



# Case Study

---

## Loma's Combo Chips Away at Potato-processing Costs

The common, dependable potato is an undeniable favourite. It can be bought as a ready-to-eat snack or neatly chopped, mashed and frozen for our convenience. Its adaptability and versatility is such that to consider sausages without mash or fish without chips is simply impossible. This view is echoed across most of Western Europe. In Belgium, for instance, fries are a national dish and entire industries have blossomed as a result. NV Eurofreez, for example, exports its potato products to 35 countries, and has an annual production capacity of 50,000 tonnes.

The successful, family run business has the distinction of being the first and only food processor in Belgium to establish a French Fry factory with the ISO 9002 certification. That said, the company hasn't rested on its laurels and recently launched two new production lines for its mashed and specialist potato products. Both lines were fitted with combined metal detector and checkweighing devices supplied by Loma Systems, as Philippe Debruyne, plant manager at Eurofreez, points out.

"End-of-line inspection is very important to us because it reduces the risk of contamination and helps us achieve accurate weighing, which can save money. Loma's AS Combo checkweigher and metal detector provides us with an added bonus as it has a very small foot print, which is incredibly important when you're introducing dedicated lines."



Featuring Loma's acclaimed IQ<sup>2</sup> metal detector and its AS series checkweigher, the space-saving AS Combo incorporates a high-powered, variable AC motor on its conveyor system that is tailor-made to deliver speed and accuracy. Capable of handling packaged products up to 5Kg with a market leading accuracy class of e=0.5g and x=0.5g (OIML R51), the AS Combo can inspect at speeds of 400ppm, while providing sensitive and accurate metal detection.

For Eurofreez, the AS Combo's accuracy and versatility delivers peace of mind as well as conventional cost-cutting benefits. "It's security for us," Philippe says. "We get less complaints from our customers and greater control over our weight management." He goes on to explain that apart from reducing the risk of contamination, Eurofreez uses the AS Combo to control its multi-head checkweighers, which fill bags and cartons with frozen potato products. If the AS Combos record a surplus weight, adjustments are made to the multi-head machines thereby reducing wastage. Philippe says the new system has resulted in significant cost savings.

"Because Loma's equipment allows us to control our product weights more effectively, we can save more money." And since Loma's AS Combo system is constructed from stainless steel and

## Loma Case Study

---

meets IP66 and NEMA 4x standards, Philippe says it's not only accurate; it's also extremely reliable.

"We've had experiences with other machines that required servicing every six months or so. That's not the case with the AS Combo. It's what you'd expect from Loma – it's a good machine that works well and requires very little maintenance."

By specifying one of the most advanced end-of-line inspection units on the market, Eurofreez has not only cut its maintenance requirements, it's also chipped away at its production costs and put an end to contaminant concerns.

---