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NEEDED INSPECTION POINTS DURING DAIRY PRODUCT PRODUCTION

1 INCOMING INGREDIENTS

Dairy product manufacturers using bulk incoming ingredients such as powders, fruits or nuts as part of their formulation may inspect them before incorporating them into the formulation. Drop-through and bulk-flow metal detectors are ideal choices. Bulk X-ray inspection could be used for inspection of fruits and nuts but not recommended for powders.

2 LIQUID FLOW

Metal detectors work in pipeline applications for novelties and other liquid-fill products.

3 AFTER FILLING/PACKAGING

The inspection equipment type will depend on the product type and its potential for product effect. Since many dairy products have high moisture content, they are more suited for X-ray inspection at this stage. Checkweighers can be located here to make sure that the product weight is within minimum/maximum specifications. One option is to use electronic real-time feedback to the filler to adjust production on the fly.

4 AFTER CASE PACKING

Some dairy product manufacturers can benefit from inspecting after final packaging—in case packing. This is typically done via X-ray inspection if the machine's aperture is large enough to accommodate a case. The X-ray system can be used to confirm that the specified count is loaded into the case. In certain situations checkweighers can perform this latter function.

Find out more at thermofisher.com/productinspection