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## *CASE* **STUDY**

### **Eriez® Xtreme® Liquid Line Metal Detector Protects Custom Tomato and Dairy Sauces at Food Service Specialties**

Some of the largest restaurants, retailers and food manufacturers across the country do not have the capability to produce their own tomato or dairy-based sauces, creating a need to outsource this critical ingredient. The solution? They turn to Food Service Specialties (FSS) which provides safe, high-quality, private-label sauces to an ever-expanding customer base.

The sauces produced at the Red Wing, Minn., facility are prized by customers who need to protect their individual recipes and maintain a high degree of sauce consistency from location to location and batch to batch. The sauce program at FSS also allows its clientele to eliminate unnecessary equipment, reduce storage of raw ingredients and save on disposal costs.

Naturally, customers rely on FSS for the most stringent production standards to protect their signature recipes, ensuring the finished sauce is free of any contaminants before leaving the facility. An important part of the company's quality program is an Eriez Xtreme® Liquid Line Metal Detector, which inspects 80,000 pounds of different sauces for ferrous, nonferrous and stainless steel metal contamination on a daily basis.

## Optimizing product consistency with safety

FSS started out in 1985 by fulfilling a customer's request to match and produce a unique pizza sauce. That initial foray into the restaurant industry helped FSS continue to attract new customers. By 1998, the company had outgrown its plant in Columbus, Wis., and relocated to a 45,000 square foot facility across the border in Red Wing. About a decade later, the company added another 34,000 square feet to its production floor.

"Our manufacturing plant is completely dedicated to private label production," says Rod Oberg, assistant plant manager. "The success of our business has come from our ability to create customers' unique sauces in our facility."

The sizes of private label batches vary by customer, but the smallest batch produced at the facility is 9,000 pounds (approximately 1,100 gallons). Once processed, the customer's sauce passes through the Eriez Liquid Line Metal Detector, then packaged in jars or bulk containers before shipment.

FSS conveys the sauces into jars—ranging from 10 ½ ounces up to 47 ounces—or into bulk containers. The smallest bulk container is a 110-gallon disposable tote while the largest bulk container is a 315-gallon reusable tote. To evacuate each tote of sauce, customers attach a shut-off valve to the base of each tote. Some customers use a pump to evacuate the sauce into a hopper, while others use piston-driven applicators to transfer the sauce.

According to Oberg, the company was looking for a metal detector with the capability for fast setup, processing and minimal training. That led to a meeting with Eriez technicians and sales engineer Larry Wamstad of Dynequip, Eriez' field sales office in St. Paul, Minn.

"The metal detector is a critical step in our sauce processing because our customers demand an absolutely contaminant-free product," says Oberg. "We have the detection monitoring down to less than 2mm and are getting consistently good results."

The Xtreme Metal Detector has a large, easy to use color display, dedicated reject and event log and a verification program that rivals any industry competitors. It offers greater sensitivity with its multiple frequency range and vibration immunity. An integrated beacon and configurable inputs and outputs enable easy installation.

"It's a straightforward system to operate," says Oberg. "We process about 80 pounds per minute through the metal detector—or about 10,000 pounds every two hours and 20 minutes—running two shifts. Every sauce we make gets inspected for the slightest bit of metal contamination before final packaging."

"We did not require a lot of formal training on the metal detector," recalls Oberg. "The Eriez staff asked questions about our customers and the type of sauces we wanted to monitor. Then they came back with the properly configured metal detector and training to fit our needs. It was basically plug and play after that."

Eriez is recognized as world authority in separation technologies. The company's magnetic lift and separation, metal detection, fluid filtration, flotation, materials feeding, screening, conveying and

controlling equipment have application in the process, metalworking, packaging, plastics, rubber, recycling, food, mining, aggregate and textile industries. Eriez manufactures and markets these products through 12 international facilities located on six continents. For more information, call 814-835-6000. For online users, visit [www.eriez.com](http://www.eriez.com) or send email to [eriez@eriez.com](mailto:eriez@eriez.com). Eriez World Headquarters is located at 2200 Asbury Road, Erie, PA 16506.

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