

## Dairy Ice Cream



### Customer Challenges

- Easy cleaning and maintenance and equipment with no bug traps where bacteria could breed
- Highest hygiene standards to protect their brand
- Ice cream has a very high conductivity signal which can lead to false rejects using traditional inspection techniques
- Natural variation of temperature and moisture can cause a high level of false reject or reduced sensitivity when using traditional inspection techniques
- Check for many forms of contamination also when packed in foil 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 or the conductivity of ice cream.

### 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.

### Reference application R&R ice cream:



Ice cream cones with stainless steel contamination



**METTLER TOLEDO**



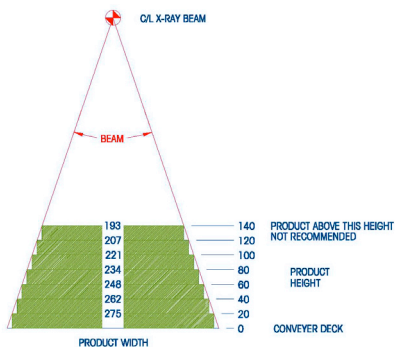
## Dairy Applications - Safeline X-ray Inspection Systems

	AdvanCheK	AdvanCheK Plus	InspireX R20	InspireX R20H	InspireX R40	InspireX R70	CanCheK
<b>Butter, Margarine</b>	small retail packs	small retail packs	small retail packs		large blocks	pumped products	
<b>Ice Cream</b>	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	
<b>Cheese</b>	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	
<b>Milk</b>				plastic bottles, tetra paks		pumped products	
<b>Milk Powder</b>	sachets	sachets	sachets	composite can	big foil bags, multiple packs in a carton		composite cans
<b>Yoghurt</b>	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	

### InspireX R20

Superior Quality for Conveyerised Products

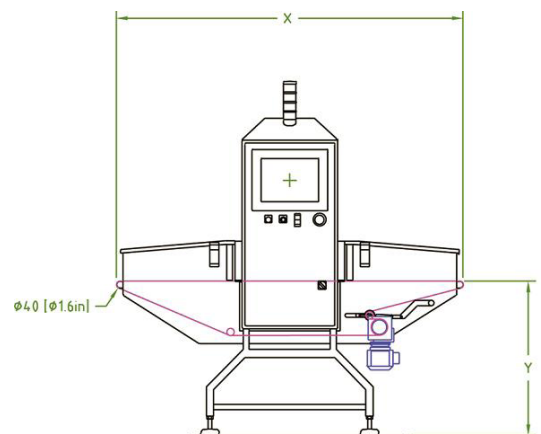
- Even with products being packaged in foil lined tubes, with metallic foil lids the InspireX R20 system can eliminate metal contaminants whilst simultaneously using the mass function to check the correct number of items are in a box.
- Providing complete brand protection, the system can scan for missing or damaged items to confirm product quality, ensure product freshness by checking the seal integrity and measure gross or zoned mass for portion control to protect profitability.
- The InspireX R20 can run as a single or dual lane system, hence maximising line space and minimising capital expenditure, at lines speeds of over 300ppm.



InspireX R20 Beam Diagram for 1230mm system length



InspireX R20



InspireX R20 Drawing  
 X = system lengths 1230mm and 1900mm or customised to fit existing lines  
 Y = line height-800mm, 850mm and 900mm

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For more information

Subject to technical changes

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