

Attention to Quality At Every Stage of Production



Grupo Dulcesol's manufacturing philosophy is "the quality of the end product is mainly determined by the quality of the raw materials used." Multiple certifications including IFS, BRC and ISO 9001 confirm its commitment to manufacturing high quality foods. To consistently maintain its high standards it relies on METTLER TOLEDO solutions across its end-to-end production processes.

Recipe for Success

As a family-run business that manufactures bakery and confectionery products, biscuits and baby foods for both its own brands and white labelled products, maintaining its reputation for producing consistently high quality food is essential to Grupo Dulcesol's success.



Grupo Dulcesol inspects products after final packaging to ensure they are the correct weight and free of contaminants.

Grupo Dulcesol

Foreign body contaminant detection

Package fill control



Left: Laura Martí, Quality Control Manager and Paco Armengol, Service & IT Manager are satisfied with the comprehensive support from METTLER TOLEDO. Right: In-line inspection of baked goods at Juan y Juan

Grupo Dulcesol is comprised of two business units - Dulcesa and Juan y Juan. By supplying many of its own ingredients the company is able to maintain a tight control on the quality of the raw materials used in the production process.

To ensure the end products produced meet its exacting standards, and that of its customers including Carrefour, El Corte Inglés, Consum and Bonarea, the company uses a number of product inspection technologies, all supplied by METTLER TOLEDO.

Adherence to HACCP requirements at all times is essential to maintain its numerous quality and food safety certifications. The hygienic design of equipment and fully automated production processes are critical keys for success.

A total of 96 metal detection systems and five x-ray inspection systems are used to inspect packaged products for contaminants.

An additional 74 checkweighers are used for package fill control, to ensure products are within the specified weight limits.

Freeweigh.Net™ software supports full traceability to support quality audit requirements.

"We use METTLER TOLEDO product inspection equipment because of the security and peace of mind it offers - we are confident the customer receives the correct amount of product, and that it is contaminant-free," explains Laura Martí, Grupo Dulcesol's Quality Control Manager.

At the Dulcesa site, METTLER TOLEDO halogen moisture analyzers are used to monitor the cooking process. At Juan y Juan, METTLER TOLEDO balances are used along with moisture analyzers.

"We believe that METTLER TOLEDO offer best in class equipment - intuitive operation, combined with

reliable, high levels of performance. That, combined with the willingness and professionalism of the sales and service team, is why we have developed such a long-standing partnership," explains Martí.

Innovation Underpins A Dynamic Approach

From humble beginnings that began with a simple cupcake and a family-run bakery shop, Grupo Dulcesol has grown to employ over 2000 people worldwide with three manufacturing plants - two in Spain and one in Algeria.

Quality has always been at the heart of the business, along with a desire to offer great value for money. With a strategic aim to be the leader in its key markets, the company must continually innovate its processes as well as its products.

Reliable product inspection and laboratory equipment from METTLER TOLEDO ensure the company is well-positioned for future growth opportunities.

Visit our website for more details:

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