



PRESS RELEASE

IBA2023:

ABI is launching the new EYE-Q Quality Control System powered by AI dedicated to the baking industry

- **A precise quality control system specifically designed with bakers to optimize industrial baking**
- **Continual intelligent product analysis for identification and classification of product defects**
- **Artificial Intelligence insights to support rapid problem solving thanks to alerts and precise corrective pathways**
- **A unique solution, customizable to perfectly fit each customer's product's specificities**
- **Waste management for optimal industrial performance**

September 26, 2023 – ABI, a leading supplier of bakery solutions, including bagel production equipment, robotics, and automation solutions, is pleased to unveil the new EYE-Q Quality Control System powered by Artificial Intelligence (AI), and dedicated to precise analysis of product quality criteria across different production stages. This innovation will be presented at IBA from October 22 to 26, 2023, in Munich, Germany (Hall B2, Booth 150).

Now more than ever, food manufacturers are facing multiple challenges. They must adapt to market demands for varied products with consistent quality while maintaining a high level of industrial performance amid a backdrop of labor shortage, lack of visibility on inflation, and an increasing focus on environmental and social responsibility. With 35 years of experience in robotic and automation solutions for the bakery industry, ABI's experts understand the quality challenges of bakery manufacturers and offer unique solutions to overcome them. ABI's strong knowledge and experience of the sector has enabled its teams to develop a new solution to precisely analyze product quality at different production stages: the EYE-Q Quality Control System.

"Throughout the various stages of the production line - such as mixing, proofing, scoring, baking, and cooling - a plethora of variables, parameters, and external conditions necessitate adjustment; these all must be tightly controlled with the greatest possible precision to maximize product quality. The new EYE-Q Quality Control System offers an easy and reliable quality control," explains Alexandre GOASMAT, Product Manager at ABI.

A powerful solution based on the product's knowledge

EYE-Q Quality Control System powered by AI can be **used for a multitude of products** in industrial bakeries, ranging from delicate pastry products, dairy desserts, and vegetables to other savory dishes such as meat or cheese-based pastries. ABI's product knowledge enables it teams to support their manufacturers when defining the optimal criteria for inspection that align with their expectations to optimize production requirements and performance. ABI's state-of-the-art deep learning models can be adapted to maximize value for any bakery product, application, or process.

"Through the combined industry experience of ABI and MECATEHRM across a variety of product applications and bakeries, we are optimally positioned to provide our customers with the best solutions backed by a deep understanding of their production processes and business targets," explains Alexandre Goasmat, Product Manager at ABI.

Accurate data classification to support decision-making

Precise quality control thanks to accurate data classification

The EYE-Q Quality Control system powered by AI can measure physical dimensions, surface topography, color, temperature and a variety of other application-specific data points at different stages of the production line. To inspect the products, the EYE-Q solution uses multiple vision sources with the utmost precision, combining 2D and 3D sensors that can be paired with additional imaging such as thermal or colorimetry.

In contrast to an off-the-shelf vision inspection system, EYE-Q Quality Control System uses deep learning and artificial intelligence to offer insights into production issues and bottle necks by classifying, tracking, and trending defect statistics to support operators as they resolve issues rather than simply accepting or rejecting products.

Support tool for problem solving

EYE-Q Quality Control System's ability to detect a deviation of the production quality early-on in the process, combined with suggestions of possible corrective actions make this solution unique in the market. It ensures the expedient correction of defects to maximize production yield.

When products outside the specified norms are detected on the line, the system triggers an alarm to alert the operator. The alerted operator can then follow suggested corrective actions to troubleshoot the problem and resume production quickly and efficiently.

Thanks to an optional functionality enabling to pair EYE-Q Quality Control System with one of ABI's robotic process systems, such as an ABI pick and place robot, the defective products' rejection or other corrective actions can be automated.

The EYE-Q solution optimizes industrial performance

User friendly solution

EYE-Q Quality Control System powered by AI combines its powerful and accurate analysis engine with a customized easy-to-use dashboard providing enhanced flexibility to handle the day-to-day variability

of bakery production, enabling on-floor personnel to operate real-time monitoring and insights. Developed by the ABI team and adapted to meet customer needs, the user interface can be tailored to any equipment, process or application. The user-optimized EYE-Q solution's dashboard provides a quick and efficient overview at a glance of the system performance and shows all pertinent information on a single screen.

Its historic and reporting features give production and management an unprecedented level of visibility to the production lines performance. Because the EYE – Q solution is very intuitive, the solution can also be taught to the operator with basic training. Limited to no technical, machine, or programming knowledge is required.

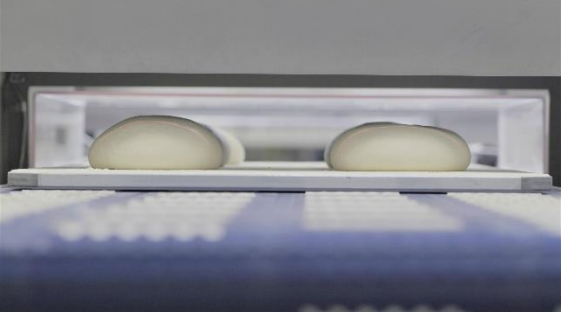
Waste management

The system suggests corrective actions to the operators so they can quickly and efficiently troubleshoot problems and resume production, reducing production losses, eliminating waste, and minimizing downtime.

When choosing to combine the complimenting solutions of pairing EYE-Q with an ABI pick & place robot for example, some of the rejected product may be recycled (depending on where EYE-Q Quality Control System is positioned in the process), further improving efficiency and aligning with a zero-waste policy of a sustainable development approach.

“Our team takes pride in collaborating closely with our customers to generate the most value through our robotic and automation solutions to fit their distinctive requirements. Every customer, site and application come with their own unique challenges and our team thrives on delivering the optimal solution for our customers based on our proven solutions to fit their individual needs. With the new EYE-Q Quality Control System, we merge our technical expertise and product knowledge with the Artificial Intelligence technology in order to offer our customers a unique and powerful quality control solution, supporting their challenges of product quality and industrial performance.” says Alyson Slapkauskas, CEO, ABI.

VISUALS

<p>ABI's EYE-Q Quality Control System innovating vision system offers a precise product quality control based on Artificial Intelligence (AI) technology</p>	
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About ABI

Since 1989, ABI has helped industrial bakeries across the globe decrease their operating costs, increase their yields, and make better food more efficiently. Based in Toronto, Canada, ABI is home to roughly



80 team members including a deep roster of engineering, technical, and production experts. With a satisfied network of customers across five continents, ABI is the leading designer and manufacturer of bagel make-up equipment and a pioneer in robotics for bakeries. ABI equipment produces many well-loved baked goods, from bagels to pretzels, pizzas to sweet goods. ABI prides itself on its robust design and build quality and continues to innovate around the “bakery of the future.” For more information: www.abilttd.com

About TMG

Majority owned by the Unigrains Group, TMG unites its industrial baking equipment and services subsidiaries using a privileged partnership approach. TMG supports the development of each of its brands through shared expertise, processes, and experiences focused on a core set of shared values that include savoir-faire, exemplary performance, and teamwork.

Press contacts

Sophie KERSAUDY, Communication Manager

MECATHERM

Sophie.kersaudy@tmg.biz

Tel +33 6 50 23 73 98

Michaela Demissy et Audrey Puig Sokol

MDS COM

Email : infopresse@mdscom.fr

Tel + 33 1 60 84 53 92 / 06 60 89 00 57