

# Contaminant Detection in Yogurt

## Kri-Kri Rely on X-ray Inspection



**Founded in 1954, Kri-Kri S.A. is an international ice cream and yogurt manufacturer based in Nothern, Greece. As early as the mid-1960s they built their first plant for automatic ice cream production, while the first yoghurt factory was established in 1987.**

Since then, rapid progress has been made and both yogurt production plants have had to be modernized and upgraded to meet the demands of the consumer in the Greek and international markets. Today the facilities for the yogurt production are equipped with three X-ray systems from METTLER TOLEDO to help ensure product safety and brand protection by detecting contaminants of various size and materials.



Yogurt products are run through the Safeline X34 X-ray Inspection system to check for any possible contaminant

Kri-Kri S.A. of Serres, Greece  
X-ray Inspection of Yogurt



R20H system in another yogurt production line to ensure high quality products while protecting consumers and brand

#### Compliance with Retailer Codes

The primary motivation for Kri-Kri's purchase of X-ray inspection equipment from METTLER TOLEDO was to be in compliance with retailer codes of practice such as those from Tesco or Marks and Spencer (M&S), giving Kri-Kri additional confidence in their operation when they export to the UK and other countries.

Another reason for choosing METTLER TOLEDO was METTLER TOLEDO's global service support as well as the annual certifications that ensure that Kri-Kri stay within the requirements.

To be on the safe side when it comes to complying with standards and regulations, Kri-Kri were looking for a supplier offering performance verification. As METTLER TOLEDO verifies equipment performance, they ensure its reliable operation within agreed specifications and in compliance with standards.

Due to the high throughput on their production lines (100 products/minute), it was necessary to find a Product Inspection solution that would deliver first-class results while meeting hygiene requirements in the production environment. The Greek company Acmon Data supported Kri-Kri by finding and installing the right product inspection equipment according to the highest standards of food safety and hygiene.

**Trusting in Proven Technology**  
Since Kri-Kri yogurts have foil on top of their containers, it became apparent that in this case an X-ray inspection system would be the best solution.

In the yogurt production and packaging area, Acmon Data first installed an R20H X-ray system from METTLER TOLEDO in 2014. Kri-Kri were so pleased with the results that in 2019 they installed an X34 and X3710 to inspect a range of yoghurt products. After

a thorough analysis of all the applications, the x-ray systems were selected to inspect the final sealed packs at the end of the line, for various physical contaminants such as glass, metal up, stone and high-density plastic.

At the same time the integrity of the product and packaging are checked to ensure brand protection for Kri-Kri.

The X34 inspects yogurt containers of 1 kg or 500 g in a tray (6 containers per tray), and the X3710 inspects 3 yogurt containers packed in a cardboard sleeve.

All three solutions have integrated reject systems which reject any non-conforming or contaminated packs reliably even on the high speed lines. This supports the customer desire for high levels of automation throughout their production line. Line speeds can exceed 280 products per minute at some points, without encountering false rejections. Attaining 0% false rejects is important for the company in order to avoid negative influences on their Overall Equipment Effectiveness (OEE) and to contribute to positively to profitability.

Kri-Kri was impressed with the ease of setting up product parameters, allowing even faster and smoother product changeovers.

Experienced Partner: Acmon Data  
Following the successful installation and training of Kri-Kri, the company decided that in future they would only request quotations for Mettler-Toledo Safeline X-ray systems installed by Acmon Data. The yogurt manufacturer is extremely pleased with the operation of the X-ray systems, their ease of use and their performance.

Today the company has two modern ice cream and yogurt production units, providing high quality end products with fully automated production processes that maximize productivity, minimize human error and ensure a hygienic production environment. Thanks to the accuracy of detection and the overall equipment durability, Kri-Kri is considering investing in another X34 solution. Since the ice cream and yogurt manufacturer is also planning to expand the business and export to more countries, reliable product inspection systems are essential to safeguard the quality and integrity of their products.



Side view of R20H system



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