



ROBOCOAST

Robocoast Living Lab in Honkajoki

- Honkajoki Oy processes animal by-products from Finnish farms, slaughterhouses and meat cutting plants and refines them into organic raw materials for various industries.
- Honkajoki Oy ensures that the valuable nutrients in animal by-products get back to natural circle responsibly.
- By promoting the hygienic handling of by-products globally, Honkajoki also prevents the spread of pathogens and diseases.
- The aim of the Living Lab testing was to achieve more effective production and even better quality of products by testing innovative technologies in real-life contexts.
- Robocoast tested, whether photonics could help to control the quality of the raw material before it goes into production.
- Finnish company Specim Oy – offered a hyperspectral camera for testing.



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Process – 4 steps



- Honkajoki wanted to know more precisely the composition of the raw material coming to the line.
- Machine vision could help determine the composition. Robocoast began looking for a hyperspectral camera manufacturer.

- Cooperation with Specim started. Specim Oy was willing to test the camera they made.
- Tampere University analyzes the data provided by the camera. Tampere University joined the project.

- Living lab –process started by taking pictures of raw material in laboratory.
- Pictures were analyzed by Tampere University.
- If the hyperspectral camera is able to detect the amount of water, fat and protein, the camera will be installed on the production line for a trial period.

- After the test period, Honkajoki Oy will know if the new technology is working in quality control of raw material.
- Living lab testing facilitates investment decision.
- Specim Oy gets a user experience and good marketing reference from Honkajoki Oy.