Processed and Packaged Food

Industrial Weighing & Product Inspection



Keep Consumers SatisfiedMeet Demand for Labeling Accuracy

Many consumers are striving to eat healthier. Greater attention than ever is being paid to reading labels and to understanding what goes into food products. With the demand for clean and clear labeling growing, can manufacturers ensure consumer satisfaction? The data says they can — and capture market share in the process.

A recent Label Insight Food Revolution study of more than 2,000 consumers shows that the public is looking for greater transparency in food labeling. Many consumers want a more detailed breakdown of ingredients and additional sourcing information. If the brand doesn't provide what they want, they are prepared to look elsewhere.

Greater transparency

Of those responding, 94 percent said they would be more loyal to a brand that offers greater transparency as it generated more trust. 39 percent would be prepared to switch from the brand they are currently buying if an alternative brand was deemed to provide clearer labeling. As a strong sign that many con-

sumers are looking for quality, 73 percent said they would be prepared to pay a premium price if a brand was more transparent.

Opportunities to capture share

Providing clean and clear product labeling puts extra demands on manufacturers, but it also provides opportunities to build consumer trust and elevate brand position.

We explore the key steps that you can take to improve formulation processes and ensure that your organization can give consumers what they want: accurate insight into the products they purchase via clean, accurate labels.





Avoid Recalls

4 Steps to Clean, Clear Labels

By following simple process improvements and installing suitable controls including weighing and inspection equipment, manufacturers can not only delight their customers, but also avoid the risk of costly product recalls.





Meet industry standards

The importance of clean labeling is now becoming a focus of leading food industry standards and regulations. Most GFSI-recognized standards now include references to labeling requirements, as do independent codes of practice laid down by large retailers. The use of vision inspection equipment ensures compliance with industry and food safety standards.



Track formulation changes

The trend towards healthier food requires manufacturers to change existing formulas. This could mean reducing the sugar amounts checking against the inclusion of allergens. All these changes need to be tracked and documented. A consistent recipe management system or a basic scale with formulation software can be the starting point for safe handling of recipe changes.



Check label correctness

Consumers should find labels clear and easy to read. The design should favor simplicity and clarity over confusing or ambiguous layouts. Approximately 25 percent of product recalls are attributable to labeling errors. This fact, combined with consumer demand for clean labeling, can justify investment in systems that check label correctness.



Reduce label mix-ups

An additional 25 percent of food product recalls are due to packaging material errors and label mix-ups. With multiple product lines, it's easy to make the mistake of applying the wrong labels to a production batch. Vision systems are able to check that the correct labels have been applied to the correct package.



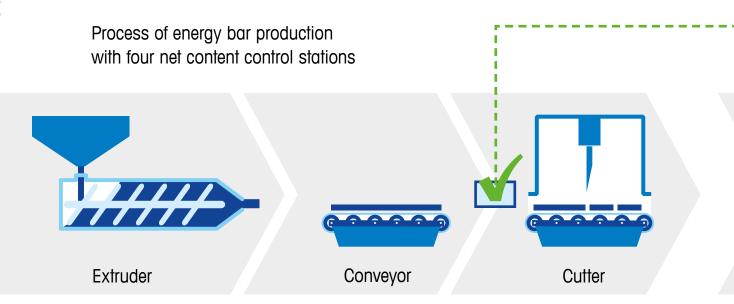
Learn more about label regulations

For more information download our free white paper "Understanding Food Label Regulations":

www.mt.com/civ-label-regulations

Ensure Net Content and Label QualityAchieve Up To 20% Process Improvement

One major North American energy bar company found FreeWeigh.Net® online net content control to be so effective that it is expanding its use to additional U.S. plants to further enhance production control and save costs.



The company, a global leader in nutrition products, produces energy bars — some of them intricately coated with additional ingredients — along with other nutrient-dense foods. To ensure product consistency, meet net-content control legislation and keep customers happy, company management installed FreeWeigh.Net at one of its manufacturing facilities. Production improvements have been so significant in terms of consistency and cost-savings that the producer is going to install FreeWeigh.Net in all their other facilities.

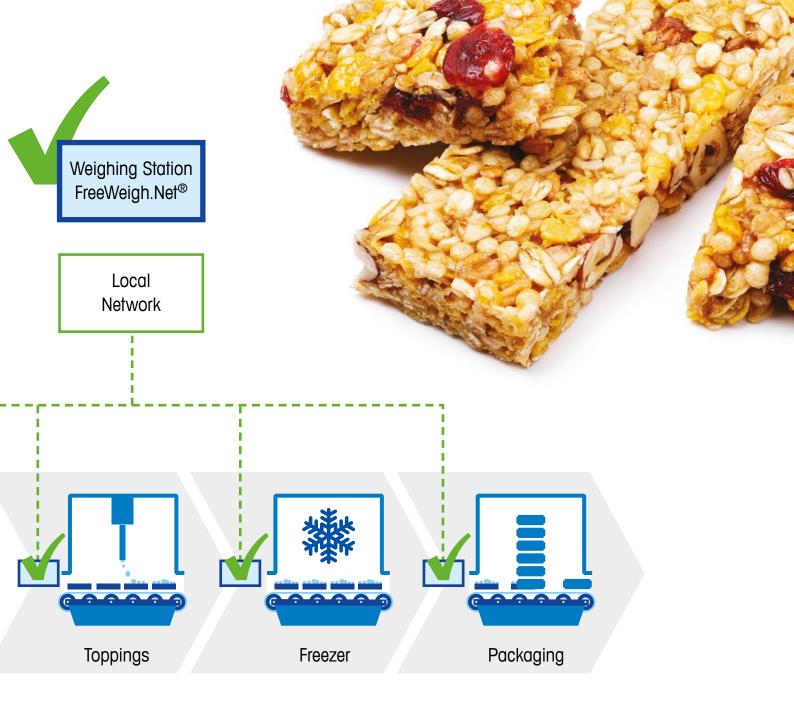
Compliance and consistent taste

In bar production, FreeWeigh.Net is used in a grab-sampling process during formation. An extruder creates a large slab, then a cutter slices it into individual portions. Next, in a process called enrobing, each bar is sprinkled with specialty items, such as peanuts or chocolate and cooled. It is important that each bar within a product family looks and tastes the same. To maintain this consistency, the company mandates a process tolerance range of 3-7 percent.

Today, operators use four weighing stations to sample 10 bars at random intervals. FreeWeigh.Net captures the weight of each bar, checks it against tolerances and provides immediate feedback on the process.

Cutting-process control

In practice, the cutter is where the company sees the most deviation. The slab-former may wind up extruding a bar that's thicker on the front end than the back. Based on statistics from FreeWeigh.Net, management



gains peace of mind knowing that bars are meeting specs or that operators can make the right adjustments.

Integrate label control

The company expects more cost-savings in the future – and not just due to plans to add FreeWeigh.Net at additional sites. One new feature they are considering is to expand all FreeWeigh.Net installations with the software's attribute module. This module allows the operator to check more parameters than just the fill quantity. By systematically com-

paring and recoding important label parameters, such as expiry date or batch number, this data will be integrated into the quality statistics and help to reduce the risk of recalls due to wrong labeling.

Based on results so far, management expects an increase in throughput and quality process accuracy of up to 20 percent.

www.mt.com/Freeweigh



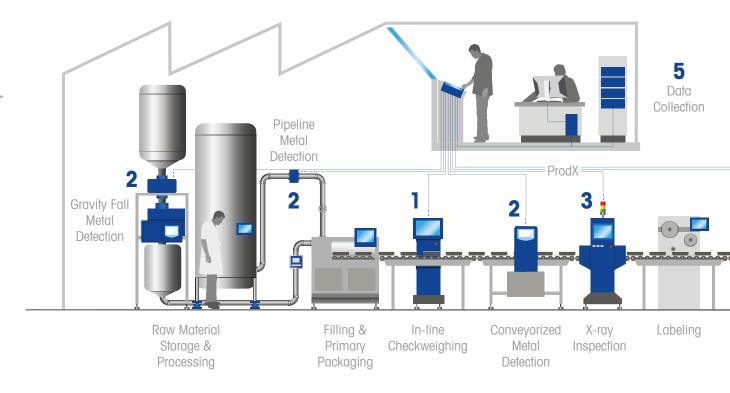


Minimize overfilling

Watch our video to see how FreeWeigh.Net can reduce overfilling and help you gain net-content control (OEE).

www.mt.com/Freeweigh

Reliable Product Inspection Improving Quality and Productivity





Inline checkweighers ensure every package is checked for compliance with Weights & Measures and industry regulations.

www.mt.com/checkweighing



Metal contaminant free

Inspection technology for improved productivity ensuring the removal of metal contaminants to meet compliance needs.

www.mt.com/metal-detection

Product inspection solutions guide

Discover how METTLER TOLEDO's product inspection solutions can help improve product quality and efficiency on your production line.



www.mt.com/pi-pocketguide

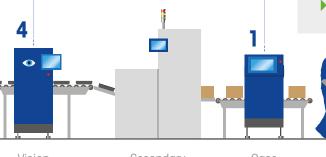
5

Compliance and productivity

Measurement and recording of inspection data enables in-depth analysis and improvement of production processes, while ensuring compliance with industry standards.



www.mt.com/prodx



Vision Inspection

Secondary Packaging

Case Checkweighing



Contaminant detection and integrity

X-ray inspection ensures freedom from physical contaminants while checking package fill levels and integrity.

www.mt.com/xray-inspection



Fully compliant labelling

Vision technology checks product label presence, positioning and contents as well as package quality and integrity.

www.mt.com/vision-inspection

Are Your Scales Running at Peak Performance? A Risk-Based Approach Reduces Cost A cough drop manufacturer wanted assurance that it was running optimized processes. A simple

risk-based test provided guidance on how management could reduce maintenance cost and confirm that all of the company's scales were fit for purpose with regards to accuracy. See how you can

benefit from this service and remain in line with your quality requirements.





A producer of herbal sweets that exports more than 60 different lines of lozenges and teas to over 50 countries, wanted assurance that they were working with equipment that could maintain efficiency, optimize production and reduce waste. They asked themselves:

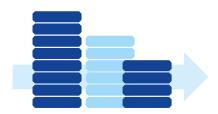
- Can we further optimize processes and reduce waste?
- How do we know we are using the right scales for the processes that we are running?
- How can we ensure high performance and consistent quality?



Perform a risk-based verification

The company then performed a GWP® Verification on 12 scales to evaluate if every scale in production was the optimal solution for the specific process step in which it was being used. GWP Verification is based on a comparison between the documented measurement uncertainty from calibration (under scale production conditions) and the required accuracy, weighing process requirements, the weighing process risk and defined tolerances.





Benefit from reduced calibration costs

GWP Verification showed all scales were well-placed and running optimally within their predefined process tolerance. However, the test also provided clarity on which services and effort would be required to maintain this level of performance. The outcome resulted in a clearly defined program for routine testing with an optimized calibration service. As a consequence, the herbal producer could significantly reduce calibration costs and steadily ensure high process consistency for the future.



1 Learn More



Discover GWP® Verification

Visit our GWP library to see how Good Weighing Practice can help you optimize routine testing, simplify compliance, and maintain overall equipment effectiveness (OEE).

www.mt.com/gwp

Enhanced Detection Sensitivity

New Inspection Technology Launched

The X34 x-ray inspection system is a new single lane solution designed to inspect packaged products for foreign bodies. It offers automated product setup coupled with intelligent software to improve production uptime, reduce manufacturing costs and enhance detection sensitivity.

Automated product setup

Advanced software sets up new products automatically, removing the need for manual adjustments, maximizing sensitivity and product safety. This reduces the need for operator training and increases production uptime.

Increased detection sensitivity

A 100-watt Optimum Power Generator automatically adjusts the x-ray power and maximizes the image contrast according to the product it is inspecting. Combined with a 0.4 mm detector, the X34 can detect smaller contaminants.



5-year generator warranty maximizes productivity

All x-ray generators come with a 5-year warranty when a standard or comprehensive service contract is purchased with your x-ray system. This protects the most valuable part of your x-ray machine.

www.mt.com/xray-warranty



Minimum false reject rate

ContamPlus x-ray inspection software further enhances sensitivity, reducing false reject rates and ultimately reduces product waste. This increases productivity, removing the need to add extra production lines.

Discover the new X34

For more information go to:

www.mt.com/xray-x34





Collect* software enables you to conveniently check weighing results or monitor yield and process deviations on any PC or mobile device.

Control inventory

Understand how soon your bulk materials will be consumed and when to place your next order.

Calculate material losses

Compare calculated with real output and find out how much material has been used at each step in the production chain.

Monitor goods-in

Monitor incoming goods and know immediately how much has been delivered.

Increase manual production efficiency

See how much is produced by line and operator and use the results to optimize process efficiency.

Check packaging

Avoid customer complaints and check if your product packages are complete.



Download our application

www.mt.com/collectplus

METTLER TOLEDO Group

Industrial Division Local contact: www.mt.com/contacts

www.mt.com/ind-process-food

For more information

