



SUPERVISORY CONTROL OF ICE CREAM PRODUCTION PLANT

In order to guarantee the hygiene and the safety of food products, new rules for the consumer safeguard have been introduced in the food industry, both established by international control organizations and autonomously decided by the manufacturers. The system presented has been realized for a company that produces ice-creams and other by-products of milk in order to control and certify the production process and to reduce the possibility of human errors; the system guarantees the quality of the pasteurization process, provides a systematic control on the working status of the mixtures contained in the repining tanks, ensures the effectiveness of tanks cleaning and sterilization. One or more Client stations, linked together via a TCP/IP network, make available to every department all the information necessary for the coordination of a manufacturing process distributed in a wide area. All variables that have been acquired from the field are processed to generate a series of reports with graphical trends that certificate both the quality of the final product and the whole manufacturing process. The system also provides reports that give information about general plant productivity and raw materials consumption.