HANDHELD XRF

Foreign Body Identification

Analyzing physical contaminations in food

Avoiding contamination is of the utmost importance to the food production industry. Foreign bodies found in food products need to be identified to be able to determine their source, allowing corrective action to be taken quickly.

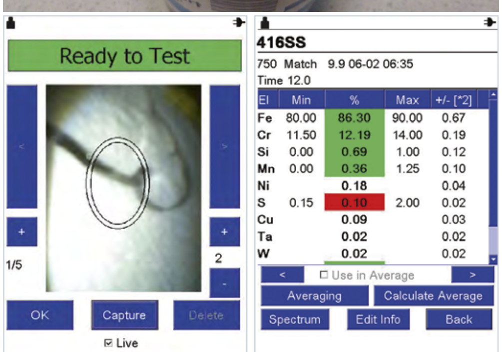
Significant cost savings are realized when a food manufacturer can decrease the time required to identify a found physical contaminant and locate its source. The faster that a source of contamination can be identified, whether it is faulty equipment, contaminated raw materials, or even a false positive, the sooner production can be restarted, minimizing production downtime.

No food manufacturer wants foreign objects to end up in their products, but it can happen. Consequently, it is important to have tools on hand to quickly identify these contaminants and locate their source.

If a piece of metal, ceramic, stone, glass, plastic, or rubber is found during production, it often indicates that the equipment used for production is faulty or worn out. In such cases, our handheld XRF spectroscopy solutions can direct manufacturers to the equipment in need of repair or replacement.

Our handheld XRF solutions are of particular benefit to the foodstuff manufacturing and packaging industries. The portable handheld XRF spectrometers S1 TITAN and TRACER 5 can be used to analyze inorganic contaminants like glass, metal slivers, and shards whilst simultaineously measuring element concentrations of sodium (Na) to uranium (U) from as low as parts-per-million (ppm) to high percentage levels.

Both handheld spectrometers can be used to analyze samples of any form (liquid, solid, powder, film), and the analysis can be carried out in any location. Factory-ready calibrations are available, meaning non-experts can use these systems with minimal training required.



For the foreign body identification, handheld XRF analyzers need only a few simple steps to identify a metal object from preparing the found object to test and view results. The physical contamination found in a yoghurt sample shown here is a dangerous metal splinter.

The S1 TITAN can be installed on a desktop stand close to the production line meaning FBI can take place quickly and regularly.

The TRACER 5 mounted on a desktop stand, allowing for the non-permanent location of the analysis system near food production lines.

Bruker AXS
Info.baxs@bruker.com

www.bruker.com/fbi