



# No foreign objects in this fruit yogurt!

**Optimal product inspection uses X-ray scanner from OCS Checkweighers**

For more than 85 years, the Austrian farming cooperative Kärntnermilch stands for quality, sustainability, and environmental awareness. Product safety is the Number 1 priority. To ensure the best possible detection of foreign object contamination and to control fill levels in the production of fruit yogurt, the Kärnten market leader relies on X-ray technology from OCS Checkweighers.

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CHECKWEIGHERS

A Wipotec Brand

The dairy products produced by the company in Spital/Drau enjoy great popularity. This is due in part to the responsible use of raw milk by the cooperative and also because this dairy with its broad range of products provides a secure livelihood for nearly 1,300 farmers in the region.

### Increased consumer protection courtesy of OCS Checkweighers

Single chamber cups of fruit yogurt each weighing up to a maximum of 250 grams exit the filling and packaging machines at Kärntnermilch. Trays with up to 20



### First class performance package from OCS is the key

Herbert Masaniger heads the lab and is the quality manager at Kärntnermilch. The issue of product safety gained significance with the decision to expand production to include a filling line for fruit yogurt. To ensure the optimal foreign body detection, Masaniger contacted several well-known suppliers of X-ray scanners, including OCS Checkweighers.

The OCS general agent in Austria, Albert Bauer from Bauer Systemtechnik, planned the perfect X-ray scanner system—customized for the Kärntnermilch requirements. The SC 4000-C-C implements the highest standards of quality assurance. Equipped with a high performance, HD-TDI camera detector to ensure a high resolution and sharp X-ray images, the system provides the optimal basis for the image processing software developed at OCS. The detection device is constructed with a high-quality metal-ceramic tube. The scanner includes an integrated water cooling system and the comprehensive software enables completeness checks and fill level control.

“This performance package was very convincing right from the start,” said Herbert Masaniger remembering the selection process leading to the contract award to OCS Checkweighers. It was a decision that Kärntnermilch has never regretted. “The equipment design as well as the compact and solid construction all speak for OCS. In summary, it is clear from our problem-free operation that we made the right decision in selecting OCS as our supplier,” said the quality assurance expert.

containers are transported at a rate of 30 m/min directly to the SC 4000-C-C scanner, which inspects the product for foreign objects and the correct fill level. If the actual fill level is at least 15% below the required level, the entire tray is ejected. The case is similar for the foreign body detection. If an inspected product indicates contamination by fruit pits or some production-related material like glass, aluminum, ceramics, or wire, the whole tray is removed from the product flow. In parallel, the scanner’s operating panel displays the exact cup within the tray that contains the contamination.

Herbert Masaniger is very satisfied with the performance of the OCS X-ray scanner model SC 4000-C-C. “Although the number of foreign objects is generally quite low, through the use of OCS X-ray technology we have managed to catch several yogurt cups that have contained tiny foreign particles of only a few millimeters in diameter. These impurities would never been detected and separated without the use of scanners,” exclaims the quality manager and refers to the increased consumer protection now seen as an added value made possible thanks to the company’s investment with regard to the X-ray scanner from OCS Checkweighers.

“OCS delivers what it promises,” agreed Herbert Masaniger and Helmut Petschar, managing director at Kärntnermilch, in their final assessments. In particular, the technical performance capability of the machine was realistically and honestly communicated in advance. This fact created a trust and confidence for future business transactions. Director Helmut Petschar: “OCS Checkweighers is clearly our Number 1 partner.”