

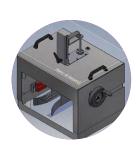
## **Product inspection**

## Application solutions - packaged mixed nuts

The Thermo Scientific™ NextGuard™ C330 X-ray Inspection System is designed to make moving from metal detection to X-ray detection easy, fast, and inexpensive. It is ideal for finding dense or sharp objects in a wide variety of products as well as detecting errors like over/under fill or missing, misplaced, cracked, or incorrectly formed products. The system enables compliance with worldwide HACCP and retailer food safety requirements.

An Italian nut supplier chose our NextGuard X-ray system to address their primary challenges. One of their main concerns was ensuring that no foreign contaminants were present in the packaged nuts that reached the customers. During the nut harvesting process, there is a possibility of both metallic and non-metallic foreign contaminants being harvested along with the nuts. Our NextGuard X-ray Inspection System is capable of detecting and rejecting any finished products that contain such contaminants before they enter the supply chain.

Additionally, the nut supplier produces various sizes of finished products. By utilizing Thermo Scientific adjustable guide rails, they are able to pass different sized finished goods through the same X-ray inspection system. This flexibility allows them to streamline their production process and maintain efficiency.



Single lane guide rails



NextGuard C330 X-ray Inspection System

Moreover, as a long-standing customer, the nut supplier has consistently expressed satisfaction with the quality of Thermo Scientific systems. They have also appreciated the exceptional service and support they have received from us over the years.

By utilizing a Thermo Scientific NextGuard C330 X-ray Inspection System, the manufacturer was able to ensure the safety of their end customers and protect their brand reputation by eliminating the risk of metallic and non-metallic contaminants in their products and ensuring the highest quality product.