In the food production industry, there are strict health and safety regulations in place to ensure that consumers receive a product that is of superior quality. The ramifications of not meeting these government and industry standards can be hugely detrimental to a food producer, potentially causing illness to the consumer and resulting in legal consequences for the manufacturer. Food that does not pass quality standards can result in wasted materials, higher manufacturing costs, and ultimately a loss in revenue.

This year, WORK Microwave will be exhibiting for the first time at PROCESS EXPO 2017, showcasing its powerful range of sensor solutions for measuring the compositions of food (i.e., solid, granular, and powders) as well as moisture. WORK Microwave’s intelligent sensors ensure the correct product moisture at all stages of the food processing chain — from manufacturing to packaging and storage — making them perfect for dairy products, processed meats, frozen foods, baked goods, and grain staple applications.

Through ultra-high speed and precision, WORK Microwave’s sensors ensure product quality and production safety in any manufacturing environment. WORK Microwave offers a wide range of sensor types, which can be customized to meet the exact mechanical and technological needs of manufacturers.

Key Products and Technology Demos

WORK Microwave will demonstrate several different sensors at PROCESS EXPO 2017. A key highlight will be the company’s flow-through sensor, which is ideal for measuring powder or granular material with a low percentage of water content (i.e., moisture measurement range of 1 to 15 percent). Typical applications include grain, cereal, milk powder, and coffee.

A surface style sensor will also be shown, measuring the moisture content of bulk solids or sheet-like material with up to pure water content (i.e., moisture content between 1 to 60 percent). Surface sensors are perfect for measuring the moisture of cheeses, meats, and pre-baked goods.

In addition, WORK Microwave will show its high-speed tablet sensor measuring system for weighing, dosing, and filling. This sensor measures the mass of material while the tablet or liquid is passing under the sensor head. A large quantity of measurements can be taken, with a typical measurement rate of more than 100,000 capsules per hour. The small size of the sensor ensures easy integration into existing production machines. High-speed measuring systems are ideal for food and healthcare applications, including vitamin supplements, syringe tubes, and glass vials.

Photo Caption: WORK Microwave Flow-through Sensor
Company Overview:

About WORK Microwave (www.work-microwave.com)
Headquartered in Holzkirchen (near Munich), Germany, and comprised of four operating divisions — Satellite Technologies, Navigation Simulators, Defence Electronics, and Sensors and Measurement — WORK Microwave leverages more than 30 years of microwave and signal processing experience to anticipate market needs and apply an innovative and creative approach to the development of digital signal processing technologies while maintaining the highest standards for quality, reliability, and performance.

WORK Microwave’s Sensors division develops and manufactures high-precision sensor solutions for a wide range of measurements and applications used by the food, pharmaceutical, automotive, recycling, chemical, paper processing, and tobacco industries.

All trademarks appearing herein are the property of their respective owners

Agency Contact:
Anna Bandurska
202 Communications
Tel: +31 646 852 080
Email: anna@202comms.com

Company Contact:
Lisa Hayes
Marketing Communications Manager
Tel: +49 8024 6408 25
Email: lisa.hayes@work-microwave.com

WORK Microwave
Raiffeisenstrasse 12
Holzkirchen, 83607
Germany
www.work-microwave.com