

## NUTS ABOUT CINTEX

Healthbars Unlimited, owners of the leading health bar brand Shepherd Boy®, has chosen CINTEX, a world leader in the design and manufacture of inspection systems, to help maintain its high food safety standards in production by identifying product defects, specification variances or potentially harmful contaminants.

Healthbars Unlimited is a specialist in healthy snack bars, such as organic cereal, fruit and nut bars, energy bars and carob, and prides itself in sourcing the highest quality, natural and wholesome ingredients to offer unique and satisfying snacks that consumers love.



The Shepherd Boy brand was born nearly 30 years ago and continued innovation means that it still satisfies today's consumer. The early principles of the company are still followed to this day, as Healthbars Unlimited puts every effort into making each bar as if it were by hand, using only the finest fruits, nuts and cereals, and banning the use of added sugars, artificial sweeteners, artificial flavours and preservatives.

The process is also unique, all the natural goodness of the ingredients are maintained as they are simply mixed together and cold pressed into bars so all remains as nature intended. Ingredients include nuts, chunks of real fruit and jumbo-sized oats.

Food safety and quality are paramount to Healthbars Unlimited as its brands cover a variety of consumers including young children, pregnant mothers and body builders. When choosing an inspection system Healthbars Unlimited had to fulfil a number of criteria. These included a competitive price, possible purchase options, ease of use and the size of the machine.

Healthbars Unlimited contacted Cintex and enquired about an inspection solution that would support them in maintaining their high standards of production and ensuring no contaminant particles could be found in their products.

Vince Handley, General Manager of Healthbars Unlimited comments, "One of the problems associated with buying organic natural fruit, nuts and seeds is there are occasions when we find stones and other contaminants from the field. Some form of inspection system is vital in any food manufacturing facility, but we needed to go further than just the conventional metal detector."

Using its extensive inspection system expertise and understanding of the food industry and its requirements, Cintex recommended its Sentry XR X-ray system. The Sentry XR is a

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low-cost X-ray system that provides state-of-the-art X-ray technology that is priced well in line with other metal detection systems.

The system is capable of detecting ferrous, non-ferrous and stainless steel; glass; stones, ceramic and cement; calcified bones; high-density plastics and rubber.

Sentry XR acts as a highly effective quality control tool. With a head size of just 330mm wide the Sentry XR is considerably smaller than most metal detectors but can accommodate products measuring up to 265mm wide and 100mm high. This enables those with smaller product profiles to take advantage of this state-of-the-art technology at a more budget-friendly, entry-level cost. With a compact design, the system is ideal for smaller independent manufacturers like Healthbars Unlimited where floor space in the production hall is at a premium.

The Sentry XR offers superb sensitivity, the auto-tracking system continually updates and set parameters to ensure absolute sensitivity levels and minimal false rejects. It utilises the computer electronics and user interface from the excellent Sentry range but includes a new, low power WASC (Wide Angle, Self Cooled) X-ray design which has reduced moving parts and takes up minimal space, allowing the compact sized unit to fit most food lines.

Another major requirement of Healthbars Unlimited was that the inspection system had to be simple to operate. The Sentry XR is operated via a clear backlit LCD with easy-to-use touch screen controls. The onboard computer has a capability of storing up to 50 products parameters each of which can be called up for automatic machine set-up in just two minutes.

Full system diagnostics provide automatic fault troubleshooting and machine operation statistics and data are available to identify and rectify production inefficiencies.

The system can detect product contamination and package assembly errors at conveyor speeds of up to 90 metres per minute, inspecting as many as 600 packaging units in the same timeframe. The flexible belt speed can be easily adjusted via a controller and the speed can vary from 10-70 metres per minute, depending on what products are being scanned. The adjustable conveyor also has separate reject systems available and there is also a serial printer port available for collecting data.

Sentry XR is ideally suited to smaller profile products like healthbars, including cakes, confectionery, foil trayed ready meals, candy bars, individual baked goods, small frozen meal components, pharmaceutical blister packs.

Vince Handley adds, "The Cintex Sentry XR fitted all our requirements- affordable, reliable, easy to use and doesn't take up too much space. I am extremely happy with its performance, it gives us peace of mind that our high standards in quality and safety are maintained and that our products reach our customers in a perfect state."

The Cintex Sentry XR X-ray system is set to firmly establish x-ray based inspection as a cost effective alternative to other inspection methods. Cintex has been delivering practical, cost-effective quality assurance system solutions, designed to satisfy the varying needs of customers around the world for over six decades.

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With its extensive portfolio of complementary technologies, Cintex is uniquely resourced to provide systems that not only meet the specific quality assurance needs of its customers today, but offer the realistic potential for expansion or enhancement to meet the changing needs of tomorrow.

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