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Mettler-Toledo to demonstrate food quality inspection tech at Anuga FoodTec 2025

Anuga FoodTec 2025 will be held in Mumbai from August 20 – 22, 2025

By **Sanjiv Das** | July 9, 2025



Mettler Toledo

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Mettler-Toledo will be highlighting checkweighing, metal detection and x-ray technologies designed to verify precision weighing, confirm food quality, reduce waste and support regulatory compliance.

Mettler-Toledo Product Inspection, a global leader in precision instruments and inspection solutions, will be exhibiting at Anuga FoodTec 2025 from August 20 – 22, 2025 in Mumbai, highlighting a selection of its latest product inspection solutions for precision weighing, food quality, compliance and operational performance. The company will demonstrate three of its most advanced product inspection technologies live on stand M65, Hall 4.

Visitors will have the opportunity to experience first-hand the capabilities of the C33 PlusLine Checkweigher, M31R Metal Detector and X12 X-ray Inspection System. These systems are designed to help manufacturers confirm precision weighing, inspect for foreign body contaminants, protect brand reputation and comply with stringent food safety requirements.

The C33 PlusLine Checkweigher delivers precision weighing in dynamic production environments. Built for speed and stability, it helps manufacturers manage portion control and reduce giveaways while supporting a wide range of line configurations. The hygienic design and user-friendly interface allow quick product changeovers and simplified cleaning, which are key for maintaining throughput in fast-paced food manufacturing.

The M31R Metal Detector detects and rejects metal contamination in food applications. The system provides a strong balance of sensitivity and flexibility for both dry and high-moisture products. Its advanced signal processing helps reduce false rejects and adapts to product variations without complex manual adjustment. With a compact footprint, the system is easy to integrate into existing lines and is suitable for a wide range of applications where maintaining detection performance is essential.

The X12 X-ray Inspection System offers reliable detection of a wide range of physical contaminants, including metal, glass, stone, calcified bone and dense plastics, across a broad spectrum of packaged food products. This high performing single-lane x-ray inspection system comes as standard and features the HiGain detector, which generates sharper images to deliver outstanding contaminant detection. Its modular design and intuitive software support rapid set-up, while built-in product integrity tools allow manufacturers to complete multiple quality

assurance checks, helping to reduce waste and avoid costly recalls.

In addition to these product inspection technologies, other Mettler-Toledo divisions will showcase a variety of analytical instruments, including moisture analysers, titrators, pH meters, weighing indicators and more, offering additional support for quality control and production optimisation.

“At Anuga FoodTec, we are showing how our product inspection systems help manufacturers take control of their product quality at every stage,” says Siddharth Kachroo, Head of Sales Product Inspection for Mettler-Toledo India. “We are excited to demonstrate how these technologies are built to reliably confirm precision weighing, detect physical contaminants, and complete quality assurance checks. By removing non-conforming products from the line, we assist manufacturers to achieve global food safety compliance, all while helping to reduce waste and improve efficiency.”

Read online: https://nuffoodsspectrum.in/news/12/22541/mettler-toledo-to-demonstrate-food-quality-inspection-tech-at-anuga-foodtec-2025.html
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