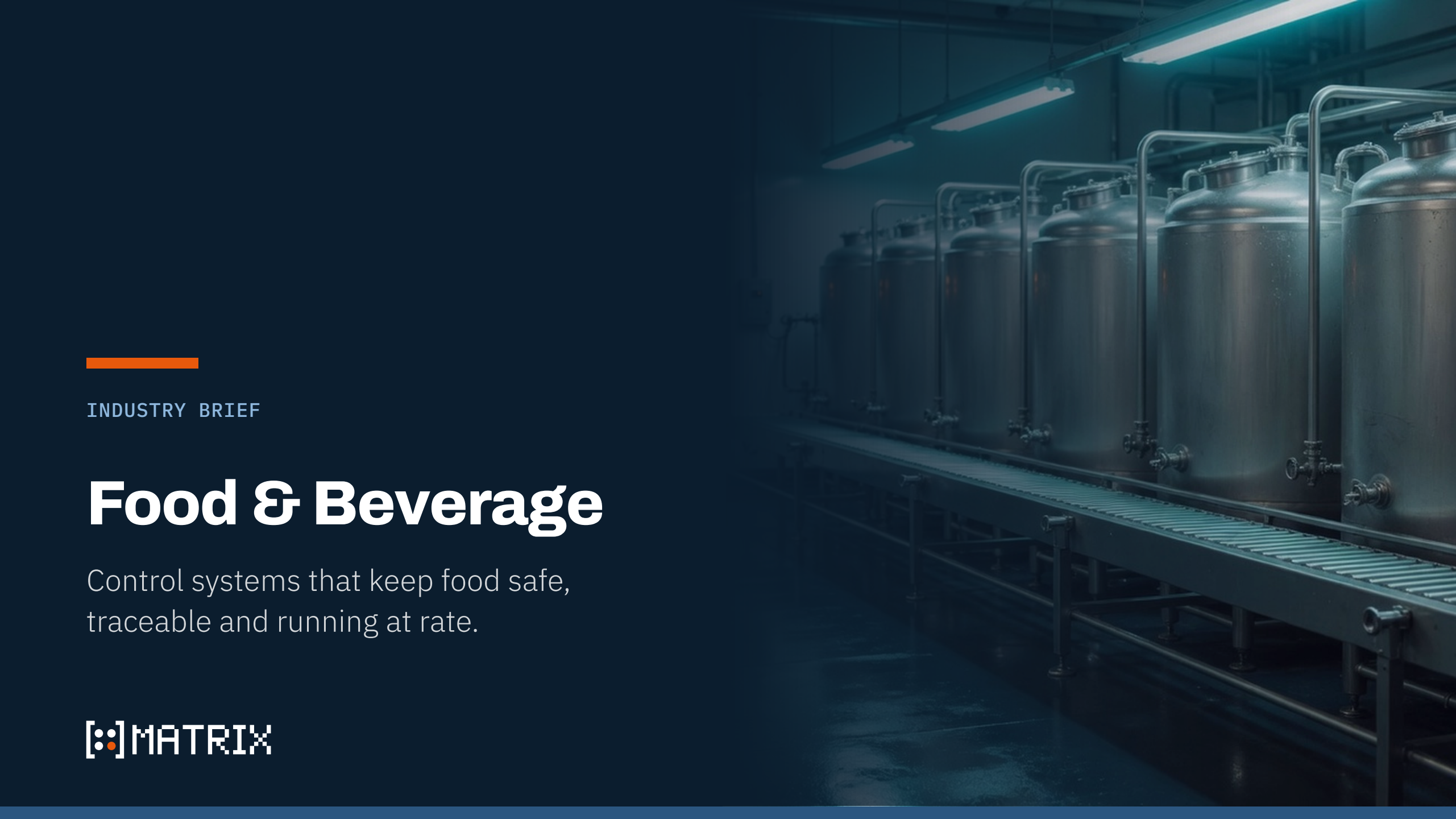




INDUSTRY BRIEF

Food & Beverage

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

 MATRIX

What matters most

Food safety you can prove

Cooking temperatures and other critical control points have to stay within limits on every batch, with alarms that act early and records your auditors and customers will accept.

Traceability and recall

If a lot is ever questioned, you need to trace it back to its ingredients and forward to your customers quickly, from records that are complete and consistent.

Throughput and changeovers

Lines must run at rate, change product with little downtime or waste, and load the right recipe first time, so a product change never becomes a quality incident.

Hygiene and cleaning

Plant is cleaned often and thoroughly. Panels and devices have to survive washdown, and cleaning cycles need to be controlled, verified and recorded like any other process step.

The standards that shape your project

Standard	What it covers
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).

The standards listed are those most often relevant to control-system work in this sector. Which apply to your project, and how, is agreed with you at specification stage.

From specification to long-term support



Production time is precious, so we plan work around your shutdowns and cleaning windows, and prove recipes and sequences against a simulation of the line before anything reaches site. Batch records and reports are designed with your quality team, so the data your audits need is there from day one.

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.

The evidence you receive at handover

✓ Functional design specification

✓ I/O list and cause-and-effect

✓ Alarm list and HMI interface

✓ FAT and SAT records

✓ As-built drawings and source code

✓ Method statements for common faults

Why customers choose us

Standards first

An ISO 9001 certified quality system, designing to the standards your sector demands, plus any you specify.

You own the system

Clear structure, open interfaces and complete documentation, so you can support it yourself or with any vendor.

Tested before site

Control code is version-controlled and tested against a simulated plant before factory and site acceptance.

Multi-vendor

Siemens, Rockwell, ABB, Schneider, Mitsubishi, Beckhoff, Emerson, Honeywell and GE platforms.

In it for the long term

For us a project is not finished until the control system is decommissioned. 24/7 support is available under a support agreement.

OUR PROMISE

Standards-led, fully documented control systems that you own and can support.

GET IN TOUCH

Talk to us about your project

enquiries@matrixsystems.co.uk

0121 240 7454

www.matrixsystems.co.uk

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

