

THORSYS NEWS



THORSYS AUSTRALIA PTY LTD



15" Touch Terminal

- 100% Standard PC compatible
- Built to withstand the rigors of harsh environments such as Food Processing or Mining environments



- The infra-red touch sensors will NOT be damaged by mesh gloves or knives
- Its Polycarbonate screen and bezel making are resistant to abrasion and harsh chemicals
- Uses the most up-to-date technology available. Built incorporating the new generation of Centrino M/Pentium 4M Processors and DDR2 RAM
- Can be loaded with various operating systems (XP pro / Windows 2003)

NLIS Mobile

- The **THORSYS NLIS Handheld Solution** is the perfect tool to ensure your herd retains their **Whole Life Cycle** status on the NLIS database



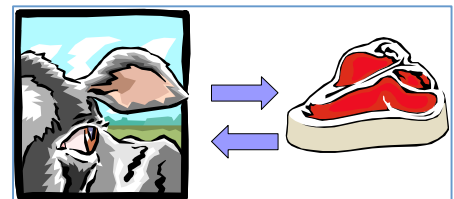
- The **THORSYS NLIS Handheld Solution** combines the latest in handheld PC technology with the powerful AAPT network. This platform ensures problem free updates to the NLIS database from anywhere in Australia where mobile phone coverage is available (*continued next page*)

Demonstration DVD

The 2006 THORSYS Demonstration DVD is now available.

To request a free copy send us a message to sales@thorsys.com.au or call us on +61 7 3371-2788

Paddock to Plate



Inside this issue:

THORSYS News	1
THORSYS (more) News	2
THORSYS stand at a recent exhibition	2

THORSYS systems
provide
TRACEABILITY
throughout the Supply Chain

More THORSYS NEWS...

NLIS Mobile (cont.)

The main features of the **Thorsys NLIS Handheld Solution** are –

- Communicates stock movements to the NLIS database via the AAPT CDMA network.
- Allows real-time enquiries on the NLIS database.
- Accepts input from the stylus, keyboard or from Bluetooth enabled RFID wand scanners
- Allows reports/emails to be generated and sent for the animals scanned.



MSA Grading

• Meat Standards Australia (MSA™) is the culmination of many years of research, testing the on farm, processing, carcass, breeds, aging and cooking effects to determine their individual and collective effect on eating quality.

• The MSA grade is established by calculating both the direct and interactive effects of all factors tested and proven to vary eating quality. This allows MSA grading to provide a consumer guarantee of eating quality at four levels in conjunction with cooking method to provide consumers with all they need to know about purchasing and preparing beef with confidence.

• The model used to calculate the MSA grade has now been incorporated into the THORSYS Production and Inventory Control System. The necessary data is collected in the chillers using a RF scanner unit, which then calculates the MSA grade real-time. This does away with the need for the Chiller Assessor to carry more than one Data Collection Unit and also ensures that all data is

held in one database and is available for use with the Carton Weigh Module to provide the necessary MSA labeling requirements.

• **Why don't you talk with us about integrating the new MSA Hot Grading option(s)?**

.NET Developments

• THORSYS has taken the development of its on floor solutions to the next step, by moving to the C# (C Sharp) programming language under Microsoft .NET

• As part of the development for Okinawa, Japan, THORSYS has included multi language capabilities in all its products.

• The .NET use doesn't stop there. The scanner software is also now written in .NET for DNA and Chiller Assessment. Using the 802.11b RF standard, hand held PDE's now log into the system using Microsoft Terminal Services and can run any windows application including the THORSYS programs. This allows for the expansion into other data recording such as QA programs from the same unit.



The THORSYS stand at a recent exhibition

Thorsys Australia Pty Ltd
1 / 8 39 Sherwood Road
Toowong,
QLD 4066
Australia

Ph.: +61 7 3371-2788
Fax: +61 7 3371-6852

Emails:
sales@thorsys.com.au
info@thorsys.com.au