

(For Yamato Subsidiaries/Distributors internal reference only)

### TSD-N3 and Tray Dispenser

At coming interpack (4-10<sup>th</sup> May @Dusseldorf Germany), we will be linking the TSD-N3 V-belt with the Mitsuhashi tray feeder CD-870 and the Fuji horizontal form fill sealer FW3410Bα8 to replicate a production line from the grape weighing to the packaging.

To prove the concept, we had Mitsuhashi Corp. (Kyoto, Japan) bring in their tray feeder into our factory to do a trial before the actual show. The test went very well and we took a video to review.

The significance of having an automatic tray feeder is you won't need a person to place a tray on the conveyor belt. By stacking the trays horizontally like the photo shown below, as long as the space allows, it can keep feeding forever, ensuring one labor reduction.

After the cancellation in 2021, the interpack is coming back as the largest packaging-solution trade show in the industry worldwide. Together with the system-interlocked TSD-N314WS-VP, we will be showcasing the TSD-N314WL-FP (standalone) and the commercial scale lineup the UDS-600-WP, DP-6701, DP-6601, and UDS-300 as well as one of a kind Fish Analyzer DFA110.

See you in Germany!

The video clip is available to share. Send a message and we'll provide it to you.



# Yamato

## Yamato Commercial Weighing Solutions e-newsletter

### Boston Seafood Show

Seafood Expo North America (commonly known as the Boston Seafood Show), held annually in Boston, USA, is considered one of the world's 3 largest seafood trade shows and is definitely the largest seafood exhibition in North America. The YCO Commercial team has been exhibiting every year.

Always the crowds gathered around the working TSD-N3. To match the characteristic of the show, salmon fillet samples were run. IP68 the submersible level PPC-300WP-II under water was also a popular display. What's more, more people stopped by the Fish Analyzer corner this year.

A vertical farming company nearby carried in their produce (basil) and tested it on the machine. Although it was a seafood show, since the working machine was displayed, they came tested with real basil and the booth was filled with a great herb smell. They love the machine. It's only a matter of allocating the budget. The Show Special is what the visitors look forward to every year. During the trade show period only, YCO sells direct off the stand. (Other times, the sales channels are limited to the authorized dealers) For the seafood processors/retailers the PPC-300WP-II is the scale to have and they sold like hot cakes and flew out of the door! One more thing that's note-worthy is the Fish Analyzer this year attracted over 100 leads and we are working hard following up.



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### Fish Analyzer on Tuna

In recent years, tuna has been popular because of the increased global consumption with the rising consciousness for well-being and the popularity of the Japanese food. The volume of the supply has been increasing constantly for about 20 years and is now at the highest level ever.

By a strong request from a tuna fishery in Wakayama prefecture, we drove down to put the device (DFA110 the Fish Analyzer) on the fish to demonstrate how to assess the quality.

This fishery company had in mind a process of catching -> killing immediately on board -> landing (2-3 weeks afterwards) -> measuring with DFA110 -> filleting and processing -> distributing.

The reasons they wanted to use the Fish Analyzer were 1) to increase the price of fish through quality control and 2) to convert into numerals their standard for the freshness and fat management using the DFA110.

The measurements are performed at the processing plant after landing, not on board. Even in Wakayama (known for its history of tuna fishery), it takes more than two weeks from catching to unloading at the port. That is why, on the video, the freshness is only rated as C or D, but if the tuna is properly processed immediately after being caught, tuna rated C or D can be eaten as delicious Sashimi as “mellow tuna”.

Unlike the other selectable fish species registered on the device, for tuna, you can select the parts for the measurement. They are Back, Belly and Tail. For the most of the fish, the Back is where you place the contacts. This is because the fat ratio on the back correlates the best and well represents the fat content overall. But with the tuna, through the research we found those 3 parts the values were vastly different that they were separated. Also tuna is sold by parts just like the beef. The belly part is Toro (a world-renowned word from the Sushi culture) which originally means “fatty”. The fatter fish tends to increase the value while the lean red tuna meat we usually see in the Sushi-train restaurants comes generally from the other parts. It's up public on Youtube. Feel free to share the link.

<https://www.youtube.com/watch?v=hQ5CvbNXIMI>





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### Production Qty Count

Pack NAVI (Fix-100W) has a function that manages the weight measurement data of each program and stores the “Production quantity,” “Total weight,” and “Average weight”.

One of mushroom packaging centers in Japan swapped over their existing scales with our Pack NAVI’s on their tray pack lines. Here is why.

They produce 150,000 to 200,000 mushroom tray packs per day. The lines are difficult to be automated because the mushrooms are placed on a tray and weighed, and the cut pieces of mushrooms are used to make adjustments. The more the production volume, the bigger the size of the manual labor.

At the end of each day they counted the production quantity at each bench and individually wrote down in a book, which took 30 minutes. Imagine what the 30 minutes of over-time pay multiplied by the number of the workers every day means for the employer.

Pack NAVI’s production quantity display can reduce the time required for each staff to enter into the book (the manager can just walk around to check each scale after work), and it is also possible to manage acceptable, over, and under weight, and making it easy to classify workers their skill levels and give guidance, improving the efficiency of the entire plant.

No other competitively priced scale available on the market could do this. It was great value for money for the customer.





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### TSDW/TSD Spare Parts Ordering Sheet (Update)

As regularly revised, TSDW Spare Parts Ordering Sheet is updated and will be sent to the person in charge. The changes are mainly the additions and replacements of the new parts. Once you receive it please discard the previous TSDW/TSD Spare Parts Ordering Sheets. This is part of the periodic revision. The next one is scheduled around half year later.

\*部品番号を検索後、こちらのシートに該当部品が見つからない場合は、弊社担当者にご連絡をお願いします。  
ご注文の際は、“現在の部品番号”、“こちらのシートで検索しました価格”、“器物番号（シリアル番号）”をご連絡をお願いします。

\*In case you cannot find the part details in this list after the search, contact Yamato Scale Japan.

When placing an order, please indicate the **Current item code**, **Price found in this list**, and **Machine serial number**.

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### Holiday Notice

From 29th April to 1st May and from 3rd May to 7th May, it's the Golden Week. The office will be closed during this period. (The office is open on 2nd May as an exception.)

Share your story with us. Whether it's your market information or customer's feedback, we are happy to review and post on this newsletter.

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