



# Case Study

## LOMA HELPS LUIJCKX CHOCOLADE MEET HACCP REQUIREMENT

Dutch chocolate processor, Luijckx Chocolate has recently installed four new Loma-IQ metal detectors as part of its commitment to quality control on its production lines.

Luijckx Chocolate, based in Zundert is the world market leader in chocolate processing for the professional and private chocolate decorations market, with customers including large bakeries, wholesalers and retail. Luijckx Chocolate has production sites in The Netherlands and Belgium and exports throughout the world with sales offices in Canada, Singapore, The Netherlands and Germany. Dedicated to the production of high quality, safe products Luijckx Chocolate has recently been awarded HACCP (Hazard Analysis at Critical Control Points) certification, one of the first companies within this market sector to be accredited.

HACCP methodology is based on an engineering system which looks at a product together with all its components and manufacturing stages and asks what can go wrong with them. It works by identifying the hazard, evaluating the risk, establishing a Critical Control Point and thereby determining the means of control.

"We take the quality and safety of our products very seriously," commented Mr Pijnenburg, Plant Manager. "We have undertaken a series of risk analysis tests and have implemented a method of control at each critical control point. Of the various hazards in chocolate processing, metal contamination is one which has a high level of danger attached. We have recognised that strategically placed metal detection systems will compliment our planned quality regime and ensure that the product is metal free."



The newly installed Loma-IQ metal detectors operate with a stop on detect mechanism and have been placed at the end of the production line to check the finished packaged product. A Performance Validation System (PVS) integrated into the design of the Loma-IQ ensures the metal detector is operating at optimal efficiency at all times and records this data.

"Loma's PVS is unlike other systems on the market," commented Mr Pijnenburg, " it makes sure the metal detector is being tested with exactly the right kind of sample and records the results in hard copy. It is impossible to override the system ensuring that the metal detectors are checked every 30 minutes and to exacting standards. This offers us complete confidence for HACCP compliance".

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Highly sensitive to all types of ferrous, non-ferrous and stainless steel contaminants, the Loma-IQ meet customers requirements for improved sensitivity and reliability. The improved sensitivity levels have been achieved through a wholesale review of the metal detector electronics, including boosting the processing power to a 32 bit microprocessor, as opposed to the 8 bit industry standard.

All Loma-IQs are manufactured in stainless steel and are designed to be robust enough to withstand the most demanding factory environment. The smooth aperture construction ensures maximum hygiene standards and ease of cleaning are guaranteed.

The Loma equipment is in use at Luijckx Chocolate for up to 9 hours per day, 5 days per week and up to 600kg of chocolate are fed through the metal detector on a Loma conveyor system each hour.

"We are very pleased with the Loma-IQ's simple to use programme, ease of maintenance and overall performance, commented " said Mr Pijnenburg. "The Loma-IQ offers us the reliability and reassurance we need to ensure that our products remain of very high quality."

Loma is unique among inspection companies in its approach to integrating its products within IT systems. The Loma-IQ metal detectors and Loma Checkweighers are capable of integrating with a wide range of computer-based systems to help manage quality inspection systems.

" We are looking forward to installing 3 more Loma-IQ metal detectors in July" said Mr Pijnenburg, "With the LomaNet system as a standard option on the Loma-IQ we will be able to link all our Loma-IQ metal detectors to a central computer in the future, allowing management reports to be created quickly and easily."

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