

ISHIDA X-RAY SOLUTION IMPROVES SAFETY AND QUALITY FOR DRIED FRUIT AND VEGETABLES

Case Study **PAULA Ingredients**

Facts and figures

- dried fruits and vegetables
- PAULA has experienced a in foreign body detection

The installation of an Ishida IX-GN-4043 x-ray inspection system at Polish natural dried products manufacturer PAULA Ingredients has further enhanced product safety and quality while delivering the high production throughput required. The success of the installation means that the company is already considering the purchase of a second x-ray machine.

Challenge

Based in Kalisz in Central Poland, PAULA Ingredients specialises in the production of a variety of snacks made from dried fruits and vegetables and aimed at health-conscious consumers. For this sophisticated and demanding target audience, the highest quality standards are essential.

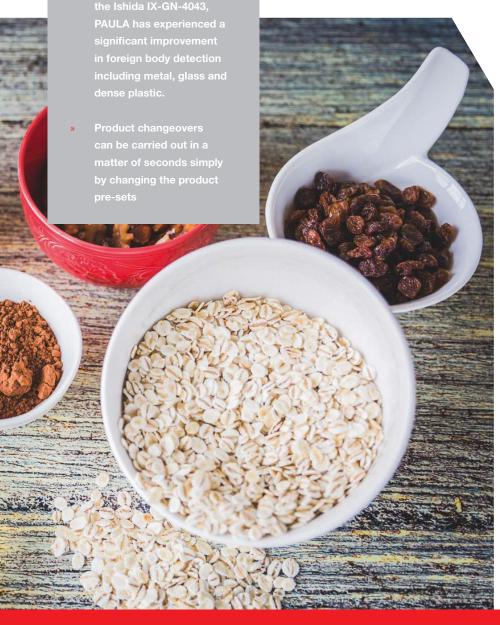
Previously the company used a combination of metal detectors, magnets and sifting equipment to check for foreign bodies in the delicate bulk product which comes in a wide variety of shapes including cubes, slices and flakes. However, this process still allowed occasional unwanted foreign bodies to pass undetected.

Solution

By comparison, since the installation of the Ishida IX-GN-4043, PAULA Ingredients has experienced a significant improvement in foreign body detection, with the quality control team reporting the detection of impurities including metal, glass and dense plastic.

The IX-GN is in operation 24 hours a day, 5 days a week, handling around 300kg of product per hour to deliver 36 tons of health snacks per week.

Another advantage of the IX-GN-4043 is its simple and intuitive operation. Product changeovers can be carried out in a matter of









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seconds simply by changing the product pre-sets. Whilst operation of the machine is easy, Ishida also provided full training for operators and engineers.

"The Ishida X-ray system has consistently performed at the highest standards, despite our intensive usage of the machine" comments PAULA Ingredients' Technical Director Stanislaw Jaśkiewicz. "The easy maintenance of the X-ray machine enables us to quickly clean the conveyor. Some of our products contain natural sugars and can be sticky. This occasionally caused problems with other inspection solutions, but with the Ishida X-ray system we have completely overcome this issue."

The Ishida IX-GN-4043 was supplied and installed by Ishida's long-term partner in Poland, Fenix Systems, who carried out a thorough review of PAULA Ingredients' requirements to ensure the most appropriate solution and best positioning of the x-ray machine in the factory.

"Having now operated the machine for almost a year, Ishida has become our brand of choice for the future," confirms Stanisław Jaśkiewicz.

PAULA Ingredients is one of the leading Polish producers of natural, dried products from fruit and vegetables as well as functional food components.

Established in 1991 the company offers a wide and differentiated catalogue of products and services – including superfoods, dried fruit and vegetable powders, extracts, purees and base products made from natural ingredients. It also provides a range of additional services such as drying and mixing, and develops new products and recipes in line with the latest trends in the market. In addition, the company produces for private label brands. Today, products from PAULA Ingredients are on-shelf in 36 countries on 4 continents.



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