

Dressing for Success

Eagle Product Inspection

Ken's Foods demonstrates the importance of its stringent contaminant detection process to ensure the highest level of quality control.



Ken's Foods is a family owned and operated business with retail grocery and food service divisions that produce and package more than 400 varieties of dressings, sauces, marinades and condiments. The company has three plants across the U.S. in Marlborough, Mass.; McDonough, Ga.; and Las Vegas, Nev. Its facilities run 24/7 with two different shifts working to ensure the production line never stops. Ken's Foods' condiments are supplied to some of the biggest retailers in the world, such as Wal-Mart.

The company has a rigorous focus on quality to ensure all products meet the tough standards of its customers and consumers alike and to succeed in the highly competitive and increasingly global food marketplace.

Product Inspection Challenge

After the 9/11 attacks the FDA was advising manufacturers to use tamper resistant seals on their food products. At the same time Ken's Foods started investigating the possibility of using x-ray technology. The company proactively implemented tamper-resistant seals before they were mandated, but was aware that these seals' foil

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Published on Chem.Info (<http://www.chem.info>)

linings could cause problems for its legacy metal detection equipment.

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