

FOREIGN MATERIAL

X-RAY INSPECTION

PRODUCTION REWORK



MOBILE X-RAY FINISHED GOODS INSPECTION

SAVE TIME & MONEY

Clearing on-hand finished goods at your facility with the support of expert x-ray inspection team is the new way to gain efficiency, maintain control, and save costs



WHY MOBILE



Inspecting suspect foreign material finished goods at your facility can be set up in under 72 hours.

Each mobile inspection is supported by the supply of a precision x-ray, monitoring / data collection stand, and certified operator-technician

Operating within your facility means that your finished goods never leave site, and inspection is completed within your established food safety standards.



For unpackaged / raw product inspection – eg. poultry, meat, seafood, Xray Reclaim provides hygienic x-ray solutions with virgin contact belt.

Detecting Foreign Material

- stainless steel, f, nf, al
- rubbers & plastics
- glass, stones, bones
- defects
- missing line/machine components



BENEFITS



Cost, Time, Control

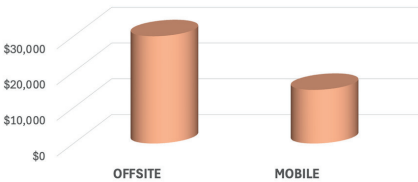
The expense of shipping finished goods off-site and then returning them can add up to +50% to the cost the inspection / rework.

Not only does shipping create unneeded costs, product time in the truck translates into valuable lost shelf life.

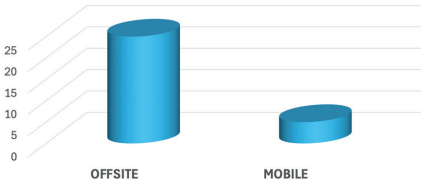
Shipping production out of your facility means lost of chain of custody. Inspecting at your site provides you the opportunity to oversee the inspection / rework process and maintain control.



COST OF RECOVERY



DAYS TO COMPLETE



OUR PROCESS



A-B-C

A. All inspection & production rework projects begin with an inspection validation test performed at one of our 3 testing facilities. Testing results validate the necessary x-ray algorithm set-up to provide your inspection statistical Probability of Detection (POD).

B. Team and x-rays are scheduled to perform inspection within 24-72 hours and are deployed from an inventory of over 20 x-rays located throughout the U.S and Canada. U.S State x-ray safety certifications are established by Xray Reclaim with no involvement from the client necessary.

C. Inspections are conducted within food safety standards, calibrating and validating the x-ray throughout the effort at prescribed intervals. And when complete, a full traceability inspection report is generated for the client.

MANAGEMENT TEAM

Mat Bedard



Chief Operations Officer

Over 20 years in x-ray implementation and food safety inspection

Casey Toothman



Director Applications

Over 10 years of x-ray inspection technical applications management

JP Perreault



President

Over 30 years experience in food & beverage food safety inspection industry

Marcello LaGotta



CFO

Over 30 years finance and accounting in the industrial and service sector