Cleaning applications for Food & Beverage Industry

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Hygiene Solutions
OUR SCOPE

- Pest Control Rentokil Partnership
- Energy and Water Management Solutions - GE Alliance
- Chemical Storage, and Dosing Equipment Systems
- Cleaning in Place Chemical, Installations, Optimisation
- QA Validation Test Kits
- Hand Care
- OPC - Environmental Cleaning Chemical and Equipment
- Disinfection - UV Air and Conveyor Fogging Equipment and Chemical
- Floor Care
- Food Packaging Materials, Equipment, Support
- Crate Washing Products and Management Systems
- Clean Care
Food and Beverage Division

- Organized to serve specific customer needs in:
  - Agriculture
  - Beverage
  - Dairy
  - Pharma
  - Processed Food

→ Specialists in your specific cleaning needs and people that are familiar with your process will advice you.
F&B Customer Sectors and products

Agri and Intensive live stock
• Cleaning milking robots, stables, hoofs, greenhouses

Brewing and Beverage
• Wine, Beer, Spirits, Soft Drinks, Ice Tea, Mineral water, Fruit Juices

Dairy
• Milk, cheese, margarine, butter, ice-cream, ingredients

Pharma and cosmetics
• Cleaning plants that produce pharmaceutical products (validated processes) and cosmetics

Processed Food
• Meat, poultry, sauces, egg processing, fish, salads, fruit / vegetable processing, chocolate, bread, ready-to-eat meals etc
Portfolio of products to fill all customer needs

Supporting portfolio’s are Personal Care, Building care, Engineering / Equipment, Training, On-premises laundry
Difference between disinfection and cleaning?

Disinfection is regulated, will be European (BPR)
Disinfection products are developed to kill micro-organisms
Specific “pathogen combat” programs

- Listeria management program
- Control of Salmonella
- Control of Campylobacter
Products and systems designed to provide seamless hygiene standards from pre-milking to bulk tank storage, ensuring milk leaves the farm at the highest standard of hygiene possible.
Cleaning In Place (CIP)

After the milk, beer, sauce, etc tank has been emptied, it needs to be cleaned
They do not dismantle
In real life nobody will enter the tank
The detergent solution is sprayed via a spray ball to clean the tank
Application mainly seen in Dairy, Brewing and Beverage
Conveyor Belt Lubrication

Normally there will be bottles, cans, milk packs, sauce jars running on these tracks

To prevent the packs to fall, to reduce noise and to improve hygiene levels a conveyor belt lubricant is dosed
Open Plant Cleaning

To clean exterior of equipment, walls, ceilings, floors etc.

Normally done by foam cleaning

Enduro and Gel range that are more sticky
Bottle washing

Huge machines clean the bottles by soaking in a hot cleaning solution, containing our products. Get labels, straws, cigarette ends and all other things that you can find in bottles to refill them again.
Membrane Cleaning

Membranes are mainly used in dairy to separate proteins from the milk.
They need to be cleaned carefully since the plastics they are made of are very vulnerable.
Fogging can be an effective method for controlling environmental bacteria, bacteriophage, mold or fungal contamination.
The ClearKlens Range for Pharma & Cosmetic customers

- Standard European Formulations
- Manufactured to GMP standards
- Batch traceability
- Disinfectants comply to BPD
- CEN Test data
- Technical documentation
Food and Beverage Division

- Training

- Safe storage and distribution solutions, controlled dosing, CIP and foam equipment (Engineering)

- Continuous service program
  - Electronic service reporting
  - Information sharing via website
  - Review
  - Sales people are Service Providers
  - Sector specialists and application specialists back-up if needed
Thank you

More questions:

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