

Challenges for manufacturers of confectionary and nut products

Today, many food manufacturers operate in a highly competitive market with increasing cost prices and increased demands for food safety and process optimization. For these reasons the streamlining of production processes is of vital importance.

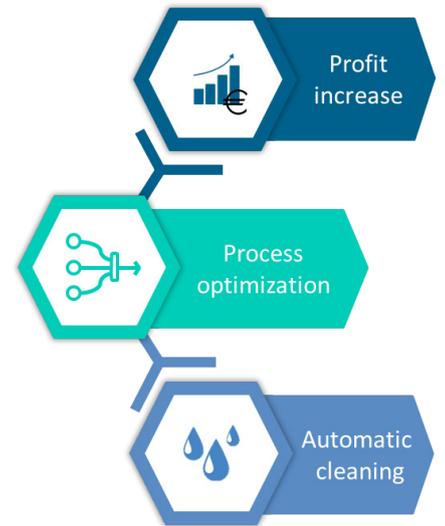
Many companies experience, concurrently with the streamlining of the production, that production restructuring can lead to bottlenecks, which can impede the objective. Therefore, it is essential to identify the bottlenecks and initiate ways to manage and possibly even remove this constraint.

As an example, in connection with production optimization, production shifts become more critical than before – whether the company shifts to more frequent productions shifts or fewer production shifts;

The necessary but unwanted downtime due to production shifts raises questions about how quickly the company can efficiently be up and running again.

Often it results in a quick and easy cleaning of the critical process equipment, so that the production stands still for the shortest possible time.

However, it can have major consequences if companies compromise on food safety, and “quick and easy” replace “optimal and safe”.



For example, in companies, who work with nuts or products that contain nuts, the hygiene process can compromise the food safety, if the cleaning is not planned and carried out sufficiently safe, and with the least risk of cross contamination between the production batches – in more and more instances, the equipment even has to be disinfected.

- Automatic cleaning
- Consistency
- Quality assurance
- Documented process
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Inadequate cleaning can make all planning redundant and create unintended production stops, which can have major consequences in the form of costly recalls of products, as well as bad publicity, which can ultimately damage the company’s reputation and competitiveness.

An automated hygiene process

By implementing an automated hygiene process, which ensures a high hygiene level, it is possible for food manufacturers to achieve optimal food safety that is in accordance with the hygiene demands on which the company’s quality system is based.



Thus, it is possible to prevent problems with allergens and cross contamination, without a significant downtime of the production or increased costs.

Likewise, the wash takes place in a closed washing chamber, which reduces the prevalence of aerosols and the spread of microorganisms in the production environment. This leads to an improved working environment as well as increased food safety.

FACT:

An automated and verifiable washing procedure enables you as a manufacturer to focus on other critical issues.

Changing the water between each washing phase and offering thermal disinfection gives you as a manufacturer peace of mind.

Contact a KEN partner

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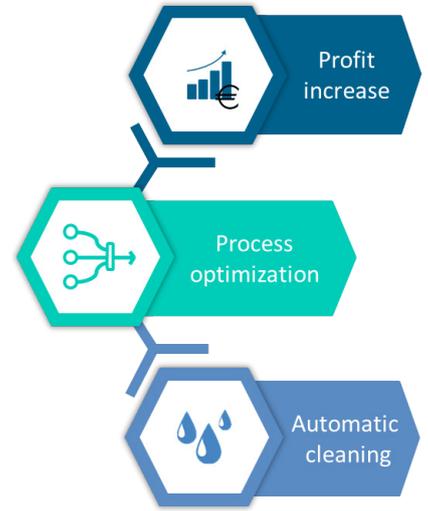
Disinfection

There is no legislative requirement for disinfection. However, there must be a risk assessment of the cleaning effect of the equipment.

Thus, it has to be assessed whether the cleaning has been sufficiently effective, or if there are still too high a number of microorganisms on the surface, so that a disinfection must be carried out before starting the next production.

If the food manufacturer identifies that there is a need for disinfection of the process equipment, there are several ways in which this can be done;

- A chemical disinfection with detergent, which requires a final rinse to remove the applied detergent. This final rinse is conducted with clean water to preserve the disinfection.
- "Scalding" with a final rinse of typically 80°C. This is a short term exposure, which helps to heat the equipment to contribute to an easier drying afterwards.
- A thermal disinfection where the final rinse is done by re-circulating the rinse water at higher temperatures (85-92°C). This is a prolonged process, but ensures a more efficient disinfection, since the heat spreads more in cavities than "scalding".



Drying

A drying system is also an important part of a washing and disinfection process, as moisture can lead to fostering of biofilms, where microorganisms can grow, but also where allergens can be "captured" in the biofilm.

With an Equipment Washer Disinfector from KEN HYGIENE SYSTEMS you get a hygiene solution that ensures the highest possible hygiene level and comply with the most stringent demands from the food industry.

Likewise, the necessary uniformity required to control the spread of product residue and allergenic ingredients is achieved.

The wash philosophy of our KEN Equipment Washer Disinfectors is to change the water between each washing phase, which means that the risk of cross contamination between the different production shifts is eliminated, thus obtaining an increased food safety.

KEN Equipment Washer Disinfectors offer customers a thermal disinfection with temperatures above 90°C, just as drying the process equipment ensures faster commissioning.

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SUSTAINABLE DRYING SYSTEM:

The drying system uses condensation and circulation of air inside the washing chamber.

The cooling water in the condenser is heated up by the hot air that circulates inside the washing chamber.

The water used in the condenser reaches temperatures of 60-70°C, and can be stored in an isolated buffer tank, and can be reused for the next washing process.



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