



Food Manufacture

Foreign Body Detection

Lesson 5

Understanding the importance of foreign body detection and identifying the different ways to detect them in a food product is explained within this course.





Any packaging e.g., jars and cans should be checked to ensure there are no foreign bodies from storage or transit to the production line





Minimising this foreign body risk can be completed by:

- Covered conveyors
- Container inversion
- Cleaning and rinsing with water or air jets





Revision Activity 5

Name two ways in which container foreign body contamination be minimised?