



# Case Study

## LOMA SYSTEMS - THE NUMBER ONE CHOICE FOR IRELAND'S ROSCREA FRESH FOODS

Roscrea Fresh Foods, a specialist in meat produce, has invested in another two Loma Systems IQ metal detectors as part of its commitment to quality control on its production lines.

Based in Co. Tipperary, Roscrea Fresh Foods forms part of the meat division of Avonmore Waterford Foods plc.

The processing plant is one of 10 meat processing plants in Ireland and is accredited to a number of quality standards including ISO 9002, the Hygiene Mark and the Quality Mark. Products are exported to large supermarket chains throughout Ireland and the UK.

"Food quality, hygiene and safety are important issues for us and we are committed to developing and improving on the HACCP system," commented Una Gribben, Roscrea Fresh Foods' quality assurance manager. "Metal detection is a fundamental assurance of foreign body detection and we ensure that a metal detector is installed on production lines."

There are 8 Loma Systems metal detectors installed at the Roscrea plant used for the detection of metal in cooked sliced meats, wafer thin ham, sliced bacon and all sausage lines.



The first Loma Systems IQ metal detector was recently installed on the cooked ham processing line. The ham is fed through a Swissvac sealer and passed along a conveyor belt to the Loma IQ. The system is in operation seven hours a day, five days a week and up to 1000 packs of meat are fed through the metal detector on a Loma Systems conveyor system each day.

The Loma Systems IQ includes a Performance Validation System (PVS) which automatically alerts staff with a visible or audible signal that a check is due. The results of the test, the date, time and name of the operator are recorded and logged to produce a detailed proof of testing. The menu-driven PVS system is unique in that it combines testing and data logging with built in failsafes that make it impossible to falsify any test. This system is important for companies such as Roscrea Fresh Foods, offering the reassurance of retailer compliance.

Being moist and often salty, meat products are highly conductive and exhibit a "product effect" that can make it difficult for metal detectors to distinguish between a signal that means that metal is present and a signal that is caused by the product.

The Loma Systems IQ software and industry leading 32-bit processing power can discriminate between "product effect" and a genuine metal signal. "The Loma Systems IQ can be individually

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calibrated for up to 100 different products allowing flexibility on the production line" Commented Mr McEvoy, Roscrea Fresh Foods engineer. "We are assured of high sensitivity levels which take into account texture and mass of each individual product."

The latest addition to Roscrea Fresh Food's range of Loma Systems metal detectors arrived in June 1998 following the company's specification that a Loma Systems IQ metal detection head was to be installed in-line on its new sliced bacon production line. The bacon is fed through a Thurne IBS 2000 slicer which feeds an R530 Multivac thermoformer. The packed bacon is then fed through a Delford automatic weigh/price labelling machine on which the Loma-IQ head is placed. The product is passed through the metal detector on a conveyor operating on a stop on detect mechanism.

"We have built a good relationship with Loma Systems over the last 10 years" continued Mr McEvoy. "We find Loma Systems quality control systems totally reliable and have the reassurance of good local service back up should we need it."

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