

Eagle Bulk 415 PRO

Higos El Pajarero



Case Study



Founded in 1970, Higos El Pajarero is a family-run business, dedicated to producing high-quality dried figs. The Spanish company explains how integrating x-ray inspection technology into its production process has bolstered its contamination detection capabilities and helped to reduce product waste.

X-ray Inspection System Enhances Safety and Quality of Dried Figs

Based in Barcelona, Spain, Higos El Pajarero specializes in figs belonging to the 'pajarero' variety, also known as 'calabacita'. In addition to supplying dried fruit wholesalers in France, Holland, Italy, the Czech Republic, Denmark, Croatia and Germany, the company sells its products through major European retailers such as Carrefour or Consum, which ensures a significant presence in the national and international food and catering sector.

The first stages of production are carried out in Badajoz where the figs grow on trees, fall to the ground already dried and are collected. Fruits are then carried to a warehouse where they are cleaned and classified by size, before being packaged in 50kg bags and shipped to the company's headquarters in Barcelona where the rest of the production process takes place.

The safety and quality of its figs are high on Higos El Pajarero's list of priorities as Sales and Marketing Manager Fuensanta Carrillo explains, "Higos el Pajarero deals with big supermarkets and distribution chains so ensuring the total quality of our products is very important for us."

"The consequences of poor quality would be loss of customers, product recalls, loss of brand reputation and loss of sales."

As part of Higos El Pajarero's commitment to quality, the company was keen to improve its contamination detection capabilities as Mrs. Carrillo explains, "For years we've relied on visual inspection to reject any figs containing stones but, despite this, many kilograms of stones were still ending up in the final product, primarily because they are the same size and colour as the figs."

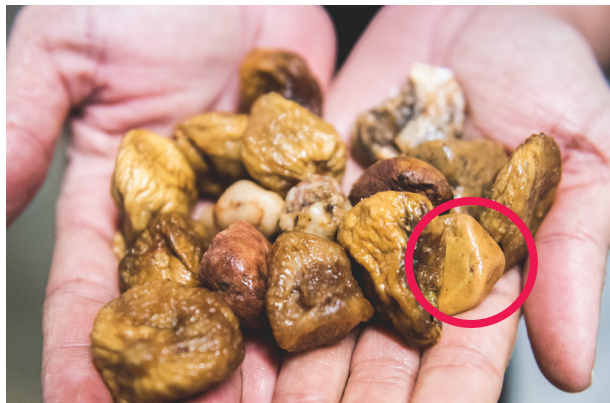
“Additionally, metal pieces were also finding their way into the figs as a result of the hunting tradition in Badajoz.”

To increase security, Higos El Pajarero began looking at various product inspection solutions.

“We contacted several companies offering different technologies and we evaluated metal detectors but, despite detecting metal pieces, these were incapable of detecting stones within the figs,” explains Mrs. Carrillo.

X-ray Inspection Enhances Food Safety

A short while later, Higos El Pajarero received a phone call from Jose Rosua at LE Jackson - Eagle’s official agent in Spain and distributor of Parmacontrols. Mr. Rosua had spotted the company’s products in a local supermarket and was enquiring as to whether they needed any x-ray inspection technology. Mr. Rosua explained how x-ray inspection works and Higos El Pajarero agreed to undergo a trial to detect stones in figs so they visited LE Jackson’s stand at Hispack 2015¹ where they were shown Eagle’s Bulk 415 PRO machine.



Specifically designed to detect and reject physical contaminants in high-volume, loose-flow product, the Bulk 415 PRO’s unique cupped belt design promotes uniform flow of product while reducing spillage and product loss.

Higos El Pajarero purchased a Bulk 415 PRO in August 2015 and the x-ray system currently inspects 15.000kg of dried figs.

The system was installed with Material Discrimination X-ray (MDX) technology that can discriminate materials by their chemical composition (atomic number), allowing the detection and rejection of historically difficult to detect inorganic contaminants such as glass, rocks, rubber, and plastic.

Describing the production process, Mrs. Carrillo says, “Upon entering the Barcelona site, the dried figs are scalded and subsequently subjected to x-ray inspection to look for metal and stones.”

“Once the figs are x-rayed, they are dried, covered in flour and packaged in various-sized bags and trays. We also make fig bread by mixing figs with other ingredients, such as dried fruits and liquor.”

“For years we’ve relied on visual inspection to reject any figs containing stones but, despite this, many kilograms of stones were still ending up in the final packages, primarily because they are the same size and colour as the figs.”

Mr. Antonio Carrillo, Production Manager,
Higos El Pajarero



“Quality is key for us. Now, thanks to the Eagle Bulk 415 PRO we can totally say our products are contaminant free and we truly believe this will let us keep growing and exploring new markets.”

Mrs. Fuensanta Carrillo, Sales and Marketing Manager,
Higos El Pajarero



Eagle™ Bulk 415 PRO was installed by adapting the conveyor from the scalding system into the x-ray machine.

Maximum Contaminant Removal - Minimal Product Waste

The x-ray system was installed with an innovative four-lane flap rejection mechanism, which helps to ensure contamination is removed from the production process while minimizing the rejection of good product. Not only does this reduce the risk of substandard product reaching end consumers, it also helps to protect profits and enhance efficiency by cutting waste.

Rejected figs end up in the rejection bin and, after contaminants are manually removed, the fruits are thrown away.



Eagle™ Bulk 415 PRO promotes uniform flow of product while reducing spillage and product loss.

Higos El Pajarero is pleased with its x-ray inspection purchase as Mrs. Carrillo explains, “We ship production daily by truck so finding an inline and flexible product inspection solution was critical for our production needs.”

“It’s still early days, but we’re very happy with the machine and we will definitely recommend Eagle to our contacts.”

*Hispack is an international packaging exhibition.



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