



FOOD INDUSTRY

Over the past several years there has been an increase in frequency and variety of bacterial contaminants found in all types of water ranging from drinking water, industrial process water and water used for recreational purposes.

Traditional methods employed to treat water include:

Chlorine	Hazardous, odors, not completely effective
Acid	Expensive, not completely effective, time consuming to apply, surface treatment only
UV-Light	Limited effect on "bio-film", must be used with another technique
Ozone	Does not treat bio-film, must be used with other techniques
Laser	Only effective at point of use. Must be used with other techniques
Heat	Expensive, requires 20 mins at 100c

The Voigtlaender Generator

Water disinfection and general disinfection

- 1-Reduced operating costs
- 2-Replaces chlorine and is more efficient
- 3-Free of chemical additives
- 4-Ideal for remote locations
- 5-Eco friendly
- 6-Multiuse, for water disinfection and disinfection in general



SaniFluid: How it works

Combining salt, water, and electricity

- Salt and water are activated by an electrical current to produce a disinfectant
- The disinfectant SANIFLUID is a HOCL (hypochlorous acid) rich solution
- SANIFLUID remains stable for extended periods of time
- SANIFLUID is an extremely effective disinfectant (>100 times more effective than OCl-)
- SANIFLUID penetrates the cell membrane by osmosis

- Destroys bacteria and virus from within
- Removes and prevents biofilm (breeding ground for bacteria)
- Always active

Solutions for the food industry

Food Processing

The system:

SANIFLUID is dosed directly into the mains water pipe. The measurement and control system stores the operating parameters for audit purposes.

The result:

SANIFLUID guarantees that water treated conforms to German national potable water standards, reduces maintenance and disinfection costs.



Example: Continuous sterilizers

One of the largest producer of canned food in Germany plans to replace the existing cooling water disinfection of the continuous sterilizers. The use of chlorine dioxide had caused major damages (corrosion) in the stainless steel piping infrastructure.

Solution:

The mains water in the production facility is disinfected by dosing SANIFLUID resulting in a concentration of free chlorine of approx 0,6 ppm. The concentration of free chlorine in the 3 sterilizers is controlled by a control hub. On demand, SANIFLUID is added to maintain the correct chlorine level. SANIFLUID is produced centrally and distributed to the sterilizers. All relevant operational data are logged locally and forwarded automatically to the central production and quality control systems.

Results:

Complete automation of cooling water disinfection with minimal use of a on-site produced disinfectant. Complying to the highest safety standards. No corrosion in piping infrastructure.



Empirical evidence: effect of SANIFLUID after a four week period. (Bacterial count reduced to almost "0")

Measurement points		Date tested	Total count 22°C CFU/ml	Total count 36°C CFU/ml	Pseudomonas(ml)
Technikum gegenüber Treppenhaus	p4B08	23.04.2007	53	77	>100
Technikum gegenüber Treppenhaus	04B08	21.05.2007	1	0	0
Butterei/Schreibtisch Buttermeier	07B03	30.04.2007	>300	>300	0
Butterei/Schreibtisch Buttermeier	07B03	21.05.2007	0	0	0
Frischprodukte/gegenüber Linie 11	12A10SL	02.05.2007	>300	>300	>100
Frischprodukte/gegenüber Linie 11	12A10SL	22.05.2007	0	3	0
Frischprodukte mitten auf der Bühne	12C02SA	16.04.2007	171	>300	>100
Frischprodukte mitten auf der Bühne	12C02SA	23.04.2007	3	0	0
H-Milch / Säule bei Linie5	14T05	24.04.2007	0	>300	17
H-Milch / Säule bei Linie5	14T05	22.05.2007	0	0	0

Certificates



DIN 1276
DIN 1650
DIN EN 901/ DIN 19643 – Swimming pool Conformance to WHO Standards
CE Conformance
MEBAK Band II 2.10.7
AOX – Test protocol

References

**Fraport AG,
C.A.M.,
Saarbrücken Airport
Mecklenburger Ernte
Weihenstephan
Tnuva Dairies
Gazit Chicken farm
Millouff Chicken Farms
University of Iraq
University Hospital
Boecklunder Group
HatchTech B.V.**

Frankfurt International Airport
International Airport
Regional Airport
Salad Producer
Dairy
Cottage Cheese and Yoghurt
chicken rearing
chicken rearing
Research and development
Würzburg Hospital
Meat Processing plants
Supplier of incubation solutions

Drinking water for aircraft
Fresh Potable water for airplanes
Drinking water for aircraft
Salad washing
Micro-biological control fresh water
C.I.P. with AnoFluid
Drinking water treatment
Drinking water treatment
disinfection applications (potable water)
Cooling Tower water disinfection
Disinfection of Process water and cleaning
Disinfection of water for incubators

