

Dairy Cheese



Customer Challenges

- Easy cleaning and maintenance and equipment with no bug traps where bacteria could breed
- Highest hygiene standards to protect their brand
- Natural variation of temperature and moisture can cause a high level of false reject or reduced sensitivity when using traditional inspection techniques
- Checks for many forms of contamination even inside foil or metalised film packaging
- Ensure correct number of items are packed in a box

Solution Features & Advantages

- ▶ Hygienic design offers easy access to all machine areas and tool-less full conveyor belt removal in seconds - no bug traps. Sealing approved to IP65; IP69K is also available for harsher wash down environments. 3-A Sanitary Certification is optional.
- ▶ Complete product integrity check can be provided combining contamination detection with mass verification in a single unit.
- ▶ X-ray inspection systems are not effected by any variation of temperature and moisture.

Customer Benefits

- ▶ Efficient and easy cleaning and maintenance reducing downtime.
- ▶ Ensuring continual brand protection and customer satisfaction and that the highest possible quality standards are met.
- ▶ Therefore sensitivity is optimised and production throughputs are maximised.

Suitable x-ray inspection systems for cheese:



AdvanCheK
AdvanCheK Plus



InspireX R20



InspireX R40



InspireX R70

METTLER TOLEDO



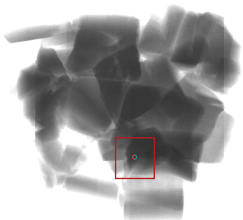
Dairy Applications - Safeline X-ray Inspection Systems

	AdvanCheK	AdvanCheK Plus	InspireX R20	InspireX R20H	InspireX R40	InspireX R70	CanCheK
Butter, Margarine	small retail packs	small retail packs	small retail packs		large blocks	pumped products	
Ice Cream	lollies, cones, small tubs, choc ices	lollies, cones, small tubs, choc ices	lollies, cones, small tubs, choc ices		multi packs, large tubs 2L	pumped products	
Cheese	small retail packs, grated cheese, cream cheese	small retail packs, grated cheese, cream cheese	small retail packs, grated cheese, cream cheese		large blocks (e.g. 20kg), vaccum packed grated cheese (e.g. 10kg), discs-fixed weight	pumped products	
Milk				plastic bottles, tetra paks		pumped products	
Milk Powder	sachets	sachets	sachets	composite can	big foil bags, multiple packs in a carton		composite cans
Yoghurt	small retail packs	small retail packs	small retail packs	big pots up to 500ml, probiotic drinks	trays of yoghurt (single or double layers)	pumped products	

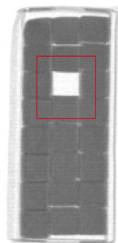
AdvanCheK Plus

Brand Protection Made Easier

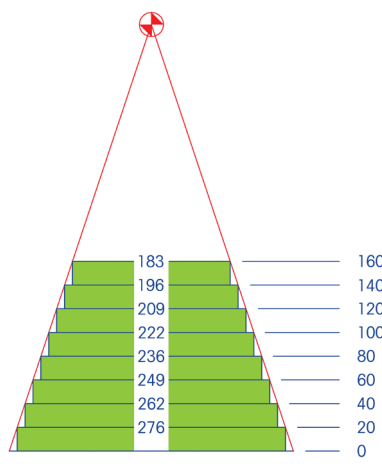
- AdvanCheK Plus offers contamination detection and gross mass measurement for calculated portion control.
- Two options are available: AdvanCheK Plus with auto reject system / AdvanCheK 300 short without reject system.
- Standard inspection speed of up to 500 packs per minute with a choice of different auto reject systems.
- Automatic product set up can readily be completed within minutes; maximising equipment uptime and sensitivity.
- Offers unsurpassed detection of possible metal, glass, mineral stone and bone contaminants in retail food packs.
- Can simultaneously perform gross mass measurement with servo feedback to fillers to reduce giveaway and avoid any non-compliance.



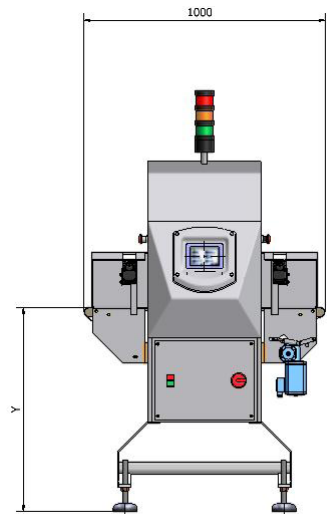
Vacuum packed retail pack of cheese with 1.5mm stainless steel contamination - inspected on an AdvanCheK 600 wide system



Missing cheese cube inspected on an AdvanCheK PLUS using mass measurement software



AdvanCheK Plus 300
Beam Diagram



AdvanCheK Plus 300
Drawing

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