sesotec

Food

Top detection performance and usability for food producers

INTUITY with multi-simultaneous-frequency and integrated control unit

Food producer (Germany)
Product: **INTUITY**

With the introduction of the new INTUITY metal detector in early 2017, Sesotec has set a new standard in metal detection. The multi-simultaneous frequency technology ensures product purity with up to 50 % better detection accuracy and intuitive operation.

The metal detector INTUITY offers the possibility to keep food such as baked goods, meat or milk products free from metals of all kinds. Whether packed or unpackaged, frozen or thawed, it does not matter. The metal detector INTUITY detects metals, the product effect is blended and even the detectable metal ball size per product can be predicted.

At the same time, the metal detector INTUITY convinces with simple operation. Designed for best ergonomics and ease-of-use, the system features an intuitive user interface with real-time metal detection graphs, comfortable operating logic and guided operations.

The metal detector INTUITY convinces in practice. In comparison tests with two competitor´s machines inspecting frozen and thawed products, it achieves the best metal detection values. The right price-performance ratio and the self-explanatory operation, make the customer's decision in favor of INTUITY. Several systems have already been integrated into ongoing production in 2017, with more systems to follow.

In terms of quality assurance, the INTUITY metal detector achieves the best performance. The audit check, simplified by guided procedures and test sample forecast, in addition to the comfortable logbook contribute to the fulfillment of international quality standards such as IFS or BRC.

Different customers, products and requirements - The metal detector INTUITY always delivers the best results

1. The metal detector INTUITY inspecting sausages

A family-owned company that has been on the market for over 70 years, with a focus on the production of cooked cured meats and boiled sausages is characterized by a high quality standard. Qualified employees, selected raw materials and the best machinery support these efforts.

The sausages are packed in commercial packages for the retail market. Metal detectors in the outgoing control of sausages in 1 kg packaging and a package size of 20 x 20 x 6.5 cm provide important information for quality management.

Result

Since sausages behave very differently depending on the orientation (longitudinal or transverse conveying), the metal detector´s multi-simultaneous frequency technology with system-supporting selection of the metal detection frequencies, offers the best performance.

Example picture: Sausages

2. The metal detector INTUITY inspecting mozzarella in block

A company that produces high-quality dairy products produces 5 - 10 kg of mozzarella as a block for further processing in big industrial companies. Highest detection accuracy and avoidance of false triggering are the most important criteria for this customer.

Compared to devices from other manufacturers, Sesotec INTUITY metal detector has a competitive advantage when it comes to the best detection accuracy and the lowest possible false triggering.

Result
The customer is very satisfied with the INTUITY metal detector because of its performance in terms of detection accuracy, reliable product compensation and few false ejections. The loss of good products has been significantly minimized and the production has been running smoothly for a long time.

Example picture: Mozzarella in block

3. The metal detector INTUITY inspecting meat

A sausage maker does not accept any errors in terms of quality and that's why he uses only the best ingredients. To ensure the quality of the raw materials, incoming goods inspections are compulsory. This fulfills the requirements for compliance with the IFS standard and HACCP certification.

The metal detector INTUITY was able to convince in the incoming goods inspection for raw meat in E2 boxes because injection needles were reliably detected. Needles detection depends on how they pass through the metal detector. The large amounts of meat that fit in an E2 box (about 15 kg) make detection difficult as well.

Result
The metal detector INTUITY achieves the best detection results of needles even under difficult conditions, thus ensuring the quality of the sausages and the customer satisfaction.

Example picture: Meat

4. The metal detector INTUITY inspecting ready meals

For almost 60 years, the catering specialist has been committed to proven quality. Strict monitoring is necessary so that only pure products are placed on the table of kindergarten children, students, seniors, hospital patients, company employees and others.

Metal detectors, which are used in the outgoing goods inspection for frozen ready meals in plastic packaging, should guarantee the desired sensitivity. Tests were made over a long period of time due to the influence of the thawing process of the frozen meals on the sensitivity. A clear differentiation between Sesotec and other manufacturers could be demonstrated in the thawed products. The achieved sensitivities with the metal detector INTUITY on thawed products almost corresponded to the results obtained with frozen products.

Result
The metal detector INTUITY exceeds customer expectations in all comparisons.
The positive result in the tests always led to an order.

Example picture: Ready meals

Fazit

In the food industry, the detection of small metal parts is generally a big challenge. The so-called product effect, which depends on the salt or moisture content, the consistency of the product, temperature fluctuations, packaging material, orientation on the belt and size or shape of the product, has an influence on the performance of a metal detector.

By actively reducing the influence of the product effect, the Sesotec INTUITY metal detector with multi-simultaneous frequency technology ensures product purity. An intuitive condition and the fair price complete the best offer for the food industry.

THiNK

„THiNK", the latest innovation from the Sesotec headquarters, is a metal detection system equipped with artificial intelligence. Sesotec's THiNK metal detectors for the food industry apply artificial intelligence in order to virtually eliminate the interference caused by product effect, even in the most difficult food products.

https://www.sesotec.com/emea/en/lp/think

Sesotec - an overview
The Sesotec group is one of the leading manufacturers of machines and systems for contaminant detection and material sorting. Product sales primarily focus on the food, plastics, and recycling industries.

www.sesotec.com

Metal detection systems

X-ray inspection systems

Sorting systems

Magnet systems