

“Our expectations concerning quality and shelf life were greatly exceeded.”

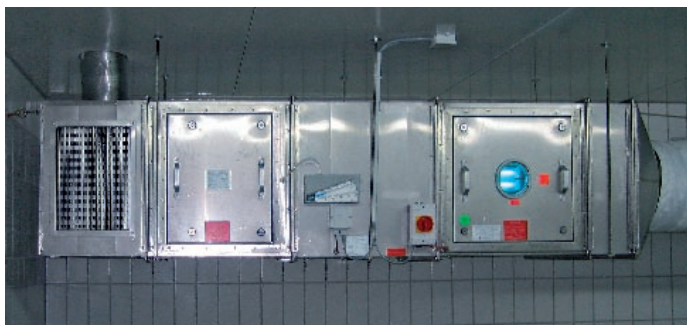
“Sausage that is good must be made even better.” This maxim has described the quality standards of the medium-sized family business Eugen Rehm Esslinger Fleischwaren GmbH & Co. KG from Aichwald for more than 60 years. Founder Eugen Rehm used his talent to build up a company that is now one of the most highly regarded meat processing companies in Baden-Württemberg.

Between 80 and 100 tons of sausage specialities such as Lyoner, Jagdwurst, ham sausage, cold cuts and preserved sausage leave the production every week as premium products for trade buyers and industrial processors. In addition to skilled and qualified staff, the quality policy includes use of state-of-the-art machines and monitoring equipment. The icing on the cake of the HACCP principle is an air disinfection system from BÄRO that is installed in the slicing room for cold cuts and ensures first-class hygiene. Martin Reicherter, Production and Plant Manager at Rehm, says “The bacterial counts measured by independent experts in cooperation with our own laboratory are excellent and close to zero. We haven’t had a single complaint since we installed the disinfection system.” Martin Reicherter and Frank Schaffrin, responsible for quality management, also say that a

willingness to make changes is part of Rehm’s quality policy. It is their opinion that keeping things as they are is equal to taking a step backwards and they add “As our customers include major German food retailers – for example ALDI, Metro or REWE, the demands on product quality are particularly high. In addition to Rehm’s own quality philosophy, this provides a further incentive to invest in technical innovations such as UV-C disinfection – because if the products are not perfect, retailers will soon become aware of this through customer complaints. For cold cuts our expectations concerning quality and shelf life were greatly exceeded. Shelf life of 28 days no longer presents a problem.”

Quick to fit for excellent disinfection

The ventilation system fitted on the ceiling of the slicing room features integrat-



The air passes through a UV-C disinfection system fitted on the ceiling and the disinfected air is then supplied to the slicing room via an air distribution pipe.



Plant manager Martin Reicherter (right) and QM manager Frank Schaffrin: „UV-C disinfection is one of the best investments we have ever made“



ed UV-C technology. It was designed and built by BÄRO and ensures almost sterile conditions.

The system was installed after production had finished on a Friday, and it started operating a week later. “Integrating it in our existing ventilation system was very straightforward. To create overpressure in the slicing room air is drawn in from an adjoining room via an F7 filter and mixed “with the circulating air. This highly disinfected air is then supplied to the slicing room via an air distribution pipe”, says plant manager Reicherter describing how the system works. Inside the system all micro-organisms that could trigger dangerous contamination of the freshly cut product surfaces are irradiated with UV-C light. At a wavelength of exactly 253.7 nm up to 99.9% of them are destroyed.

Regular measurements of the micro-organisms in the air

show results of 0 – 4 CFU per cubic metre of air – a top figure as the two production specialists say. Furthermore, radiation traps ensure that no radiation escapes outside which rules out any health risk to staff. Martin Reicherter sums up by saying “When we look at the costs in relation to the increased safety, then UV-C disinfection is one of the best investments we have ever made.”

The next seminars on 'Air disinfection for the food industry' will take place on BÄRO's premises in Leichlingen. For more information call +49 (0) 2174 - 799 - 505 or visit www.baero.com