

# BINA Increases Productivity and Ensures Product Safety

**Bischofszell Food Limited (BINA) process agricultural products and preserve them, creating delicious food that is ready to cook, ready to eat, tasty and fresh. The keys to BINA's success – the best raw materials and efficient production, combined with a commitment to product safety and quality.**

Comprehensive quality thinking at all levels and the use of state-of-the-art technologies including METTLER TOLEDO product inspection systems have made BINA one of the leading food companies in Switzerland. They produce over 221,800 tonnes of food every year.

As a supplier to the MIGROS retail group, restaurant and catering sector, BINA must maximize its productivity and maintain consistent product quality. A sharp increase in demand for fresh salads in its home market drove BINA's recent decision to add a

new production line for a range of 30 salad products within their Bischofszell factory.

## Product Safety for Harsh Environments

BINA's top priority is ensuring products are safe for consumers to eat. With the new line, the ability to comply with strict food safety standards was essential, as was product inspection equipment that could withstand harsh washdown conditions. With the new line needing to be integrated into the existing production facility a compact footprint was also highly desirable.

### XS3 CC H Checkweigher Combination System

The hygienic open design of the XS3 CC H is in line with extremely strict international food processing regulations. All surfaces are curved and have a fine smooth finish which is perfect for frequent washdowns. Enables quick and easy cleaning.



"We have a long history of working with METTLER TOLEDO," commented Joachim Gründing, Team Leader QM Food Safety, "so they were a natural choice when we were reviewing suppliers."

### Dual Functionality

Gründing continues, "Functionality and price were very important factors in our decision making process. METTLER TOLEDO was able to provide a CombiChecker unit that could inspect products for metal contamination, but also check overfill levels at the same time. Our experience of previous CombiChecker systems from METTLER TOLEDO gave us confidence that the XS3 CombiChecker was the ideal solution for us for our new fresh line."

With a requirement for more than 20 changeovers a day on the new line, BINA wanted a product inspection system that was easy to operate. Department

Manager Thomas Buff praised the CombiChecker's ease of use commenting, "The touch panel interface is simple to operate and the reporting functionality is great for analysing product weight. Data is available on-screen, but can also be exported for further reporting and analysis. Our systems are all SAP-driven, and the CombiChecker's internal software integrates with our Factory Information Systems to help us maximize productivity."

Identification and rejection of any products that exceed fill levels ensure BINA minimize costs associated with product waste. The metal detector provides assurance that products are free of metal contaminants, protecting BINA's brand reputation.

### Complying with International Standards

Compliance with international food safety standards, including International Featured Standards (IFS), is essential for global food processors like BINA. The visual signals provided by the system reassure operators that the system is operating to specified standards, and that products are safe for consumers.

BINA have 30 production lines in their Bischofszell facility, the majority of which incorporate METTLER TOLEDO product inspection systems.



The metal detector offers optimum sensitivity to all metal types including ferrous, non-ferrous and even difficult to detect stainless steel.



Certified test cards are stored within easy reach for use during performance verification procedures.

With a framework agreement now in place, this is an established partnership that will continue to grow for many years to come.

### About the company

Part of the MIGROS Group, BINA employs 886 full time staff. Approximately 1000 product lines generate annual turnover in excess of CHF 544million. BINA produces fresh and frozen convenience foods, canned soups, bottled sauces and beverages in a variety of packaging materials for Swiss consumers and niche international markets.



Bischofszell Food Limited's production facility in Switzerland

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