



Case Study

SOBOVIA BRUNEAU PÉGORIER CHOOSE METAL DETECTION FOR NEW QUALITY CONTROL PRODUCTION LINE

Sobovia Bruneau Pégrier, a specialist in meat processing for the catering industry, has recently invested in metal detection equipment with the installation of a Loma-IQ on its new quality control production line.

Sobovia Bruneau Pégrier's processing plant, based north of Roissy, France, is one of the leading suppliers of fresh meat and speciality meat products and one of the first companies in this sector to invest in metal detection technology.

"Of the various hazards in meat processing, metal contamination is one which has a high level of danger attached," commented Mr Walazyc, assistant factory director. "We recognise the importance of safety and hygiene on our production line and are committed to the development of quality control."

When Bruneau Pégrier decided to make their first investment in metal detection systems, they considered a number of factors before choosing the Loma-IQ.

"Conditions within meat processing plants can be very demanding" said Mr Walazyc. "We had to be confident that the system we chose would withstand the low temperatures and harsh cleaning environment."



Constructed from stainless steel the Loma-IQ "White Head" is the most robust system on the market and has been specifically designed to give optimum performance even under these demanding conditions. An advanced rubber aperture seal, constructed using a tough silicon rubber, enables the seal to expand and contract with rapid temperature changes caused by cleaning. The unit is also protected against water ingress meeting IP67 standards and can withstand direct hose pressure of up to 1000psi (68 bar).

When developing the Loma-IQ White Head, Loma subjected the design to rigorous testing by freezing the metal detector to -30°C and then using a high pressure, high temperature water jet. Even under these conditions (far in excess of normal food industry conditions) the Loma-IQ performed superbly.

"We have a very demanding customer base" commented Mr Walazyc, "We needed a reliable system with high levels of sensitivity." Head to head field trials against competitors have consistently shown the Loma-IQ to be the most sensitive metal detector on the market.

Loma Case Study

Highly sensitive to all types of ferrous, non-ferrous and stainless steel contaminants, the Loma-IQ meets 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.

The newly installed Loma-IQ metal detector has been placed at the end of the production line to check the finished packaged product. Loma's unique Performance Validation System (PVS) is integrated into the design of the Loma-IQ and comes as a standard feature on all machines. PVS ensures the metal detector is operating at optimal efficiency at all times and records all data test results.

"We were delighted to be able to trial the Loma-IQ for a month," said Mr Walazyc. "We were very impressed with the system's performance and the service that the Loma sales team provided. The Loma-IQ was delivered much faster than the average delivery period offered by competitors in the industry."

The Loma-IQ is in use at Bruneau Pégrier for up to 10 hours per day, 5 days per week and up to 10,000kg of meat is fed through the metal detector on a Loma conveyor system each day.