



SWEDISH PRODUCER & CO-PACKER INSTALLS A QUALITY CONTROL & AUDIT X-RAY SOLUTION

By pro-actively implementing an x-ray inspection solution, not only to pass an audit, but also to expand business and protect their brand.

Competing in the trendy and growing ready-made-meal industry is very competitive. Customers reward quality and established brands with good revenue, but food conscious consumers are demanding high quality, new ingredients and products. A Swedish food producer had established itself well to this market and in addition to their own products; they produced food for a large multi-national vendor's private label.

They were facing an upcoming quality control and safety audit from the vendor. Passing this audit would open a large potential market to them and one important part of the audit was the inspection of packaged products. To ensure their products quality and a successful audit report,

the manufacturer started a project to source the best solution.

Finding a new quality partner would mean their products would be offered in much wider area and financial damage of product recall could be catastrophic along with the lost brand image, which is crucial in the business. Since ready-made-meals are made of various different ingredients, from various environments and producers, quality of the ingredients became a cornerstone in discussions.

Foreign object contamination in ingredients from nature is usually glass or stones rather than metal, which makes metal detectors obsolete. Hence, X-ray food quality control system were the solution needed and it

was also one of the requirements of the audit.

A Realized Solution

After reviewing various RFQs for X-ray system vendors they realized, that X-ray's more sophisticated inspection technology came along with a larger price tag. A recommendation from another manufacturer's quality personnel suggested the Mekitec MEKI line; an X-ray food inspection system.

The company contacted Mekitec for more information about their X-ray solutions. Going through the material and speaking with a Mekitec representative, they were convinced this was a suitable solution. The MEKI X-ray food quality control system became a focus. It was light, versatile and with installation of new production lines, every square foot of free space became a commodity. MEKI's unit price was more cost-effective compared to other bids. With new lines forming, the financial gains would be significant to the bottom line.

With the impending audit nearing, Mekitec was able to fast-track delivery, setup and training for the MEKI X-ray system. Afterwards,

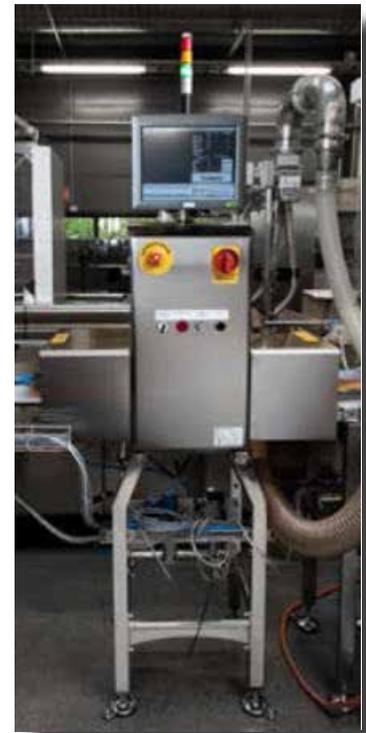
the manufacturer sent their products to Mekitec's facility for an application test. The results from the test revealed the optimal settings for the each product including set up for foreign objects sizes that can be detected with 100% accuracy.

The ready-made-food products have heterogeneous density inside the product, due to various ingredients inside such as salads, sandwiches, wraps and other products. Even with these obstructions, the MEKI could detect 1.5mm metal as well as glass and stones from the products.

A Complete Solution with Fast-Tracked Delivery

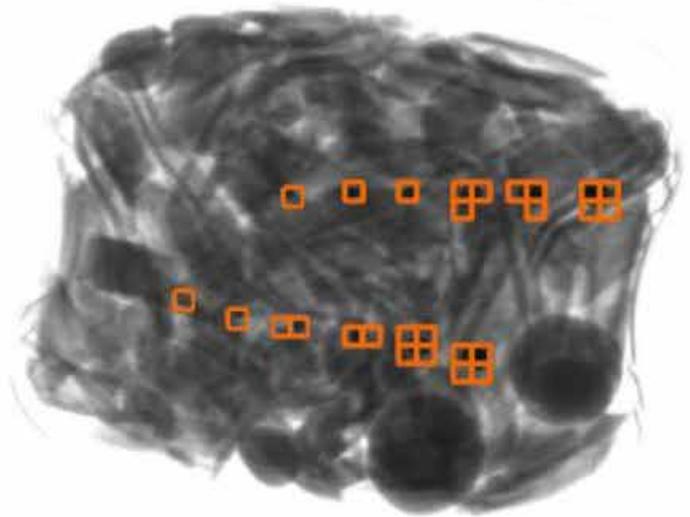
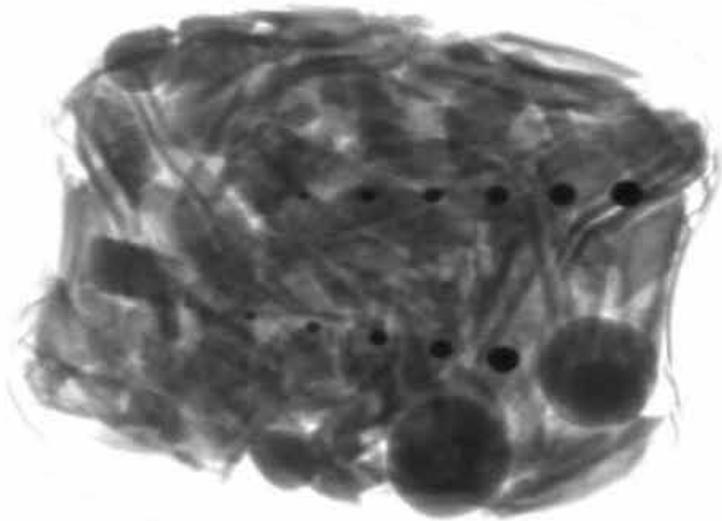
The results enabled the manufacturer to pass the audit easily. Other features added value to the quality control as the MEKI could detect through aluminium packing. It can also detect missing dressing pouches from salads, which is common and results in customer complaints.

From initial contact, the first MEKI was delivered to the facility one month later. Mekitec personnel setup new production lines and



trained the personnel to operate the system seamlessly thus leaving enough time to test and use the system before the audit.

Helping a customer pass an important audit and open new markets is just one example how Mekitec's financially smart solution offers a comprehensive X-ray quality control system. We ensure our customer's brand image and their own customers are safe from foreign object contamination and other irregularities concerning food safety and quality. We don't see food quality control as a mandatory investment, but a solution that creates real value to our customer.



MEKI is able to find the smallest foreign objects in even in a heterogeneous product.

INFO: MEKI

Detection range, 150g cheese
Stainless steel 0.6mm, Glass
1.5mm, Stone 1.5mm

MEKI combines the benefits of metal detector pricing with the X-ray inspection performance for products up to 250mm width and 110mm height. These dimensions allow fast single and dual line production of small and medium sized goods.

Example industries: bakery, dairy, meat & seafood, snack, fruits & vegetables, ready to eat food, frozen, confectionery, cereal 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 ground-breaking MEKI systems provide food quality control without compromise!