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Whitefish products

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For white fish processing Valka offers range of equipment and software from receiving to dispatching

Grading & Batching

Valka offers various grading & batching equipment for whole fish or portions, fresh or frozen. Among many is the unique Aligner grader that grades, batches and packs automatically into the final boxes

Trimming lines

Trimming flowlines where the fillets are weighed, trimmed and graded in a continous flow. Working stations for individual workers with lightened up trimming tables and bins for products and trimmings or active trimming where the fillets are trimmed on the move

Cutting & Portioning

The Valka X-ray guided Cutting machine automatically removes pin bones and cuts the fillet to the desired portions. The system analyses individual fillet for highly uniform portions based on size, weight or value.

End of line equipment

At the end of the processing line Valka offers various integrated equipment. Including accurate ice dosing with dynamic scale and optional camera system, check scales, as well as plastic feed system and label applicators.

Rapid Fish software

Rapid Fish manages the entire order and production process. From receiving of raw material, through detailed processing and inventory control to dispatching.

In-feed control

Valka Portion Feeder is an in-feed control and dispersion machine designed to maintain an even product flow to further processing lines.

# Automatic removal of pin bone and portion cutting

The Valka Cutter automatically removes pin bones and cuts to the desired portions. The machine uses combination of an X-Ray and 3D image processing system together with robot controlled water jets to locate and cut pin bone and portions with great accuracy.

The system analyzes each fillet and cuts highly uniform portions in relation to size, weight and thickness according to your specification.

Multiple cutting patterns or programs can be defined and different size of fillets can be cut into different patterns.

## Features & Benefits

* X-Ray camera detecs bones down to 0.2mm in size
* Automatically cuts out pin bone and to the desired portions
* Precise cutting and uniform portions
* Greatly improves product handling as all  
  cuts are made in a single machine
* Reduces the amount of labor needed for trimming
* Increases yield by minimizing the bone off  
  cut, typically the V-cut and belly bone
* Increases the yield into higher value products,  
  commonly by maximizing the size of the loins
* Ensures bone free products