



# WEIBENHORNER MOLKEREI

## DAIRY DESSERT

### Cup Decontamination

Weissenhorner Molkerei is a german manufacturer of high quality dairy preparation, specialised in organic products.



Since 2011 and because of a mould hazard, Weißenhorner decided to integrate pulsed light instead of a H<sub>2</sub> O<sub>2</sub> treatment for its advantages compared to chemical solutions :

- no water
- no chemicals
- compacity of the equipment on the line
- energy and more generally costs savings
- operator's safety



*1 flash, only 0.3 ms, to decontaminate your cups or lids !*

Our Ultra-clean modules reach: up to 4 Log reduction on bacteria and molds, which makes it possible to comply with the 3 Log of the VDMA Class IV standard: long-life refrigerated products, acidic products stored at room temperature.

Installation 2011



### Product

- Organic dairy product
- Storage: refrigerated
- Shelf life: 60 days for acid products / 50 days for neutral products

### Packaging to decontaminate

- 250 and 500g PP cups

### Packaging line

- Waldner filling line, 4 traks
- Speed: 12,000 cups/ hour

### Claranor solution

- 2 x 2 lamps optical cavity
- 1 to 3 flashes/cup
- Placed just above the conveyor
- Tests at Fraunhofer institut showed a log red. >4,2 on *A. brasiliensis* after 1 flash

## Claranor on line

