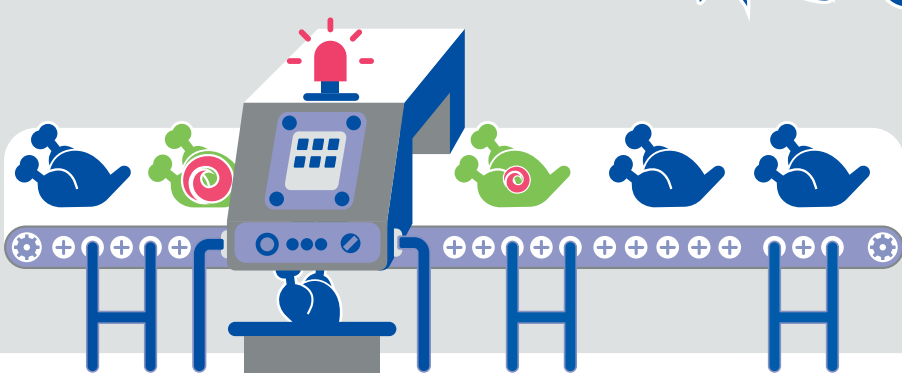


Minimising False Rejects Caused By Product Effect in Challenging Applications

Introduction:

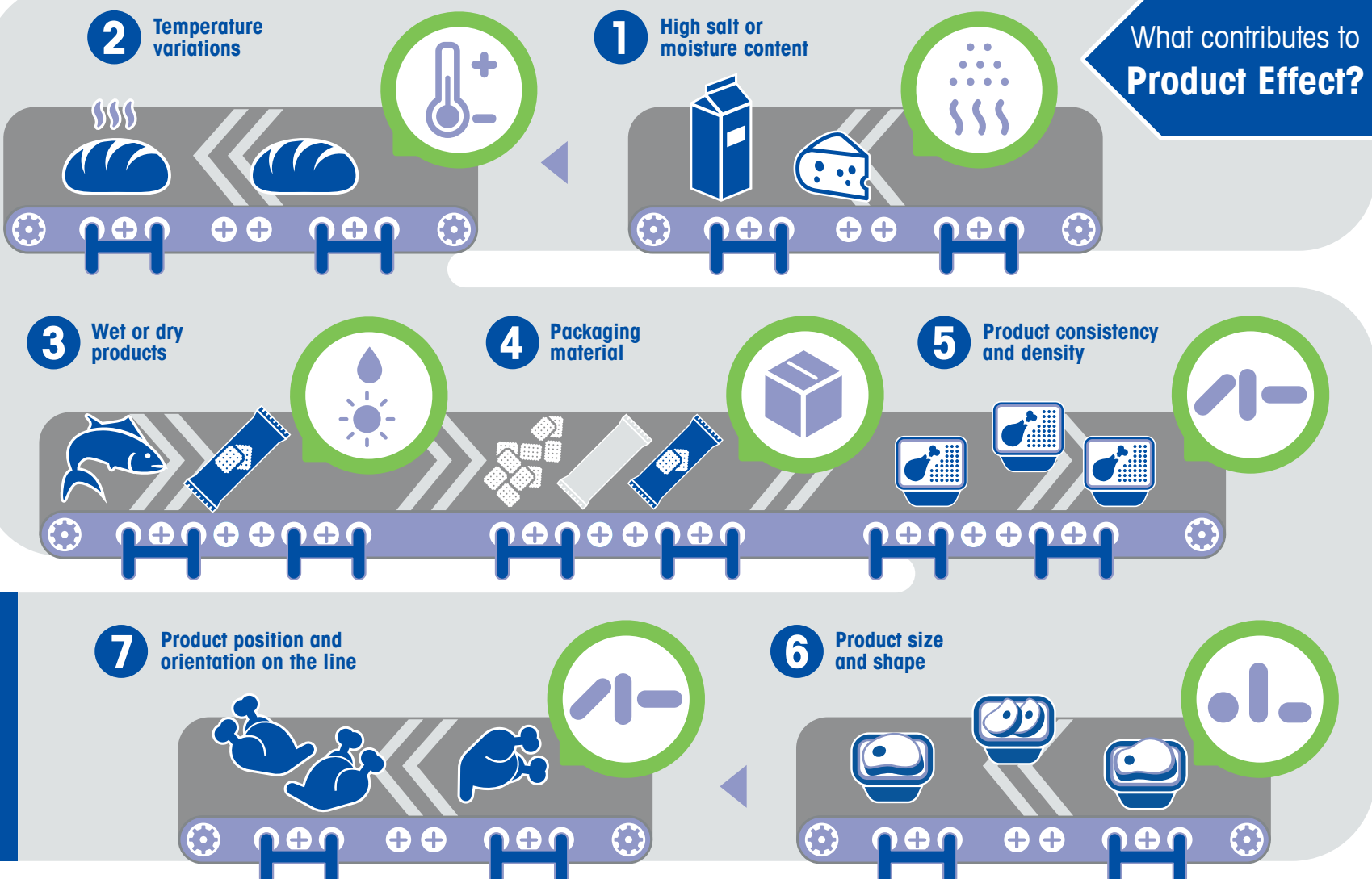
Finding the smallest metal contaminants is a challenge for many bakery, meat, poultry & seafood, ready meal and dairy food producers.

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This challenge is due to these types of food exhibiting a phenomenon called product effect. This is where the product itself limits the achievable size of metal found by the metal detector.

What contributes to Product Effect?



Why is it Important?

For traditional metal detectors Product Effect can lead to:

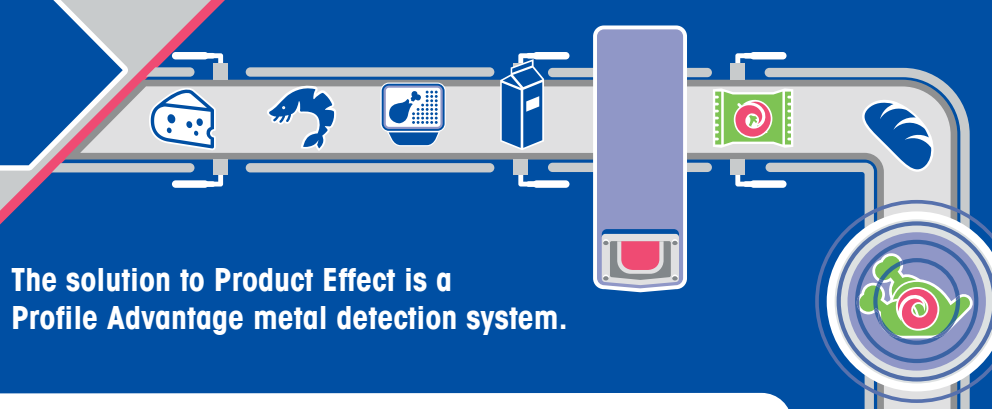


This costs your business

- time
- money and
- loss of reputation



How to overcome Product Effect?



The solution to Product Effect is a Profile Advantage metal detection system.

By using:

Multi-Simultaneous Frequency technology

Product Signal Suppression

It can deliver up to 50% improved detection sensitivity

whilst virtually eradicating the occurrence of false rejects for all challenging product effect applications, irrespective of packaging material.

Profile Advantage systems detect and reject smaller pieces of metal to:

- Protection** + Protect your brand
- Quality** + Support compliance with international food safety standards
- Costs** + Help lower your costs
- Productivity** + Allow you to increase productivity

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Need a solution for a challenging application?