

SealScope™ Case Study



Machland automates seal inspection

Machland obst- und gemüsedelikattessen (Efko Gruppe) is a leading producer of sauerkraut and red cabbage. The seasonable vegetables are grown by the local farmers and the crops are delivered to Machland directly from the field. Machland then uses its expertise in processing and packaging to conserve the taste and freshness of the product.



Packaging cooked cabbage on a vertical machine requires a lot of know-how and expertise. The product is sticky and contains cutting strands that make it challenging to fill at higher speeds. At Machland the most common challenge is product in seal, since this will cause open packages which in turn lead to shorter shelf life and contamination of other packages.



Checking every pouch by hand is a challenge since the production speeds are high and manual labor is costly. This is where SealScope comes in. SealScope is the first in-line, non-destructive, seal inspection device that checks 100% of all top seals. Wrinkles and product are easily detected and can be rejected via a rejection unit. In addition, SealScope continuously monitors the sealing process, providing early warning in case of process drift.

The results of SealScope are quite impressive. After the first machine was installed, not a single open package was found downstream. This sparked the decision to equip all machines with SealScope.

“SealScope helps us to deliver excellent outgoing package quality” – says Andreas Kirsenhofer, technical plant manager at Machland “In addition, the process monitoring lets us know if we need to re-adjust the machine, which is a tremendous help for our productivity”.