



CHINESE FROZEN PRODUCER REPLACES METAL DETECTORS WITH X-RAY INSPECTION

The MEKI X-ray inspection system is tested in harsh factory environments designed for frozen food to ensure it functions in cold temperatures.

The global frozen food market is highly fragmented, involving lot of local small and medium size companies competing with the global giants, also private labels have a fairly large portion of the market.

To compete in this fragmented market, customer loyalty and brand image are two key advantages. With many similar offerings between competitors, the trust that consumers have for your brand and product separates you from the competition.

X-ray food quality control is an important part of your brand protection, by ensuring that foreign object contamination doesn't cause a product recall, which can be damaging for the

reputation and finances.

Controlling the quality of the products leaving your facilities is extremely important in frozen food industry, since the ingredients comes from various environments, where quality control is hard. Stones from the fields, glass inside ice cream or piece of metal wire in seafood, these foreign object contaminations can be removed with an X-ray food inspection system.

Ice Cream Producer in China

In 2013 one of the China's largest ice cream producers started a benchmarking project with the objective to develop their brand and raise their product quality. Their ultimate goal was

to eliminate irregularities such as foreign object contamination and broken products.

The existing metal detector could detect the metal foreign objects however the producer was also challenged with detecting broken product and pieces of stones or glass, making metal detector inefficient solution. A search and review different solutions, equipment manager spoke with an old colleague who worked on another company and recommended Mekitec.

Finding the Right X-ray Partner

The manufacturer performed a due diligence and reviewed Mekitec's customer experience and recommendations. In November 2013, the customer contacted Mekitec's Chinese partner to discuss requirements, applications and targets. Next step entailed of sample product sent to Mekitec, for immediate testing and analysis.

Application test produced confirmed data that the MEKI could detect 0.8mm metal, 1.5mm stone and glass with 100 % accuracy from the ice cream. Also, with

MEKI's broken and cracked product feature, items could be detected and removed as well during the inspection process.

Protection in Every Environment

The MEKI system is tested in harsh factory environments designed for frozen food to ensure it functions in cold temperatures. Since various products are produced in the line, switching products is made easy and efficiently to minimize delays.

There are new quality standards requiring that every single product be inspected and because of the growing demand, there cannot be interference or delay in production. Mekitec's X-ray food inspection systems are designed for high-speed lines an can increase efficiency. A dual line feature was specially developed for the producer so that two ice creams line could be inspected at once to ensure high production capacity could be reached without significant financial implications.

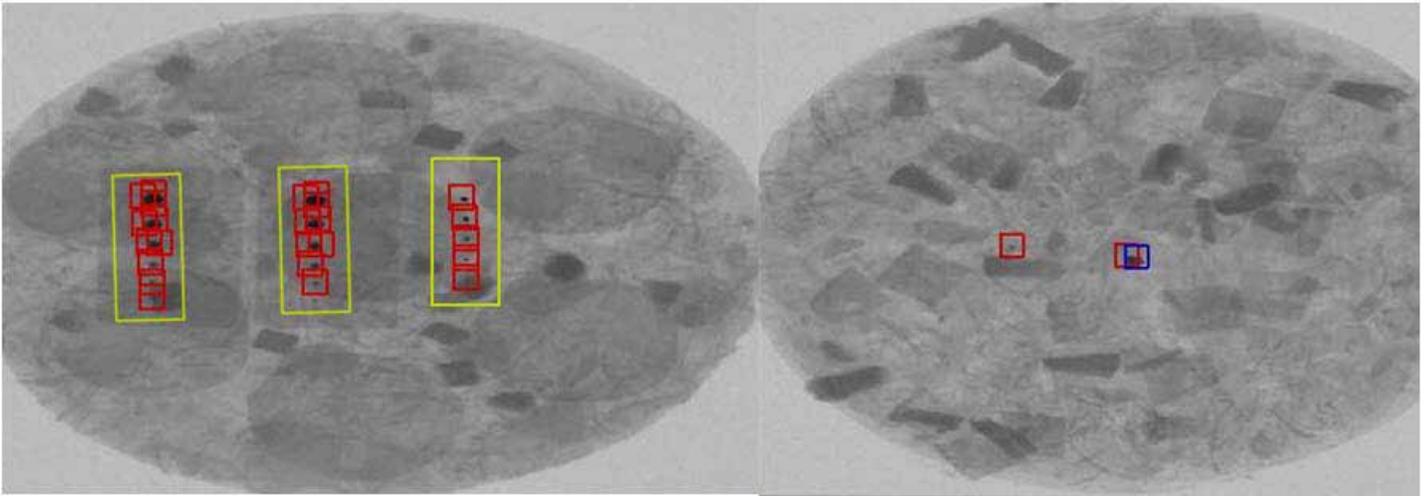


MIDMEKI x-ray inspection at customer facility

The Outcome

The manufacturer was pleased with the solution. One month after the initial contact, an additional order for two MEKI's food inspection systems, with the dual line system, and one MIDMEKI to inspect larger products were ordered.

Three weeks later the systems were delivered to setup in-line at location identified, at the end of the line after the product was packaged and sealed, to ensure there is no risk of foreign object contamination. Mekitec factory-trained personnel also trained the operators to use the systems seamlessly to make sure the full benefits of the systems were



Frozen pizza with metal, stone and glass and glass splinter detection

reached.

INFO: MIDMEKI

Detection limits 6-pack of ice cream bars: Stainless steel 0.8mm, Glass 4mm, Stone 4mm.

MIDMEKI combines the benefits of metal detector pricing with the X-ray inspection performance - now for products up to 400mm width and 200mm height.

Suitable food products include aluminum bags, trays, cans & bulk.

Example industries: bakery, dairy, meat & seafood, snack, fruits & vegetables, ready to eat food, frozen, confectionery, cereals & bulk.

About Mekitec



Mekitec has a combined experience of several decades in the development, industrialization and manufacturing of X-ray imaging systems, applied in medical, security and safety areas. This unique combination of in-depth knowledge of various industries has enabled the management to invest in long-term research and development especially for the food industry. The results of this focus and dedication are the state-of-the-art X-ray food safety systems that Mekitec supplies to its customers globally.

The product range is a high-performance, user-friendly and very space and cost competitive

X-ray technology system called MEKI. It is revolutionary as it provides 100% food quality control with high precision X-ray inspection that is designed to replace the simple metal detector with a similar investment. What's more, MEKI with its small and compact footprint, easily fits in every production line, thereby saving useful space in the factory.

With the MEKI range, food producers finally have the choice: To enjoy a fully automated, high precision and small yet cost-effective X-ray food inspection system. The ground-breaking MEKI systems provide food quality control without compromise!