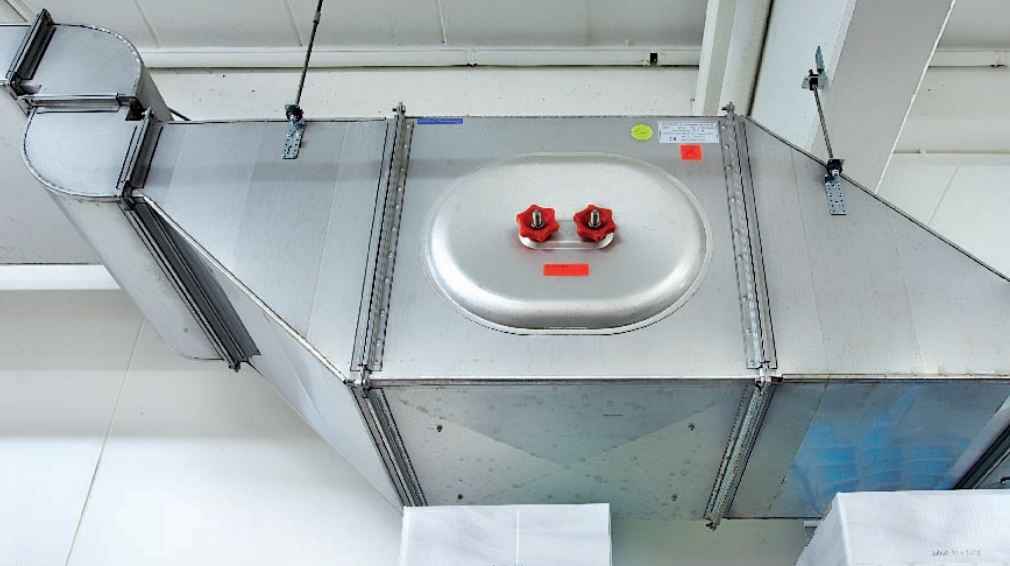


Company hygiene/quality assurance

Assured product quality with UV-C disinfection



Ekkehard Schlag (centre) Head of Quality Management at the Sauels Group with Heidrun Koch (right) QA/laboratory and Manfred Lux (left) BÄRO disinfection representative

The group sets itself very high standards. Great importance is attached to continuous quality assurance.

Ekkehard Schlag: "I found out about disinfection with UV-C radiation during a seminar on air disinfection in the food industry held by BÄRO. I saw a good opportunity for equipping a slicing room for cooked cured products and roast beef at our plant in Tönisberg with a disinfection module." Following in-depth discussion of the information on hand and subsequent contact to an air conditioning specialist and BÄRO, a meeting between experts was arranged at the plant. After ascertaining the relevant process data such as air temperature, relative air humidity, air volume and further parameters for the dimensions of the air disinfection module, it was planned and integrated in the existing ventilation system in front of the evaporator cooler in a very short space of time.

Air disinfection almost completely eradicates microbes

Ekkehard Schlag describes the new quality assurance measures: "The air is drawn in from the packaging area, pre-filtered by F7 filters, then irradiated with UV-C light in the closed chamber of the air disinfection module and channelled to the slicing room. Whereas before installation of the unit we had between 80 microbes and full contamination depending on the cleaning situation, thanks to air disinfection we now have between zero and maxi-

imum 10 microbes per 200 litres of air volume. That's a fantastic result as the sensitive products have stabilised and the quality is assured in the interest of the consumer." The microbes in the air are measured every week at four measuring points in the slicing room – both on the evaporator cooler and on the two textile tubes.

The UV-C module runs perfectly around the clock

Since installation of the module in the ventilation system in September 2005, the system has run trouble-free around the clock. Ekkehard Schlag says "The system was fitted at the weekend so it didn't disrupt the production. It was fitted very quickly and no problems were encountered. Since then the BÄRO module has run faultlessly as our constant microbe measurements demonstrate. These positive results led us to fit a further air disinfection system at our Buchfeld plant. However although we don't yet have any reference values here, I am also expecting positive results."

Seminar dates "Air disinfection for the food industry" at BÄRO in Leichlingen and further information call ++49 (0) 21 / 799-505 or visit www.baero.de

A tradition of top freshness and quality. This is what has enabled the family enterprise from Kempen/Niederrhein to look back on a successful 105-year company history. The group has a wide field of business that includes the production of fresh cooked sausage, cooked cured products, sausages, ham, ready meals and frozen meals and the distribution of national and international specialities in Germany and Europe. Ekkehard Schlag, Head of Quality Management says: "Our production facilities meet the highest standards in terms of technology and hygiene. We comply with HACCP and are certified in accordance with QS, IFS and BRC."



The BÄRO disinfection module is integrated in the ventilation system and ensures effective disinfection of the air drawn in the packaging area

