



## IP69 COMBO SYSTEM HELPS BAKKAVOR SAVE TIME & MONEY ON THEIR NOODLE LINE

Bakkavor Group is a leading worldwide provider in the fresh prepared food (FPF) market, with operations in the UK, US and China, specializing in developing private label products for top global grocery retailers and well-known international foodservice operators. The UK is Bakkavor's largest market, where across their 25 factories they create and manufacture fresh prepared food.

Their portfolio of 2,000 products is based on four categories: ready meals salads, desserts, pizza and bread. As the vast majority of Bakkavor's products have short shelf lives, a complex 'just in time' operating model exists, with factories operating 24 hours a day, 364 days a year, working to tight deadlines receiving orders on the day, for the day. Bakkavor's salad sector, Bakkavor Salads, consists of several UK sites. Its Bourne, Lincolnshire site, specializes in making prepared fruit, leafy salads and stir fry mixes.

### Challenges for Bakkavor Salads

Bakkavor Salads in Bourne, were using an ageing inspection system on a line that was handling microwavable noodles in packs. With up to 10 different noodle products being presented to the metal detector daily, there was a need to clean down the equipment after every product change, mainly due to the presence of strong flavors and multiple sauces, and to avoid the potential for allergen/non allergen cross contamination.

Additionally, as the noodles are sticky, they were frequently getting stuck in the existing metal detector's conveyor belt; this not only produced belt tracking issues, but also created many hygiene problems. The downtime for changeovers and cleaning was not only having a significant impact on production, it also had cost implications because staff had to pause for up to an hour a day to wait for the machinery to dry before restarting production.

### The Opportunity

Given these challenges, LOMA SYSTEMS® worked with Bakkavor to implement a new metal detector and checkweigher combination system designed to be easier and quicker to clean. The system had been developed on the feedback from customers that, like Bakkavor, had trouble ensuring the right level of hygiene standards with traditional inspection equipment, and needed to reduce their changeover and cleaning times, plus the associated costly downtime.



### Bakkavor Bourne Salads Facts:

- Operate 24-7, 364 days per year
- In UK portfolio of 2,000 fresh prepared foods

### LOMA Solution

- CW3 RUN-WET® Combo System
- Checks for metal contaminants and checkweigher
- IP69 fully rated

*"Loma set the standard for better hygiene, especially in harsh environments."*



Pictured: The Loma CW3 RUN-WET® Combo

## The Solution

Loma's CW3 RUN-WET® Combo System is a fully IP69 rated checkweigher and metal detector system designed following industry leading hygienic principles to provide quicker and easier cleaning. Being conceived for high care, harsh washdown environments, the system would also provide Bakkavor with increased line efficiencies as it does not require drying time after cleaning.

*"We do around 10 product changeovers a day, which include a range of noodles and sauces. The cleaning in between changeovers is harsh, involving a high pressure washdown designed to remove all contaminants from the machine. The RUN-WET system was built for exactly this type of harsh environment."*

*"Everything on the machine is made to be solid and hygienic...even the light stack is made in a way that is hygienic and easy to clean. It really is a superb piece of kit."*

*"RFID is an excellent benefit to us for traceability and operator accountability. It's the key for the future of all food factories by minimizing machine contact and safe access control."*

*"Loma is Bakkavor Salads inspection systems company of choice."*

*"Loma's after sales is excellent."*



**Michael McRanor**  
Engineering Project Manager,  
Bakkavor Bourne Salads

## Bakkavor Salads Experience of the CW3 RUN-WET® Combo System

### Design Benefits:

- With no nooks and crannies – can easily and quickly deep clean, minimizing bacterial harboring as no debris accumulation points.
- Open design of the conveyor belt facilitates easy clean down or debris extraction if required.
- Removable covers with light safety curtain, enable production visibility without interruption.
- Fully accessible cable system for easy cleaning.
- Chemical rated seals, bearings and rollers are high quality, delivering longevity with no replacement needed at 6 month service intervals as with other machines. This provides a great deal of confidence in the machine and keeps the line running.
- RFID (radio-frequency identification) user access minimises contact with the machine and provides full accountability, data insights and traceability.

### Production Benefits:

- Time saving - Bakkavor estimate 2 hours daily saving of production time despite multiple product changeovers – this is due to easy cleaning and no drying time.
- The system is the only machine on the Bourne site that can be fully 'foam washed' - with no drying time after washdown, extending equipment uptime.
- Speed efficiency - the speed gains on the line have produced an uplift in their noodle pack rate.
- Ease of installation - the system can be installed, set-up and operational in a day as opposed to systems from other companies which can take 3 or 4 days.
- Delivers consistent metal detection and identifies inconsistencies in product mix.
- Following washdowns, Bakkavor has never had a failed swab test from the system to date.

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