EQUIPMENT FOR THE CALIBRATION PLANT OF AN OPTICAL SORTING MACHINE USING LASER TECHNOLOGY

1. GALICIAN MUSSEL PRODUCERS' ORGANISATION (OPP-18)

The Galician Mussel Producers' Organisation (OPP-18) is a nationwide organisation, recognised by Order of the Ministry of Agriculture, Fisheries and Food of 30 December 1986, originally as OPMAR, and modified in 1996 to become OPMEGA.

Its recognition as a producers' organisation (OPP-18) took place in the same year in which Spain joined the EEC as a full member state, which shows the organisation's proactive attitude in pursuing the best conditions for the cultivation and marketing of mussels and, therefore, for the associated producers.

Since its foundation, OPMEGA has brought together producers from all the Galician estuaries, where they join forces and work to improve and defend the interests of their producers and their Galician mussels.

It is currently made up of 672 rafts and 454 members grouped in 11 delegations distributed in the estuaries of Muros and Noia, Arousa, Pontevedra and Vigo. In addition, it is worth mentioning the recent adhesion of a Portuguese member, Testa & Cunhas Fishing and Aquaculture.

2. BACKGROUND AND OBJECTIVES OF THE TENDER

Every year, OPMEGA, through its production and commercialisation plan, defines the strategic axes that it will develop through different action measures whose main objectives are to improve production and commercialisation.

In the 2022 Production and Marketing Plan, one of the measures to be implemented is the adoption of technological improvements in the vianda selection process to improve the quality of the product and the profitability of the process.

To this end, OPP-18 envisages the contracting of services to equip the calibration plant with an optical sorting machine using laser technology.

3. DEVELOPMENT

The quality of the product, which affects the perception of the product and other qualities, depends on each entity and its levels of demand.

In the production process of mussel cooking, there is a phase which, after cooking, consists of separating the shell from the shell. As a first step, a brine flow system is used to separate the shell; subsequently, the shell passes through a vibrating sieve in order to separate the shell from the shell. Factors such as the hardness of the shell, the water content or the age of the mussel, among others, sometimes result in a quantity of shellfish that is not completely separated from the shell during the production process.

All the shell, before passing to the collection system for its subsequent management, passes through a revision belt in which several operators are manually dedicated to detecting this waste and collecting the waste so that it is not lost.

In this way we can indicate that:

- Between 5% - 7% of the total of the total vianda is collected manually by operators on the shell check conveyor.
- Between 0.5% - 0.9% of the total amount of food is lost through the inspection belt, without being detected.
- This process of manual vianda selection requires 8 operators.
- The estimated yield of mussel meal on mussel shell before cooking is 20%.

In this sense, OPMEGA envisages equipping the sizing plant with an optical sorting machine with laser technology that will allow the sorting of all types of foreign material and broken mussels.

The work plan of the supplier will include the following activities:

- Installation of equipment.
- Commissioning and training of plant personnel.

The supplier shall detail in its proposal the different budgeted items.

The execution of this work shall be carried out before 31 December 2022, after obtaining, where appropriate, the authorisation of the contract from the Secretariat-General for Fisheries.

4. BUDGET

The budget shall be a maximum of EUR 490.900,00 (VAT not included).

5. DEADLINE AND SUBMISSION OF TENDERS.

If this tender is of interest to you, you must send us your bid before 15:00 hours (CET) on 25 May 2022 to the following email address: opmega@opmega.com

Yours sincerely.