

Physical Contamination Detection Systems in the Food and Beverage Industry



Physical contamination detection systems are designed to help you manage **Critical Control Points (CCP)** in the production and packaging process to ensure the highest quality and safety for your products.



CCP 1
Incoming Goods: Bulk Ingredients and Materials



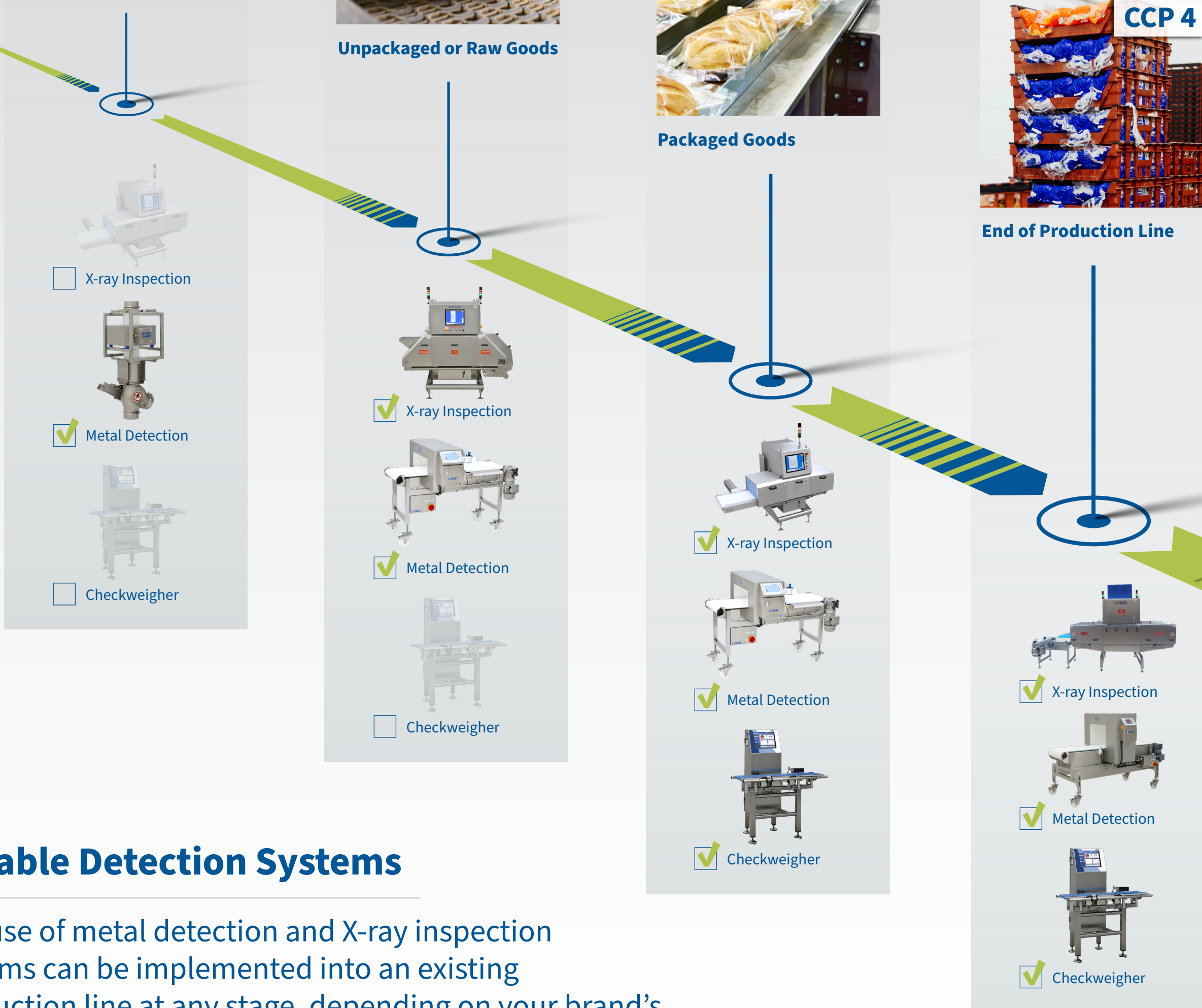
CCP 2
Unpackaged or Raw Goods



CCP 3
Packaged Goods



CCP 4
End of Production Line



Reliable Detection Systems

The use of metal detection and X-ray inspection systems can be implemented into an existing production line at any stage, depending on your brand's needs. Checkweighers can be added once packaging is complete.