Frissland – a Dutch manufacturer of prepackaged kitchen-ready fresh salads and vegetable medleys – relies on FreeWeigh.Net® from METTLER TOLEDO to ensure compliance with the European regulations concerning prepackaged quantities.

During peak periods Frissland produces up to a million packets a week, which are sold under private brands through the retail trade.

**Quality symbol – the Ø mark**
Quality is a leading consideration for Frissland. Major importance is attached not only to final product quality but also to high quality levels in every single manufacturing step. This includes observance of the required minimum content in accordance with the provisions of European Council Directive 76/211/EEC or 75/106/EEC. For Frissland, improving production quality here means not only complying with the law but also avoiding unnecessary costs resulting from overfilling.

**A made-to-measure solution for Frissland**
Frissland uses the FreeWeigh.Net® Statistical Quality Control system to centrally monitor correct final product weights on 16 packing lines. FreeWeigh.Net® is a software package for checking and documenting packed quantities and other quality characteristics by means of sampling or 100% control. Frissland monitors the net weights of 250 different products by sample check.

At 8 weighing stations (1 station for 2 production lines), operators call up the product to be monitored, using stipulated product codes, and weigh the samples taken (at Frissland, 4 random samples per hour). The data is transmitted over the company’s computer network to the central computer in the quality control laboratory and

**Ensure Mark Compliance with Statistical Quality Control**
Statistically analyzed, FreeWeigh.Net® automatically generates daily, monthly and yearly reports for production and quality managers. Thus observance of the required net weight is clearly documented and at the same time the optimization potential for the packing line is very evident, allowing targeted measures to reduce overfilling.

**Harsh environment? No problem for METTLER TOLEDO solutions**

In a harsh production environment, where large quantities of water have to be used for cleaning and low temperatures are the standard, weighing systems have to be reliable. For the weighing stations in production, the choice was for the robust and IP69k protected IND690 terminal combined with the PBA430-A6 (6kg x 1g) weighing platform. These units have been developed in strict compliance with the EHEDG, NSF and GMP 4 directives on hygienic design and are ideally suited for use in sensitive areas of the food industry.

Mr. G. Boonaerts, Head of Production Quality, is very satisfied with the possibilities that FreeWeigh.Net® opens up for him: “The system gives us the assurance that we are meeting legal requirements for C-marking. It monitors and documents the net weights of up to a million packets per week, it is simple to use and its automatic documentation feature brings a massive drop in administrative load.”

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1 IP69k: Protection against high-pressure water jets from all directions
2 EHEDG: European Hygienic Engineering and Design Group
3 NSF: National Sanitation Foundation (US)
4 GMP: Good Manufacturing Practice
Maintaining Food Safety with Cutting-edge Weighing Technology

Equipment should be suitably designed for the intended purpose and used to minimize the risk of contamination. This is what food safety standards such as BRC, IFS or ISO 22000 require and what METTLER TOLEDO delivers.

GMP (Good Manufacturing Practice), HACCP programs, pathogen monitoring and good cleaning practices are essential for effective food safety programs. But these plans are as good as your equipment is suitable for the environment.

METTLER TOLEDO weighing solutions comply with the latest hygienic design guidelines in accordance with the EHEDG (European Hygienic Engineering and Design Group) and NSF (National Sanitation Foundation (US)) and are proven to be resistant to heavy cleaning procedures up to IP69k. Need to be certified for BRC, IFS or ISO 22000? Our products help you comply.

www.mt.com/ind-hygienic-design

What is IP69k?
• Test according to DIN 400050 part 9
• Protection against high pressure water jets from all directions
• 14-16l/min, 8000-10000 kPa, 80°C, 30sec, 100-150 mm distance

Your benefits
• Reduce biological and chemical contamination risks
• Fast and thorough cleaning procedures
• Fulfillment of hygiene regulations
• Long equipment life due to rugged design

PBA430 bench scale
Hermetically sealed loadcells, IP68 for prolonged submersion and IP69k for high pressure washdown
Open, easy-to-clean construction with no hidden holes
Minimal horizontal surfaces avoiding remaining water (bacteria)

BBA4x9 combi scale
Water ingress protection up to IP69k
Closed, easy-to-clean back of the stand
Smooth surface $(R_s < 0.8 \mu m)$ for trouble-free cleaning
Full AISI 304 stainless steel constructions, optional AISI 316 load plates

EHEDG

Protected against submersion

No open threads
No product can remain
Colored Weight Control
The Smart Weighing Way

Fast and accurate manual portioning is crucial for Bischofszell Food Ltd. – one of Switzerland’s top quality food companies. With the new BBA449 check scale they now have a convenient way for fast and hygienic weighing.

Bischofszell Food Ltd. assortment comprises more than 1000 items. The different products range from soft drinks, through preserves and snacks to the successful convenience food products under the brand name “Anna’s Best”. Around 75% of Bischofszell’s products can be found on the shelves in Migros stores one of the leading Swiss retailers. The other pillar of Bischofszell’s business that is growing strongly is supplying to the catering trade, hospitals, canteens and industry.

Top-class products – latest technologies
Top-quality food products require ongoing innovation, effective quality management, a competent workforce as well as the latest manufacturing technologies. This is where METTLER TOLEDO weighing expertise comes in. With the new BBA449 check scale Bischofszell is equipped with the most recent technology for manual portioning and over/under weighing.

Fast and safe
During production under or overweight cans are rejected by the METTLER TOLEDO Garvens checkweigher. These cans can then be manually corrected using the BBA449 check scale. Use of the BBA449 ensures the time-consuming task of refilling rejected cans becomes a quick and efficient process. Due to the colored backlight of the liquid crystal display the operator immediately knows if the portion they are weighing is within the tolerance limits. With the new colorWeight® display technology, the exhausting staring at flickering digits on scales has become unnecessary. Mr. Ulrich Stark, Head Quality Control, confirms: “This new colored display not only gives fast and clear indication it also makes operators work with more safety. That is why we have implemented three additional BBA449 check scales at other portioning lines.”

No cable – little space
Typically, space is limited within a production environment. An advantage of the BBA449 is that it requires little room due to the compact construction, while the built-in rechargeable battery enables a flexible positioning in the production.
Swiss quality with hygienic design
Not using cable also means increased safety through sanitation and this is essential when producing high quality food products. The complete stainless steel construction which is dustproof and suitable for heavy cleaning procedures with high-pressure water jets (IP69k), and the closed back of the column are designed in accordance with the latest EHEDG and NSF guidelines. Theses guidelines set the design standards for equipment used in hygienically sensitive areas, e.g. open construction, no hidden spots, smooth surface, etc. Now scale cleaning is made easy for employees at Bischofszell Food Ltd.

High quality measuring technology
On the production floor, Bischofszell counts on METTLER TOLEDO know-how for static weighing including bench and floor scales as well as dynamic checkweighing and metal detection. 100% net content control is achieved by state-of-the-art Garvens dynamic checkweighers and contamination risks are minimized by METTLER TOLEDO Safeline® metal detectors. The solutions support product safety in hygienically sensitive areas and help to establish efficient production processes. Beyond production, Bischofszell is equipped with high-quality METTLER TOLEDO laboratory equipment like precision and analytical balances.

Mr. Kurt von Mentlen, Head of Production, concludes: “METTLER TOLEDO offers reliable and high-value products which provide interfaces for easy data integration as well as an efficient service organization with fast reaction times. We are delighted to work with such a competent supplier of the latest, innovative weighing equipment.”
Great quality is the result of your process know-how, your people’s skills and reliable operations. Quality also depends on using the right piece of equipment and on minimizing risks associated with such devices.

A weighing system can be a very accurate device and deliver great reliable results, day in and day out. However, each measurement technology is associated with systematic and random potential errors that could affect your process and your product quality. The measurement of a weighing system, for example, can be affected by changes in the environment, it possesses a statistical rounding error, and may display repeatability variations or linearity errors. This is nothing to worry about as long as the sum of these potential errors — the measurement uncertainty — is quantified and set against your process tolerances. By determining the measurement uncertainty of your scales at regular intervals you get the piece of mind that your equipment always fits your process criteria.

You might ask, „does calibrating a scale ensure that it is accurate enough?“ The answer is yes, if the measurement uncertainty is determined by testing the scale at the point of use, ensuring that uncertainty results are smaller than your acceptable process tolerances.

At METTLER TOLEDO, we use powerful calibration management systems, such as the proprietary MiraCal™, that ensure reliable calibration procedures. During testing, the measurement uncertainty of the weighing system is determined and the resulting minimum weight certified. With our calibration services you receive straightforward benefits:

- Increased safety, minimization of risks, optimization of uptime and the peace of mind of delivering the same great quality to your customers. METTLER TOLEDO calibration services help ensure accurate measurements and thus build quality into your process.
For the Safety of Your Customers
Our Product Inspection Solutions

METTLER TOLEDO is the world’s leading supplier of in-line checkweighing, metal detection, and X-ray inspection systems. Our solutions and services are designed to address the operational challenges of the ready meals industry, allowing you to concentrate on your production processes – not product inspection.

Our product inspection solutions comprise of Garvens checkweighers, Safeline® metal detectors and X-ray machines designed to meet HACCP guidelines, BRC, IFS and ISO 22000 standard.

How our solutions meet your challenges:

Simple to use
Intuitive icon-driven touch screen technology ensures all our equipment is easy to use. Minimal operator training is needed, ensuring maximum plant efficiency and uptime for your manufacturing process.

Facilitates rapid product changeover
All of our equipment is tailor made to suit specific requirements, including easy setup procedures, single settings for multiple products, intuitive operator interface and a library of stored product settings to help ensure swift product changeover.

Detects a range of contaminants
We offer both metal detectors and X-ray equipment to meet a range of product inspection requirements including detection of metal, glass, stone and other dense material. Both our metal detectors and X-ray machines are suitable for all types of processing and packaging applications and work effectively on dry, wet, fresh, frozen and liquid products.

Control over weight and portion size
Check weighing equipment can precisely control portion sizes for both over and under-filled products, ensuring all products are within the required tolerances, resulting in product saving, waste reduction, regulatory compliance and increased customer satisfaction.

Maximized uptime
Delays in the inspection of convenience food products can impact scheduled deliveries. METTLER TOLEDO’s Product Inspection group has 24/7 service to resolve any issues that might arise.
A Wide Range of Solutions to Improve Processes

1. PUA579 Drive-through floor scale
2. SevenGo™ portable pH-meter
3. Halogen moisture analyzer
4. Formulation/Recipe Weighing solutions

Share our Knowledge

Learn from our specialists – our knowledge and experience are at your disposal in print or online.

Learn more about all of our solutions for the convenience food industry at our website. You can find information on a wide range of topics to improve your processes, including case studies, application stories, return-on investment calculators, plus all the product information you need to make an informed decision.

1. 4 series with check application (BBA4x9, IND4x9)
2. Statistical Quality Control/Statistical Process Control
3. FormWeigh.Net®-Formulation/Recipe Weighing solution
4. Industrial Catalog

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For more information