

Case Study

DAIRY PROCESSING PLANTS

Achieving significant savings without compromising food safety in dairy processing

How cleaning and sanitation expertise can lead to operational efficiency



Challenges

Maintaining a hygienic process environment is essential in dairy processing. CIP systems play a key role however, their use comes with certain challenges. Deposits of processed dairy products can accumulate; wash cycles can be too long, resulting in increased energy and chemical usage, and delaying the return to production. There is also the potential for chemical contamination caused by a lack of rinsing and leading to inability to monitor microbial level.



Solution

Using the expertise of Sani Marc's dairy team, we worked with a client in a dairy processing plant to establish more efficient wash formulas that would best reach all surfaces of the equipment to be cleaned. We recommended the most suitable products for achieving a quality wash, and provided the client with guidance and support in reprogramming wash times and cycle breaks. In collaboration with our client, we validated the results of the cleaning, both visually and microbially.



Results

As a result of our efforts, the client reported a visible improvement in washing quality on surfaces and more thorough rinsing of equipment which enabled microbial control, and eliminated the potential for chemical contamination of the finished product. Moreover, washing time was reduced by over 200 hours per year, which allowed more production time, and resulted in a 3,288,000 litre/year reduction in water consumption, as well as savings of over \$50,000/year (13%) in chemical product expenditure.



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