



POLISH MEAT PRODUCER IMPLEMENTS X-RAY INSPECTION TO EXPAND QUALITY CONTROL

Meat production is the largest food industry in Poland. The market in this sector is competitive and with products being similar between competitors. Brand value becomes highly valuable since quality in this space is a product differentiator too.

A large meat producer in Poland, with a good reputation, was interested in exporting more of its products. In these unknown markets, where their brand recognition isn't high, different standards and certifications works as a proof of quality. Concerning food quality standards, many certifications require inspection of your products leaving the facility, which is usually done by X-ray inspection systems or metal detectors.

The meat producers had one X-ray

detector already, but it could only inspect one line and with nine product lines the current situation would end with lot of undetected products or slowing down of production. Although metal detectors are traditionally a cheaper option, their weakness is that they can only detect metal and from their current X-ray system the manufacturer knew that most foreign object contamination came from other objects, such as bone.

Searching for a Solution

The meat producers tested several options from both X-ray and metal detectors, but metal detectors were inadequate, because of the detection of foreign objects, packaging containing metal clips and aluminium packaging and some products were quite large.

The market in this sector is competitive and with products being similar between competitors. To achieve certifications, inspection of your products before leaving the facility is required which is usually done by X-ray. MEKI can inspect for metal, bone, stone, glass and dense plastics.

The company was testing different options and participated in a food safety seminar where they met a Mekitec representative.

Mekitec's X-ray food quality control systems offering, especially the MIDMEKI which is designed for larger products, was appealing and financially reasonable compared to other solutions. A demonstration was scheduled to the manufacturer's facility, with two different systems MEKI and MIDMEKI. Because some of the products were large, the MIDMEKI was the better than the MEKI, which is designed for smaller products.

Mekitec beat all its competition with its test results. MIDMEKI was able to detect, depending on product size and density 0.8-1.2mm stainless steel, 2.0-4.0 glass and stones with 100% accuracy in factory environment.

MIDMEKI X-ray system unit price was also much lower than any competitors and with several lines to cover, the savings were significant. MIDMEKI also inspects through aluminium packaging material and has a masking feature that ignores objects such as bag sealing clips, so this doesn't

affect the inspection.

Higher Quality Doesn't Equal Lower Quantity

An important factor was the ability to switch inspected products quickly, since the manufacturer had over 70 products in production ranging from sausage to frozen beef and cold cuts. MEKI X-ray systems offer a user-friendly interface and switching products is made fast and simple to cut unnecessary down time of your line.

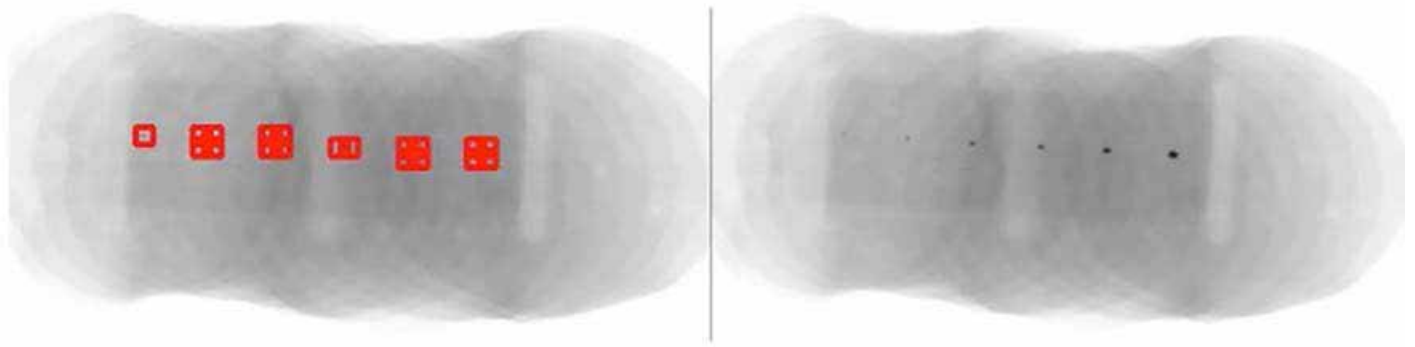
At the end of June 2014, the manufacturer decided that the Mekitec's systems was the most valuable and ordered four MIDMEKI X-ray systems. MIDMEKI X-ray systems arrived in August and Mekitec personnel and their local partner setup the system beginning of September.

Installation also includes training and introduction with Mekitec's factory trained personnel. All the



Line of MIDMEKI's inspecting, MIDMEKI is designed to inspect larger or multiple of smaller products

basic functions were introduced, taught and ensured that factory users can operate MEKI X-ray system effortlessly. MIDMEKI X-ray systems efficiency satisfied the manufacturer and an additional order for an extra MIDMEKI was placed.



MEKI X-ray systems save all faulty product pictures, with markers and plain. Afterwards you can use them to enhance your process.

INFO: MIDMEKI

Detection limits, 150g sliced meat package: Stainless steel 0.8mm, Glass 2mm, Stone 2mm

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 and 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 groundbreaking MEKI systems provide food quality control without compromise!