



inspectra²

INTERNAL QUALITY GRADING
INSPECTRA²

Compac Spectra²

Inspectra² is the industry's most advanced NIR platform, delivering high accuracy on internal quality without the operational overhead of traditional systems.

Near-infrared inspection (NIR) analyses the spectra of light that is transmitted through every piece of produce to determine internal characteristics.

External appearance is important for buyers' purchase decisions, but internal quality is critical for consumer satisfaction. Beyond protecting and enhancing your brand, NIR can increase profitability through supply chain optimization and reduced food waste.

Inspectra² is Compac's latest platform designed to make NIR mainstream by consistently delivering high grading accuracy while making it easy to implement in your packhouse.

CREATE PREMIUM PRODUCTS

Your brand is everything, Inspectra enables you to protect it by keeping bad tasting fruit out of the consumer's hands. By grading on different attributes like sugar levels and dry matter you can ensure your produce goes to the correct market for the best return. Inspectra can be used to ensure customer acceptance and an enjoyable eating experience from the produce.

REMOVE INTERNAL DEFECTS

With Inspectra, you can detect a defect that is not seen externally. This can recover an entire orchard block or coolroom of produce that would otherwise be discarded. Inspectra sorts the good from the bad so you no longer have to cut samples of fruit to know what's inside.

OPTIMIZE YOUR SUPPLY CHAIN

Managing your inventory is a crucial part of any business, especially with produce that has a limited shelf life. Inspectra² gives you the ability to choose what to export and allows you to optimize your maturity and supply chain routing based on internal quality. Grading fruit on softness is important as packhouses are dealing with customers that operate in different points in the supply chain.

REDUCE FOOD WASTE

Inspectra² packhouses have seen three key reductions in their waste. By being able to recover and pack good produce from lower quality lots, less good fruit is left in the field or orchard. By minimizing the good produce in the waste stream, more packs can be created, and less good produce is thrown out. And the better understanding of maturity enables more of the right produce to get to the right consumer at the right time.



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“INSPECTRA² DOESN'T JUST DELIVER EASY MODELLING, IT'S ABOUT GETTING REALLY CONSISTENT RESULTS OVER THE SEASON”

CONSISTENT HARDWARE

Inspectra²'s innovative design ensures every lane around the world performs identically. For packhouses, this means operators no longer need to model and manage each individual spectrometer because each lane delivers consistent high accuracy results every day of the season.

OPERATIONAL FOCUS

Consistent hardware and improved software enables operators to quickly optimize their models as varieties and quality changes throughout the season. By reducing operational overheads, Inspectra² is easier to implement within packhouses and is more responsive to produce changes.

HIGH ACCURACY

Inspectra² has taken a leap forward in accuracy. Increased accuracy both ensures a quality packed product and minimizes the amount of good produce sent to the waste stream compared to existing NIR products.

GLOBAL REACH

Inspectra² can be retrofitted onto many existing sorters and provides a complete grading solution when paired with Compac's Spectrim.

COMMON APPLICATIONS

- Apple packhouses use Inspectra² to keep internal defects out of the box and guarantee a clean product is eaten
- Kiwifruit packers use Inspectra² to meet dry matter and brix taste standards to improve consumer eating experiences
- Citrus packhouses usually use Inspectra² to create high brix products to export to premium export markets
- Avocado sheds use Inspectra² to segregate by dry matter to optimize ripening and timing through the supply chain

Compac Spectra² Grading Capabilities

	WATERCORE	SOFT REMOVAL	INTERNAL BROWNING	BRIX	DRY MATTER
APPLE	•	•	•		
CITRUS				•	
KIWI				•	•
AVOCADO					•

The above specifications are dependent on produce sorted and machine configuration. They are subject to change without notice due to continuous developments.