

UV-C disinfection puts an end to product complaints

The "von Bodelschwingschen Anstalten Bethel" in Bielefeld is well-known as the largest social services enterprise of the Lutheran church in Europe and employs 13,600 staff. However, it is less well known that Bethel also has a large number of technical crafts enterprises, for example the butcher Eichenhof in Bielefeld.



Nowadays a rare career – from an apprentice to the boss: Klaus Lachmuth, plant manager, Eichenhof Bethel butcher's, Bielefeld

With 18 skilled employees Eichenhof produces high quality meat and sausage products for canteen kitchens, hospitals, old people's homes and other bulk buyers. Eichenhof relies on UV-C air disinfection systems from BÄRO to guarantee product quality and hygiene standards. Plant manager Klaus Lachmuth, master butcher since 1973 and responsible for 22 to 25 tons per week of cooked and portioned beef, pork, lamb and veal, spreadable raw sausage, cooked sausage and a full range of boiled sausage, is full of praise for BÄRO's UV-C disinfection:

"We had isolated cases of complaints about cooked products from our bulk buyers – and in November '04 this led us to search for the cause of the contamination. In cooperation with the experts from BÄRO we installed a UV-C air disinfection system in our delivery room for fresh meat right in front of the cool air fan. This disinfects the air supplied to the room around the clock. To maintain the hygiene chain, in January '05 a further UV-C disinfection device was installed in the cold room for fresh meat, and this also constantly disinfects the air supplied to the room. Microbe measurements show that these measures have been extremely successful. Since then we have had no further complaints and both we and our customers are extremely satisfied." Klaus Lachmuth took advantage of the effect of UV-C disinfection that that is based on a physical principle. Micro-organisms in the air such as bacteria, fungi, yeasts and viruses are sucked into the closed system of the unit with the air where they are irradiated with UV-C light which destroys up to 99.9 % of them. The microbe count in cooling and production rooms

is reduced to virtually zero and contamination of the sensitive products with micro-organisms is efficiently prevented.

UV-C disinfection boosts competitiveness

Although Eichenhof is integrated in the structure of the Bethel foundation, only around 20 % of the meat and sausage products produced are destined for use by the v. Bodelschwingschen establishments; 80 % is used by large external customers for catering. "We are in a competitive environment just like every other meat producer and we are organised as a profit centre", says Klaus Lachmuth, who started as an apprentice at Eichenhof and is now the manager. "We are an accredited EC enterprise and cooperation with the Eichenhof producer association guarantees top quality made in Germany. With UV-C disinfection from BÄRO we have come very close to our target of achieving 100 % food safety. I would not hesitate to recommend these systems."

Further information:
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As an attachment for the cold air fan in the delivery room for fresh meat the BÄRO UV-C disinfection system reduces the bacterial count to virtually zero