

# White Paper

## X-Ray Detectable Plastic Application Considerations



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The Food Safety Modernization Act (**FSMA**) requires Agricultural Producers, Food Processors & Packers to implement Hazard Analysis & Risk-Based Preventative Controls (**HARPC**) to prevent physical contaminants like glass, metal & plastic from entering the market. The FDA considers contaminants greater than .275" (7 mm) in length to present a hazard. Growers, packers & food processors are using their existing X-Ray inspection systems & detectable plastics to prevent plastic contaminated foods from reaching consumers.

Typically plastics are not Metal or X-Ray Detectable; however Eriez offers several PolyMag<sup>®</sup> masterbatch additives to impart X-Ray visibility, Metal Detectability and Magnetic Susceptibility into plastic products. These are produced with FDA compliant raw materials and made using GMP (Good Manufacturing Practices).

Low energy cabinet X-Ray inspection equipment is a sophisticated method to inspect food products for unwanted contaminants, proper packaging integrity and the correct product volume. Like metal detectors, X-Ray inspection can spot metal contaminants and it can do much more. For instance you can inspect packaging containing metal foils and reject products containing bone, glass and stone.

X-Ray inspection utilizes sophisticated algorithms that look for differences in three basic product characteristics to generate a "rejection" condition. These are:

- **Morphology** – abnormalities in shapes like sharp edges, slivers and spheres
- **Atomic weight** – most foods are lower in atomic weight so a higher density product is suspicious
- **Grayscale imaging** – anomalies in neighboring pixels can indicate contaminants or volume issues

The amount of the PolyMag<sup>®</sup> XRD additive included in a plastic part and the size of the plastic piece partially determines how "visible" the piece is. The food product density, the packaging materials and product thickness can also influence on how much additive is required.

It is more difficult to spot a piece of plastic containing PolyMag<sup>®</sup> XRD in a dense, non-homogeneous product like crunchy peanut butter especially in a large package. Another challenging example is X-Ray inspection of foods packaged in steel cans since higher levels of energy are required to look through the can.

The typical PolyMag<sup>®</sup> XRD loading ranges from 5% to 25% by weight. This can also be blended with the PolyMag Metal Detectable additives to impart both X-Ray contrast and Metal Detectability.

Here are some questions you should learn about the application.

- What is the food product? How thick is it when inspected? Is it frozen?
- Is the product homogeneous or a mixture of different foods, shapes and sizes? Does it contain bone?
- Describe the customer's X-Ray equipment. Single or dual beam. Vertical or horizontal beam.
- What is the X-Ray energy level? This is typically between 20 and 120 kvp.
- Describe the material packaging and how it is situated on the belt? What is the belt speed?
- What contaminants or packaging characteristics is the customer most interested in rejecting?

The concentration or "let down ratio" of the FDA compliant PolyMag<sup>®</sup> additives, included in plastic or rubber moldings, can be changed to suit the demands of the food processor's application and inspection conditions.

Eriez has X-Ray equipment available to conduct detection trials. We look forward to discussing your needs.