

## Revolutionizing Fish Pinbone Detection with Xavis X-ray Inspection

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Fish bones are a common foreign substance in food, especially in regions where fish is a staple. Traditionally, bones in fillets are detected by human touch and sight, but this method is prone to errors. Automated X-ray inspection offers a more accurate and reliable solution for quality control in fish processing.

### The Power of X-ray Inspection

Human inspectors can be effective but are slower, require breaks, and must check 100% of products to ensure safety, leading to higher costs and redundancy. Automated X-ray systems, in contrast, provide consistent, objective results and significantly improve efficiency. Xavis' automated solutions help streamline this labor-intensive process, enhancing food safety standards.

### Xavis: A Global Leader in X-ray Inspection

Xavis specializes in X-ray inspection for detecting foreign objects in food, including fish and poultry bones. Beyond food safety, Xavis also serves industries like semiconductors and batteries. With over 20 years of expertise, an advanced R&D center, and exports to 40+ countries, Xavis is a key player in the industry.

### A Success Story: Leading in Pinbone Detection

Xavis has set a new global benchmark with its 0.4 mm pinbone detection system. Once a market dominated by a single company, Xavis has established itself as a leader. Its systems also detect other foreign materials such as lobster and crab shells, making them essential for seafood processing. Global fish fillet manufacturers rely on Xavis' technology, continuously expanding their use of its pinbone inspection machines.

### Conclusion: Advancing Food Safety

Xavis' cutting-edge X-ray technology is revolutionizing fish pinbone detection, reducing false rejects, and improving safety. As the company continues to innovate and expand globally, it is setting new standards in automated food inspection.