



Case Study

LOMA LICKS OLA ICE CREAMS INTO SHAPE

Iglo Ola, the Dutch-based manufacturer of ice creams, lollies and frozen yoghurts has installed Loma metal detection and checkweighing equipment at its factories in Hellendoorn and Wilp. Part of the multi-national Unilever Group, Iglo Ola has installed the Loma quality inspection equipment as part of a group-wide upgrade in quality control procedures.

Nine metal detectors and one checkweigher have been installed at the factories in Hellendoorn and Wilp which manufacture products under the Ola, Caraco and Davino brand names including ice creams such as Calipso, Roombeker, Split and Rocket lollies. In addition Carte d'Or ice creams is sold through cafés and retail outlets across Europe.

The Loma metal detectors are being used to check for metal contaminants on lines handling a variety of ice cream products. These include individual ice creams packaged in plastic and paper, such as Rockets and Splits, cardboard multipacks for cafés and confectioners, and Carte d'Or ice cream in one, five and six litre plastic tubs.

One metal detector is situated on an inclining Intralox conveyor, checks primary packaged ice creams for metal contaminants after they leave the freezer and before being packaged in boxes for distribution.

On the Rocket ice lolly line another Loma metal detector checks lolly retail packs at speeds of up to 30 packs per minute. The cardboard cartons are filled by hand and travel along a Loma intralox conveyor where they pass through the metal detector before being conveyed into cold storage. Contaminated packs are identified and removed from the line through a stop on detect reject mechanism.

A Loma checkweigher is also installed at Iglo Ola where it checks multipack boxes. The checkweigher is used to ensure that the box contains the correct number of ice creams or lollies.

A pusher reject mechanism is used to transfer boxes which do not conform into a secured bin.

Maarten Rouschop, project engineer at Iglo Ola says: "Loma equipment was recommended by Unilever because of the testimonies of other companies in the Group.

"We have found the equipment to be extremely efficient and very easy to use and our operators and engineers are particularly pleased with the comprehensive Dutch manual which was provided on installation. In fact, the only complaint we have from the engineering department is that there is no opportunity to learn how to fix the equipment.. it never needs fixing!"

