

Act instead of reacting

Quality and quality assurance from the raw milk to the finished product have top priority for the dairy Molkerei Ammerland eG, which is based in Wiefelstede and Oldenburg. In 2005, 225 employees at two production plants processed almost 50,000 t of cheese, 15,000 t of butter and a good 57,000 t of fresh products.

“We have a top quality assurance system based on the principle of acting rather than reacting”, says Dr. Klaus Gehrke, responsible for quality assurance and product development at the Oldenburg plant. “The use of UV-C disinfection systems for two applications – sour milk products and desserts – created conditions with a low bacterial count that enabled us to extend the shelf life of our products. “The first application is a filling machine that was retrofitted with UV-C emitters in 2003. Here, 5 and 10 kilo containers for larger consumers are filled with sour milk products that have to meet increased demands in terms of shelf life.

Almost sterile conditions in the large container filling machine

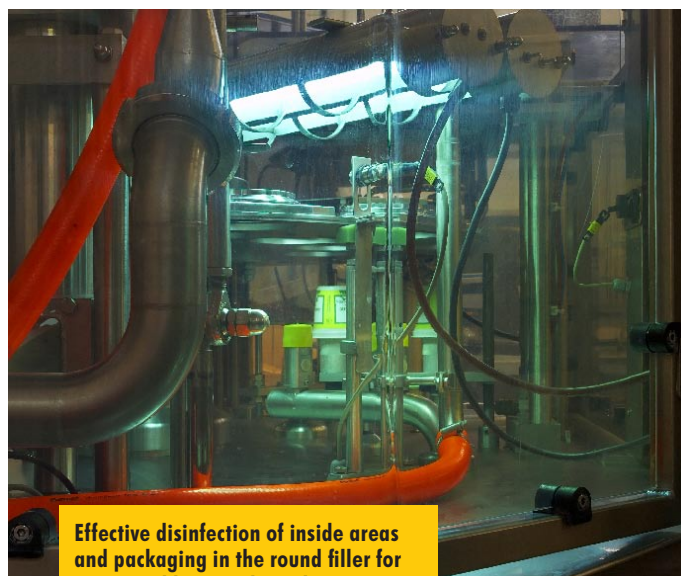
Dr. Gehrke says „During the filling process the cream yogurt automatically comes into contact with the air from outside that is in the machine. There is therefore a risk of contamination with fungi, yeasts and other micro-organisms. To prevent this, we irradiate the air inside the machine. BÄRO UV-C emitters are integrated in the machine with appropriate covers in a way that ensures that no radiation whatsoever comes into contact with the product, whilst the germs in the air are efficiently inactivated. No radi-



Contamination with micro-organisms is efficiently prevented by irradiating the inside of the filling machine for large containers.

ation escapes outside which also means that there is no health risk whatsoever to the staff.”

Dr. Klaus Gehrke, who studied microbiology intensively whilst at university, is convinced by UV-C technology. “This is a recognised physical principle that does not need any chemicals whatsoever. BÄRO first attracted our attention in trade journals. We made contact and the BÄRO application engineers were very quick to develop specific solutions for the execution, dimensioning and position of the UV-C emitters. These have been running extremely successfully since 2003 and demonstrably support the filling process in almost sterile conditions.” The quality assurance specialist also says that this measure has succeeded in further extending the shelf life of products.



Effective disinfection of inside areas and packaging in the round filler for creme puddings and tzaziki

Efficient disinfection of air and packaging in the round filler

Dr. Gehrke saw a round filler for pots as a second field of application for UV-C disinfection. Here, 500 g pots are filled with cream pudding and tzaziki for large retail groups. Since 2004 the inside of the round filler has been disinfected to prevent contamination of the products with micro-organisms during the filling process. At the same

the number of germs in the empty pots is additionally reduced prior to the filling process. Dr. Gehrke says “We have succeeded in creating almost sterile conditions with the help of the BÄRO disinfection system. We are very satisfied with the operation of the compact fixtures and we would not hesitate to recommend them. However, it always depends on the application in question as conditions are not the same everywhere. Advice from the BÄRO disinfection specialists is certainly indispensable.”

Further information:

Tel. ++49 (0) 2174 / 799-505 and at www.baero.de



Dr. Klaus Gehrke, responsible for quality assurance and product development at the Oldenburg plant, is proud of the ISO and IFS certification achieved by Molkerei Ammerland eG.