benavente, 22 Floor 2 E36202 Vigo SPAIN

Telephone: (+34) 986 248 213

(+34) 986 248 214

Fax: (+34) 902 876 815

sales@marexi.com

