



Marcassou focuses on packaging quality

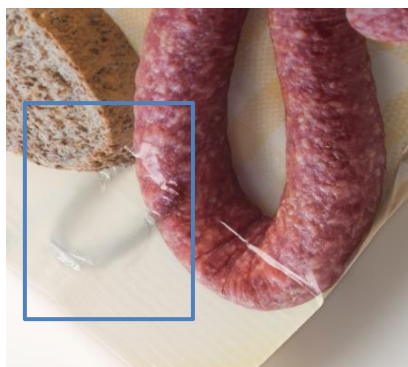
Thanks to an innovative package sealing inspection technology, the number of compromised packages that leave the production line is reduced by over 90%.

Deep in the Belgian Ardennes, Marcassou produces its famous sausage delicacies using only the highest quality ingredients. Marcassou stands for craftsmanship, quality and flavor. Good package quality warrants that the original flavor is guaranteed from time of production until it reaches the customer. Compromised packages reduce shelf life, dry out the product and harm brand image.



Flow packed 'Collier d'Ardenne'

Open packages in sausage production on a horizontal flow wrap (HFW) machine are typically caused by drying wires, large wrinkles or product in the cross seals. In the past, detecting these faults was done manually via visual inspection. This cost Marcassou considerable time and effort, was not 100% reliable and put a lot of stress on the operators.



Drying wire in seal



Large wrinkle



SealScope™ Case Study

Engilico, a Rotselaar (Belgium) based specialist in package sealing inspection and monitoring has developed the SealScope to address these issues.

Using advanced statistical analysis of vibration measurements of the sealing jaws, the SealScope can determine if a seal was made correctly or not. Wrinkles, product in seal and other inclusions that cause deviations from the normal sealing process can easily be detected. These packages are then rejected for rework.

Additionally the SealScope can identify process drifts and warn the operator to do preventive maintenance in order to keep everything running smoothly.



SealScope™ acquisition unit & operator screen



Vibration sensor on sealing jaws

The results of the SealScope at Marcassou are impressive. The automatic quality inspection has reduced the number of compromised packages that leave the production line by over 90%. It has freed up operator time that can now be used in other steps of the production process. Additionally the monitoring capabilities have empowered the operator to keep the process within tolerance with simple preventive maintenance actions like cleaning the sealing jaws when indicated by the SealScope.

“Using SealScope has significantly increased the quality level of our outgoing packages”, says Hugues Hanosset, lead project engineer at Marcassou. “It contributes to our brand image and gives us a competitive advantage when talking to large retailers. Also, our operators are very enthusiastic about the system since it allows them to do an even better job.”

Engilico is an innovative technology company that specializes in developing, manufacturing and marketing package sealing inspection and monitoring solutions. Engilico’s products improve packaging quality, increase machine output and reduce scrap. Engilico is based in Rotselaar, Belgium and is operational worldwide via a combination of direct sales and a growing distributor network. See www.engilico.com for more information. The SealScope project at Marcassou was realized in cooperation with Intrion www.intrion.com.

Marcassou is a brand of Imperial Meat Products and offers a wide range of charcuterie delicacies. Marcassou is based in Champlon, Belgium. See www.marcassou.be for more information. Imperial Meat Products is part of the Campofrio Food Group, Europe’s largest meat processing company with over 11 000 employees.

