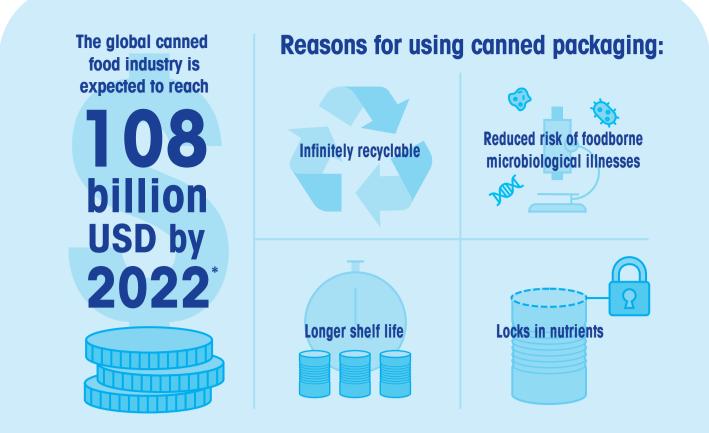
X-ray Inspection of Canned Foods

METTLER TOLEDO



Types of Cans & Common Applications:

Metal cans come in different shapes and sizes:

- Round cans are common across all segments.
- Rectangular cans are common for fish, meat, sauces and oils.



Processed meats & Seafood e.g. tuna



Soups & Fruit & vegetables



Seafood e.g. sardines



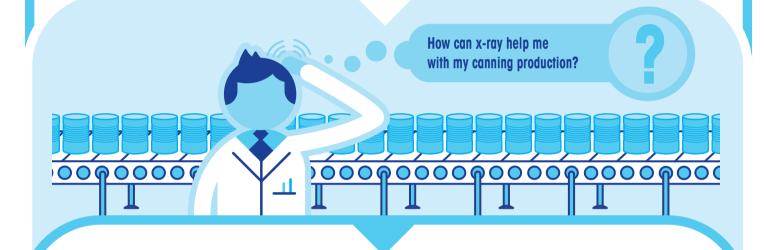
Processed fruits & Condiments e.g. pasta sauce



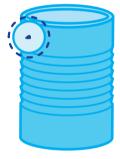
Ready meals e.g. pies and desserts



Baby food e.g. milk powder & Ground coffee



X-ray Inspection Capabilities:







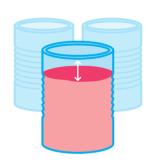
Contamination Detection

X-ray systems provide automated detection of physical contaminants such as, glass, metal, mineral stone, calcified bone and high density plastics, regardless of their location within the can.



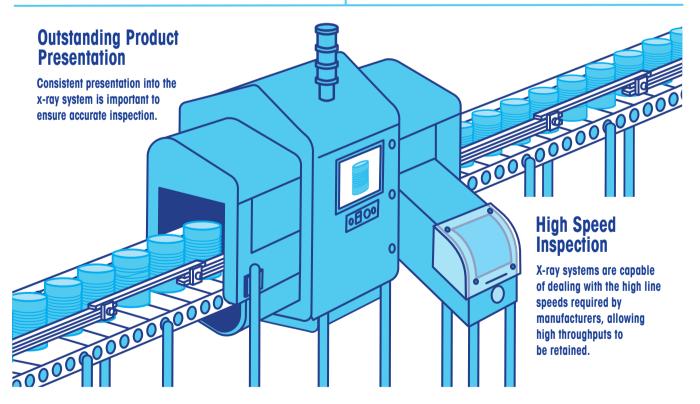
Advanced Inspection Software

Latest software developments ensure unsurpassed detection of contaminants, even if the can has a ring pull. Software enhancements provides the capability to detect a scoop or insert within the can.



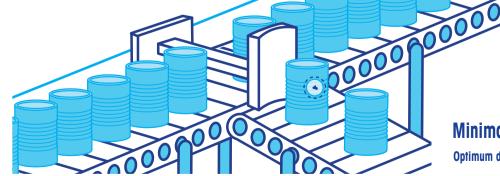
Fill Level Inspection

Fill levels can be monitored to ensure no over or under filled products reach the retail supply chain.



Accurate and Effective Rejection

High speed reject devices enable quick removal of faulty products, at high line speeds, without damaging the can.



Minimal False Reject Rates (FRR)

Optimum detection levels ensure minimum FRR's.

X-ray Inspection - Protecting Brands and Their Customers

The installation of an x-ray inspection system on a canned food production line ensures food manufacturers meet regulatory compliance, reduces the possibility of product recalls, safeguards brand reputations and protects consumer welfare.

*https://www.mordorintelligence.com/industry-reports/canned-food-market

To find out more visit www.mt.com/xray-canning

