



Case Study

QUALITY BAKERS RISE TO THE TOP WITH LOMA

Quality Bakers Eindhoven, a member of the leading Dutch Quality Bakers Group is using four Loma metal detectors at its state-of-the-art bakery sure optimum levels of detection. As part of a comprehensive quality upgrade, Quality Bakers Eindhoven has replaced its previous metal detection systems with Loma equipment in order to achieve better performance on a wider variety of products.

The company has also just placed an order for Loma's new LomaNet network system. The stringent quality procedures in operation at Quality Bakers Eindhoven have been introduced to ensure that the company's products are of optimum quality and reflect the standards associated with the Quality Bakers name.

Having such procedures in place has ensured that its breads are A-brand status - the top quality grading awarded to Dutch-produced goods. The use of Loma metal detection equipment also ensures that Quality Bakers Eindhoven complies with HACCP and ISO quality regulations governing food manufacture, and meets the strict quality requirements of its customers.

In operation six days per week, 24 hours per day, the bakery produces a variety of different breads, rolls and croissants - either fresh daily for local use - or part baked for supply to supermarkets and food retailers throughout Europe.

In accordance with HACCP regulations, Loma metal detectors have been installed at critical control points on the production and packaging lines to ensure any metal contaminants are identified at the earliest point and immediately rejected. One metal detector checks daily fresh bread immediately after baking, another checks pre-baked bread before packaging, the third Loma detector checks pre-baked bread in plastic packaging and the fourth checks baked baguettes in carton boxes.

On the pre-baked bread line a specially-designed Loma metal detector on an incline conveyor checks the bread immediately after it has been shaped, proved, baked, and cooled and before being packaged. As the bread is conveyed from the cooler, it passes through the metal detector and then onto a forked conveyor which is used to transport products to different packaging lines as appropriate. The bread is packed in modified atmosphere packaging to retain freshness and then coded, marked and hand packed into boxes for distribution. Metal contaminants are automatically rejected by a carriage-retract system. When the metal detector identifies a contaminant it signals the conveyor belt to retract, dumping the contaminated product out of the regular flow.



Loma Case Study

Loma metal detection equipment is also installed at end of line to check the products once packaged. One conveyor is used to check party packs of different part-baked small breads in 300g polypropylene or polyurethane bags and another is used to check pre baked bread baguettes in 300g boxes. On the baguette packaging line, the baguettes are hand packed into boxes, sealed and then conveyed through the metal detector.

"We are particularly proud of our quality procedures at Quality Bakers Eindhoven," says Chris Deinum, Technical Factory Manager. "We were the first bakery on the Continent to achieve ISO 9002 accreditation and we are the only member of the Quality Bakers Group to achieve A-status rating for our products. Our name carries quality so we need to ensure our product quality is optimum at all times.

"We chose Loma based on the results of tests carried out on machines from various metal detector manufacturers. We needed a system which offered flexibility and were particularly impressed with the Loma machine's ability to handle all our different varieties of bread.

The unique ISC (intelligent sensitivity control) feature of the Loma metal detectors provides automatic tracking control of changes in product conductivity. The Loma metal detectors also incorporate new calibration techniques which makes it particularly easy to set up and recalibrate

"We are very happy with the Loma equipment. It is very easy to use, very reliable and its stainless steel construction complies with our stringent health and safety regulations. In line with Quality Bakers Eindhoven' aim to lead the way in quality assurance within the bakery industry, the company is currently looking at ways of automating its packaging hall to include metal detection of the large multipack boxes as a final check before distribution.

Another part of the company's push to fully automate the factory is the purchase of the recently launched Loma LomaNet network system. LomaNet has been designed in response to customer demand for a system for efficient recording and gathering of information from Loma metal detection equipment installed on different lines.

Mr Deinum says, "The installation of LomaNet will enable us to check that tests on the machines have been carried out by the operators, analyse the results and be able to provide proof of these tests easily for HACCP and ISO purposes. Installing LomaNet fits in with our policy of controlling and analysing production centrally by computerised management systems and most importantly, it helps us optimise quality control and gives us complete certainty of the quality of our products."
