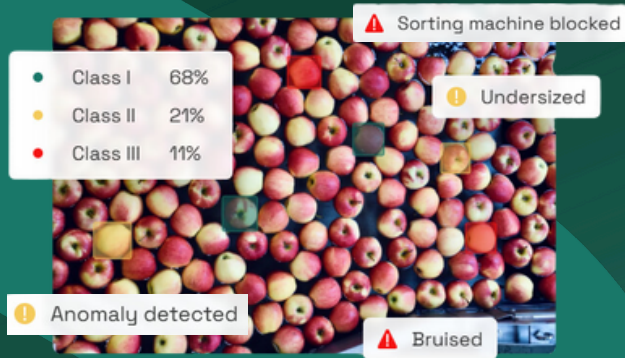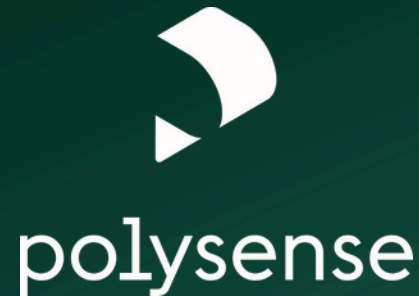## About Polysense

Food waste is an ever-increasing issue in the manufacturing industry. Static processes and manual interventions cause inefficiencies in food production.

By harnessing the power of data and artificial intelligence, Polysense transforms static, manual workflows into automated, dynamic systems. The result? Higher yield, reduced waste, and smarter operations.

Polysense is your one-stop shop in your journey towards operational intelligence.

polysense

Operational Intelligence for Zero Waste

Discover more at
www.polysense.ai

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Manual and static process

Act too late after infrequent manual checks on small sample batches.

Virtual Quality Assistant

Monitored process

Act early using real-time insights from continuous in-line quality control.

Virtual Process Assistant

Operational Intelligence

Act before anomalies can occur and anticipate process variations.

01. Virtual Quality Assistant

- ✓ Reduce feedback loop time
- ✓ Make informed decisions
- ✓ Improve process efficiency

Continuous & real-time, the future of Quality Control.

The Virtual Quality Assistant provides a comprehensive view of dimensions, product quality, defects and trends enabling faster feedback and providing better insights for Quality Control.

02. Virtual Process Assistant

- ✓ Reduce waste
- ✓ Improve process yield
- ✓ Increase product quality

Dynamic manufacturing through embedded AI.

The Virtual Process Assistant learns the optimal parameter setup by linking input variability and process settings to the output quality. This enables the use of dynamic process settings effectively reducing waste.