







Euroverde Società Agricola S.r.l. Italien Produkt: RAYCON EX1

# EUROVERDE uses X-ray technology to find the smallest stones in soups

EUROVERDE Societa Agricola in Azzano Mella in the province of Brescia in Lombardy stands for tradition and craftsmanship in vegetable growing. For more than 60 years of experience, the family business today refines a wide variety of vegetables and lettuces into top-quality products in three farms with more than 100 employees and a cultivated area of 200 hectares. In line with the best agricultural cultivation practices, EUROVERDE continuously invests in technological innovations. In this way, the highest quality and safety standards are maintained, sustainability and traceability are achieved - basic prerequisites for the continuous growth of the company.

Specializing in the production of ready meals, soup and salads, EUROVERDE subjects all fresh products to the least possible processing after harvesting in order to maintain hygienic safety, taste and nutritional values.

The company has multiple certifications, including BRC and IFS Food. In 2017, EUROVERDE also obtained organic certification as a manufacturer of ready meals.

## The problem: Natural ingredients such as stones, can affect the quality of the final products

EUROVERDE's entire product range is the result of a quality process at the highest level. In the field of foreign matter management, EUROVERDE has been using various metal detectors for years to separate metal particles of any kind from the products.

However, when processing fresh food from the field, the risk that natural components, such as stones, remain in the product could be high, compromising the safety and quality of the product.

# The solution: Using X-ray technology to find all foreign bodies, not just metals.

In the food industry, quality has top priority and EUROVERDE also takes the safety of its products very seriously. In order to detect not only metal particles, but also the smallest stones, the company was looking for a reliable solution and found it in X-ray technology. X-ray inspection systems detect all foreign bodies in food that differ in density from the product being inspected.

After extensive comparisons, the choice fell on an X-ray system from Sesotec: RAYCON EX1 is the entry-level model for X-ray inspection of packaged products. With integrated ejection, it has a very short and compact design. It is the best choice for all food producers and processors who value a balanced ratio of price, performance and quality.



## **Customer benefits: Improving product quality through X-ray inspection.**

Since the installation of the X Ray machines, many stones have been found, they are able to detect smaller pieces, even with half of the size as before.

"EUROVERDE adheres to the family tradition of producing only safe products of the highest quality. Therefore, we strive to optimize the production processes with the best technologies. With Sesotec's X-ray technology, we have found the support we need to tackle the stone problem and meet our quality requirements," says Benedetta Manzini, EUROVERDE Quality Assurance.

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### Sesotec auf einen Blick

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