



## INNOVATIVE INSPECTION SOLUTIONS FOR

Inspection of food in cans is a vital step to ensuring that only safe and high-quality products arrive at the customer point-of-sale. Leaking, damaged, and spoiled cans of food can cost thousands of dollars in production downtime, line jams, product waste, and customer complaints. FILTEC offers a complete line of compact and economical inspection solutions for canned food.



- Empty can inspection of flange, base and sidewall
- Vacuum detection
- Fill level inspection
- Pre-cooker detection of seaming defects
- Post-cooker detection of DUD cans, spoilage and gross leakers
- Label and code inspection

### INSPECT



Products for defects, contaminants, & missing product

### DETECT



Leaking product, damaged containers, and equipment errors

### PROTECT



Your downstream line and customers at point-of-sale



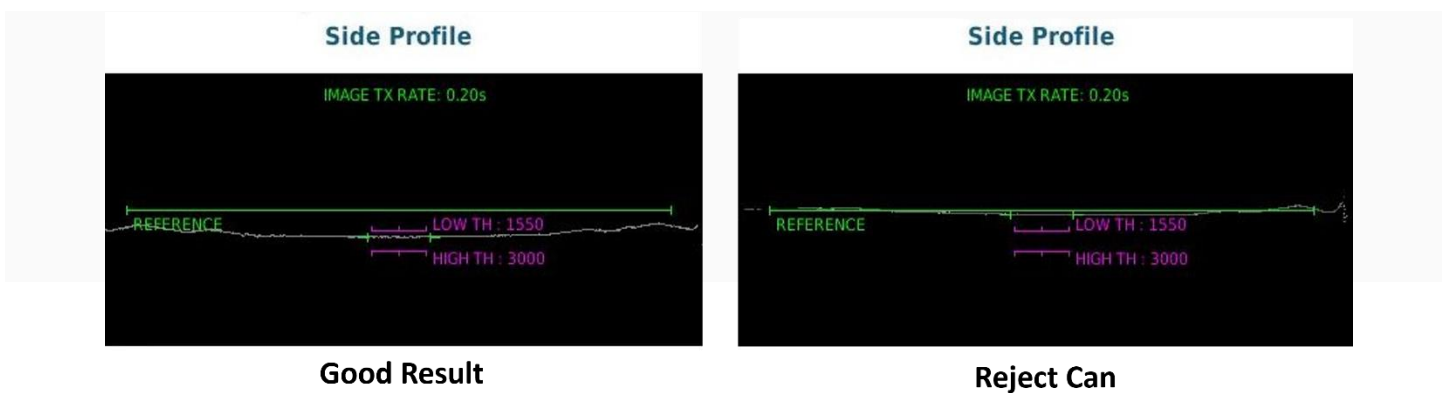
## CASE STUDY

A leading seafood producer with a global footprint has been delivering high-quality products for over four decades. The core of the business produces canned tuna, shrimp, sardines, mackerel, and salmon, as well as pet food and prepared food.



The seafood is filled into cans, and the cans are stored in a warehouse until an order is placed by a customer. Unfortunately, some customers complained that a portion of the food they ordered was rotten upon delivery. It turns out that the producer's sensor-based quality assurance inspection units did not effectively detect leakages in the cans, resulting in potential health risks for customers.

To solve this problem, the producer installed the [FILTEC Vision Pressure solution with INTELLECT](#) onto their production lines. FILTEC Vision Pressure offers the most reliable and accurate inspection available to identify can pressure, vacuum, and DUD cans. It provides the highest resolution to detect even the smallest deviations in the can lid profile.



The solution includes a [FILTEC INTELLECT](#) operator station. This not only provides a deeper view of the inspection process through a 19" touch screen interface, but it also unlocks the ability of the producer to track, monitor, and report on container quality through each step of the entire packaging process.

Since adding FILTEC Vision Pressure to their lines, the producer has seen significantly reduced complaints about spoiled food. They have added multiple Vision Pressure machines to their lines, ensuring high-quality products will be delivered far into the future.

