

Food & Beverage

Control systems that keep food safe, traceable and running at rate.



Food and drink manufacturers work on tight margins and tighter schedules, under the eye of retailers, auditors and regulators. Their control systems have to hold every critical step within limits, change products quickly without waste, keep lines hygienic and prove, lot by lot, what went into each product and where it went.

YOUR PRIORITIES

What matters most

Food safety you can prove

Critical control points held in limits, and proven.

Traceability and recall

Every lot traced from ingredients to customer.

Throughput and changeovers

Fast changeovers with the right recipe, first time.

Hygiene and cleaning

Equipment built for washdown; cleaning cycles recorded.

STANDARDS

Standards we work to

BRCGS Global Standard Food Safety

The food safety certification standard that many retailers and brand owners require of their suppliers.

HACCP, ISO 22000 and FSSC 22000

Food safety management built on hazard analysis and critical control points, following the Codex principles.

Regulation (EC) No 178/2002, Article 18

General food law traceability: knowing your suppliers one step back and your customers one step forward.

EHEDG guidelines

Hygienic design of food processing equipment and installations, so that they can be cleaned effectively.

ISA-88 (IEC 61512) batch control

Models and terms for batch control: recipes, procedures and the equipment that runs them.

BS EN ISO 13849-1

Safety-related parts of machine control systems, rated by performance level (PL).

HOW WE DELIVER

Specify

Design

Test

Commission

Hand over

Support

Systems we engineer

- Ingredient handling, weighing and mixing
- Extrusion, ovens, cooking and cooling
- Coating, sieving and conveying
- Packaging and end-of-line machinery
- Recipe management and SCADA
- MES batch tracking and reporting

PROJECT EXPERIENCE

Dry pet food production

Matrix delivered the software, electrical and SCADA system for a dry pet food facility: pre-conditioning, extrusion, ovens, drum coating, cooling, weighing, sieving and packaging, with SCADA recipe handling, maintenance reporting and MES part tracking that gives every batch a paper trail.

ISO 9001 certified • Cyber Essentials • CHAS • Constructionline • SafeContractor

Talk to us about your project

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