



## *Capitaine Cook sets course for 100% inspection of flow packs*

Since 2005, specialist seafood supplier and member of the Intermarché Group, Capitaine Cook has invested in two inspection stations to detect foreign bodies in the seals of surimi flow packs. In both cases, they chose ThermoSecure, designed by Luceo Inspection Worldwide, as their ideal solution for the 100% inspection of packs.

### **The preservation of surimi**

In order to achieve the longest possible storage life, packs of surimi must be hermetically sealed. Hubert Lavatine, Plant Production Manager, explains that the slightest presence of surimi in the pack seal can lead to leakage during storage.

In addition to protecting its brand image, Capitaine Cook also wished to improve the reliability of its process in order to avoid any loss of production or productivity. Detecting leaks as the products leave the pasteuriser is too late. If a leak is found at this stage, the operators have to check all the product packed in the last three hours (the duration of the pasteurisation cycle) in order to guarantee the quality of the batch. Leaks occur during the pasteurisation stage when the presence of material in the seal causes the flow-pack to burst.

Hubert Lavatine and his team were looking for a compact seal inspection system that could be installed between the flow packing machine and the pasteurisation tunnel. A vision inspection system is the only solution that can be used at this point in the process. A system is required that can detect and reject flow-packs in which the seal is contaminated by the presence of surimi.

Capitaine Cook immediately called in Luceo. A specialist in food packaging vision inspection systems, Luceo is an expert in surimi packing, with equipment already installed on a dozen surimi lines in France. Luceo offered an inspection solution that perfectly matched the requirements and constraints specified by Capitaine Cook. Guelt Industrie installed the inspection system on the line with three rejection stations; one for statistical sampling for leak verification in the laboratory, one for metal detection, and one for defects detected by the vision system.

### **Material savings**

In addition to inspecting the seals, Capitaine Cook was also able to take advantage of the extra functionality provided by the ThermoSecure solution. The system can also measure the lengths of the surimi fingers, checking for uniformity and adjusting the length of the sachet to suit. Considerable savings in film can be made in this way. The fingers are also counted to ensure that the correct quantity of product is always delivered to the consumer. One unexpected benefit of ThermoSecure is the ability of the system to correct the process in real time without the need for a permanent operator presence. If the number of rejected packs exceeds a predefined warning level, the operators are able to identify and correct the problem immediately. The production line continues to run at its optimal capacity.

Since installing the system, Capitaine Cook has not received a single quality complaint relating to product deterioration due to a contaminated seal. An affordable, quality brand, Capitaine Cook is planning to install more Luceo equipment for new product ranges due to be launched on the market in the near future.

### **About Luceo**

Created in 2006, LUCEO is a brand of TIAMA Group, world leader in innovative inspection solutions based on vision technology. Thanks to TIAMA extensive presence on the international scene and its renowned global customer service, LUCEO offers its range of equipment dedicated to quality, traceability and food security requirements.

[www.luceo-inspection.com](http://www.luceo-inspection.com)

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## Key figures

Capitaine Cook, a company within the Intermarché Group

Production plant at Clohars Carnoët

Annual production of surimi: 3000 tonnes

Three surimi production lines

Two ThermoSecure inspection systems in operation for two eight-hour shifts per day

Inspection rate: Up to 180 packs per minute



The real time production display



An inspection station installed between the flow packing machine and the pasteurisation tunnel



Capitaine Cook plant managers, Pascal Cardin (left) and Hubert Lavatine (centre), with Antoine Geslin (Luceo Sales Manager - France)



The Capitaine Cook plant at Clohars Carnoët