



Food Manufacture

Foreign Body Detection

Lesson 4

Understanding the importance of foreign body detection and identifying the different ways to detect them in a food product is explained within this course.





Magnets are commonly used to remove foreign bodies from foods which are of a granular or dusty nature e.g. flour and rice. They are also used for other foods in different formats





Some parts of the food industry use magnets to reduce or remove metal fragments.

Where these are used there should be documents stating the type, location and strength of the magnet.



**There should
be a
documents
procedure
that contains:**

- Routine inspection
- Cleaning
- Strength testing



Records of all
the checks,
recalibrations or
servicing must
be recorded





Optical Sorting Equipment uses cameras and/or lasers to sort product, most commonly solid product e.g. fruit and vegetables





**The sorter
identifies and
removes
unsatisfactory
products and
foreign bodies
from the
production line**



There should be a procedure for the maintenance and testing of the equipment





**Any
maintenance
and testing
should be
recorded**





Revision Activity 4

**What does Optical
Sorting Equipment use to
identify foreign bodies in
food?**