



# BACK TO FORM!

A big name in fruit juice manufacturing calls on LCB food safety experts to improve the organoleptic quality of its products by modifying its cleaning and disinfection procedure.

**CONTEXT:** The company operates a production cycle of 6 days out of 7, in 3 x 8 hour shifts. The site has four aseptic packaging lines. On one of the packaging lines, the company found itself up against the double contamination of its bottles by a yeast and a mould.

These contaminations altered the organoleptic characteristics of the fruit juice and caused swelling of the bottles, which was a big problem for the customers. Customer complaint rates leapt by 300% and peaked at more than 540%.

With this quality level proving too inconsistent for the consumer, and with a real

danger of its product being dropped by the supermarkets, the company was seriously worried about its financial stability. It decided to review its cleaning procedure on the isolator surfaces.

**RESULTS:** Following a series of exploratory audits, LCB food safety experts accompanied the manufacturer in implementing the ecocertified enzymatic detergent Clearzym. They validated the recommended concentrations, measured the level of cleanliness, and performed ATP-metry dosing. They checked the application of enzymatic product within the defined perimeter then validated the cleaning and rinsing stages.

After analysing the results, our Experts recommended the manufacturer to use Clearzym LT/CIP. The manufacturer decided to use Clearzym in addition to the usual chemical cleaning in order to obtain a curative action by destroying the biofilm present on the equipment. The use of Clearzym **reduced the organic fouling rate** without the need for extra mechanical cleaning. Following this, LCB food safety experts recommended enzymatic cleaning as a preventive action in order to avoid any new critical build-up critique of the biofilm. Since LCB food safety got involved, **bottle contamination has been eliminated and the manufacturer's customer complaint rate has settled back down to within industry norms.**

## ASK OUR EXPERTS

### What's a biofilm?

*It's a structured protective, nutritive organization of microorganisms in a polysaccharidic and proteic medium that clings to a surface.*

*Biofilms increase the resistance to cleaning and disinfection of any microorganisms present in this structure. They constitute a major source of microbial contamination when*

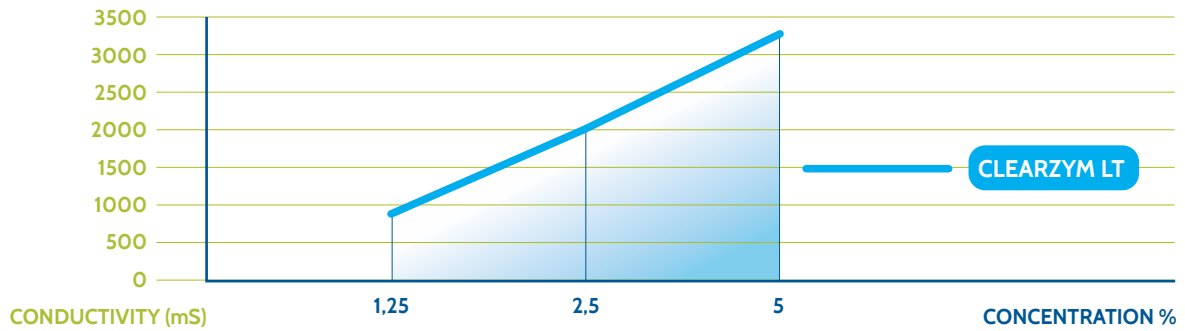
*the microorganisms detach naturally from this support.*

***We clean our plant at night. Can you come in during the night shift?***

*Yes. We have a flexible arrangement that allows us to attend to clients at any hour of the day or night without disturbing their production cycles.*



## VALIDATION OF RECOMMENDED CONCENTRATIONS BY CONDUCTIVITY MEASUREMENT



Sample No.		Sugar and protein search (µg/test)		ATP-metry	
		Before cleaning	After cleaning	Before cleaning	After cleaning
14		10	0		
17				Dirty 3.3	Clean 0



FOR 50 YEARS, LCB FOOD SAFETY HAS BEEN IMPLEMENTING METHODS FOR PREVENTING AND RESOLVING FOOD SAFETY ISSUES AT EACH STAGE OF THE FOOD PROCESSING CHAIN FROM FARM TO FORK.

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