

Giersch Produce Taste and Quality With Cutting-edge Technology



Giersch GmbH & Co. KG in Westerkappeln produces high-quality meats and sausages. Sausages and roasted or grilled meats are produced to the highest safety standards, using the latest technology. The company attaches great importance to the taste and quality of their products. Giersch's attention to quality relies on METTLER TOLEDO Safeline's metal detection technology to provide the safest products.

"As we want to offer our customers only tested, high-quality products, we have been working for a number of years with Mettler-Toledo Safeline metal detectors," explains Oliver Giersch, Managing Director of Giersch GmbH & Co. KG. The company already uses advanced metal detection technology for its unpackaged products: an HDS Pipeline system ensures that high-quality sausage meat is free of any metal contamination after vacuum filling. The high-frequency technology in the metal detection system is able to detect

the smallest of metal contaminants, such as thin pieces of wire, cutter tips or metal shavings. If the HDS Pipeline system detects a metal contaminant, it sends a signal to the vacuum filler and production is halted. The vacuum filler displays details of the metal. There is also a visual signal to the operator and the contaminated meat is removed from the production process. The consumer receives only flawless tested product. Metal detection technology not only ensures high product quality it also protects the Giersch brand.

Mettler-Toledo's HDS Pipeline metal detection system is a reliable control point for meat following vacuum filling.



METTLER TOLEDO

The HDS Pipeline system automatically adjusts itself to any new product after every batch change.

By ensuring that only faulty product is rejected, the reliable HDS Pipeline system also leads to reduced operating costs compared with less efficient metal detection solutions.

The sausage producer makes up to seven batch changes a day, so as to offer its customers a wide range of products. The HDS Pipeline system is capable of processing the entire product range with just a single high-sensitivity setting. This saves Giersch time and money at every product batch change, because the new batch can be processed immediately without any need for resetting.

There are many advantages in analysing the sausage meat even for Giersch's clipped products. Metal impurities are detected early, before the product is packaged, thus avoiding the need to destroy a larger amount of product.

vacuum filler." Excellent mechanical integrity, easy installation and cleaning complete the system's features.

Giersch is also installing METTLER TOLEDO Safeline in-line metal detectors to provide further monitoring of packaged sausage meats. Metal detectors from the Profile range ensure that all Giersch's packaged products are metal-free. Thus, the Profile metal detector is an additional quality assurance tool. This metal detection solution also uses highly sensitive, high-frequency technology and immediately detects the smallest metal contaminants, including ferrous and non-ferrous metals and stainless steel.

When it detects a metal contaminant the metal detector triggers an alarm signal and stops the production line. The product is manually removed from the production line. For quality management purposes the Profile metal detector provides all statistical data via a USB interface.

Both these metal detection solutions from METTLER TOLEDO are essential elements of the quality environment in this IFS-certified company. The dual analysis of the products at critical control points avoids costly product recalls and protects the reputation of the Giersch brand.

Giersch GmbH & Co. KG in Westerkappeln produces high-quality meat and sausage products.



Monitoring packaged and unpackaged products protects the Giersch quality brand.



Giersch sausages are delivered fresh to customers every day.

The freshly prepared products are delivered to customers daily using Giersch's own vehicles. Product quality and consumer protection are paramount for the company. Regular hygiene and quality training for its employees and supplier audits by delicatessen outlets ensure that sausage meat specialists Giersch deliver consistently high quality. In addition, impartial product assessments are carried out on a regular basis by the DLG, the CMA and the in-house sensory panel.

"You can taste quality. This is true not only for the ingredients and recipes, but also for the technology," concludes Giersch. ■



The HDS Pipeline system is easy to use and works perfectly in conjunction with the vacuum filler.

Giersch adds, "In addition to its simple set-up and operation, we were impressed by how well the HDS Pipeline system works with the

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