

A photograph of two scientists in a laboratory setting. They are wearing white lab coats, blue hairnets, and face masks. The scientist on the right is holding a tablet displaying a bar chart and a line graph. The scientist on the left is pointing at the tablet. The background shows laboratory equipment and large windows. There are large, semi-transparent blue and green circular shapes overlaid on the image.

TECHNICAL SERVICES FOR FOOD SAFETY

Food & Beverage Catalog 2025

KERSIA AT A GLANCE

€575m
TURNOVER 2024


> 150
COUNTRIES
where we sell

2280
EMPLOYEES
worldwide



> 30,000
delivered customers



28  OWN INDUSTRIAL
sites worldwide



#1 pure player for Food Safety



Understand our customers and their hygiene challenges

Kersia provides industry-leading hygiene products, services, and technical support to the farm, dairy, food, and beverage sectors globally.

With deep technical expertise, our experts understand customers' hygiene challenges and are able to offer tailored solutions. They combine technology and exceptional service to help businesses optimise hygiene practices while prioritizing sustainability and food safety.

We advise on product selection, application, dosing, hazard management, cleaning optimisation, documentation systems, we provide training, audits and technical reviews. Through strong relationships with clients and stakeholders, we deliver customised cleaning solutions and measurable results. Our advice consistently enhances customers' hygiene operations.

Guided by the philosophy of "doing what we say" and values of transparency, sharing, proficiency and foresight, we ensure excellence in every aspect of our work.



Extensive training possibilities

Kersia proposes a large range of comprehensive training programs that streamline employees competence and knowledge in terms of Food Safety. We offer everything from standard training to custom-designed expert services. Each training is adapted to the abilities and technical and professional level of the trainees.

Many formats and durations are available:
for more information, feel free to contact us or consult our dedicated Training catalog.

An engineering expertise: Custom solutions for industrial food equipment

Our engineering service boosts your performance with tailor-made, flexible, and innovative solutions.

With extensive expertise in various fields such as mechanics, electricity, and automation, our specialists design, adapt, and improve equipment that will help you optimise your installations and maximise their efficiency.

Attentive to the needs of our clients, we are committed to providing the best possible solutions with state-of-the-art industrial equipment.

Our engineering service offers a personalised on-site audit to identify and precisely address your needs, while supporting you in the design or improvement of your equipment (turnkey projects).

We also offer installation, after-sales, and maintenance services to ensure full support throughout the life of your project.

All our equipment is designed to meet the highest standards of hygienic design, and our services are active for all types of Food and Beverage industries.

Our quotes are tailored and personalised to our clients' projects, so feel free to contact engineering@kersia-group.com or consult our catalog.



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A photograph of a clean industrial facility, likely a food or pharmaceutical processing plant. In the foreground, a large, polished stainless steel tank with a rounded top is visible. In the background, more stainless steel tanks and a complex network of blue and silver pipes are visible, along with a blue electric motor. The scene is brightly lit, emphasizing the cleanliness of the equipment.

CLEANING AND DISINFECTION PROCESSES

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CLEANING AND DISINFECTION

INSPECTION & MONITORING

SPRAY DETERGENCY TEST



APPLICATION AREA



SCOPE

Challenge test to validate the mechanical efficacy of automatic cleaning systems:

- In washing tunnels in the food industry including cheese manufacturing and meat industry
- In filling machines in beverage industry

DESCRIPTION & BENEFITS

The equipment to be cleaned is coated with a colored substance before the automatic cleaning process is initiated. The presence or absence of residual coloration on the equipment provides clear visibility into the mechanical cleaning efficacy and highlights potential weak areas of coverage. The objective is to identify areas for improvement in the automated cleaning systems, which will positively impact hygiene KPI.

CLOSED CIRCUIT DETERGENCY TEST



Challenge test to validate the cleaning efficacy in circuits without dismantling:

- In closed loops in Food and Beverage industries, especially systems with heat exchangers (pasteurizer)

Circulation with chlorinated detergent and EDTA-based detergent is used to check for the presence of mineral or organic residues in the circuit (consumption of chlorine or EDTA indicates residues were present). This method saves time compared to inspection with dismantling. The detergency test only takes approximately 2 hours per equipment. The cleaning efficacy is validated using current parameters such as temperature, flow rate, concentration, and time.

SERVICE TECHNICAL SHEET



SPRAY DETERGENCY TEST



Visualisation of low impact areas

Validation of mechanical efficiency in case of nozzle changes, modifications, new equipment, etc...



Low downtime of the installation

Simple and **inexpensive** method



On cleaned and dry molds, **application by spray or brush of a colored marker** directly on the material to be tested



Drying time of approximately **3 hours**

Washer at the end of production or before emptying the baths

Prerequisites



Check the equipment to test : format, material colors, number, etc...



Define a suitable area to apply the colored solution and let the material dry



Carry out the operation at the end of production: emptying the tunnel or the cabinet at the end of the test

Examples of expected results

MECHANICAL IMPACT TESTING IN TUNNEL WASHING

This diagnosis uses a specific marker to characterise the mechanical efficacy of a tunnel or cabinet type washing installation. The material is passed through the tunnel or cabinet.

When it emerges, the presence of the dye reveals areas of low mechanical impaction in the washing system.



Absence of colored residues:
cleaning validated



Presence of colored residues:
lack of mechanical action

*This one pager is dedicated to tunnel application.
For other applications, please contact your Kersia expert.*

CLEANING AND DISINFECTION

INSPECTION & MONITORING

ENDOSCOPIC INSPECTION

APPLICATION AREA



SCOPE

Internal inspection of all closed circuits & equipment for all types of Food and Beverage industries

DESCRIPTION
& BENEFITS

Our service includes internal inspection of all closed circuits and equipment without complete dismantling. We detect hygienic deficiencies such as design flaws, poor welding, and organic or mineral deposits, and propose improvements to enhance overall hygiene and safety.

CLEANING AND DISINFECTION

AUDIT & RECOMMENDATION

CHEMICAL STORAGE SAFETY CHECK

APPLICATION AREA



SCOPE

Detect shortfalls in safety provisions for all types of Food and Beverage industries

DESCRIPTION &
BENEFITS

Review sites' chemical storage practices, including the separation of incompatible products, signage, usage and control measures, and first aid provisions. The aim is to prevent accidents, ensuring that chemical storage practices meet the highest safety standards and comply with regulations.



CLEANING AND SANITATION

AUDIT & RECOMMENDATION

CIP MONITORING



APPLICATION AREA



SCOPE

Monitoring of CIP parameters for all closed circuits, including evaporator, pasteurizer, sterilizer, and sterile tanks processes, as well as membrane and other filtration systems, and fryer boil-out for all types of Food and Beverage industries

DESCRIPTION & BENEFITS

We focus on the process rather than end results assessment, ensuring that the CIP set operates as expected and achieves the desired parameters. This involves real-time monitoring and on-site observation to check flow rate, product concentration (conductivity and titrations), contact time, temperature, and more. Inspection of the CIP-set and the cleaned equipment by our experts is a separate service.



The diagram illustrates a water treatment system. It features five large storage tanks in the background, each with a specific label: 'CLEAN WATER', 'WATER RECOVERED', 'DEPTACID PAM 5.2%', 'DEPTAL TCH 4%', and 'DEPTAL TCH 2%'. Below these tanks is a horizontal distribution pipe. From this pipe, two sets of distribution units are connected. The first set includes a red unit labeled 'DEPTACID PAM' and a yellow unit labeled 'DEPTAL TCH (Serum + cistern and pasto)'. The second set includes a red unit labeled 'DEPTACID PAM' and a yellow unit labeled 'DEPTAL TCH'. Each of these units is connected to two smaller, identical distribution units at the bottom, which are labeled 'DEPTACID PAM' and 'DEPTAL TCH' respectively. The 'DEPTAL TCH' unit is further specified as '(Serum + cistern and pasto)'.

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A woman wearing a white lab coat, a white hairnet, and black gloves is inspecting a large wheel of cheese. She is standing in a cheese cellar with wooden shelves filled with many other wheels of cheese. The lighting is warm and focused on the woman and the cheese she is holding.

HAZARD CONTROL

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HAZARD CONTROL

AUDIT & RECOMMENDATION

GOOD HYGIENE PRACTICES AUDIT

APPLICATION AREA



SCOPE

Report on hygiene practices through observation during production, especially in processes involving manual operator interventions, such as in the high-risk, high-care ready-to-eat industry. Suitable for all types of Food and Beverage industries

DESCRIPTION &
BENEFITS

We review interim hygiene practices undertaken during production operations, including between product cleans and washroom cleaning activities, which are sometimes overlooked. This audit highlights potential cross-contamination risks and identifies deficiencies in cleaning and hygiene standards and practices. A detailed report is included, offering practical actions and recommendations to improve the hygienic operation of production processes.

SERVICE TECHNICAL SHEET



GOOD HYGIENE PRACTICES AUDIT

Methodical review of following elements

Interim Clean Objective	Interim Cleaning Process	Wash Area Set Up	Wash Area Cleaning Methodology	Hygiene Equipment	Housekeeping	Barrier Controls
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Prerequisites

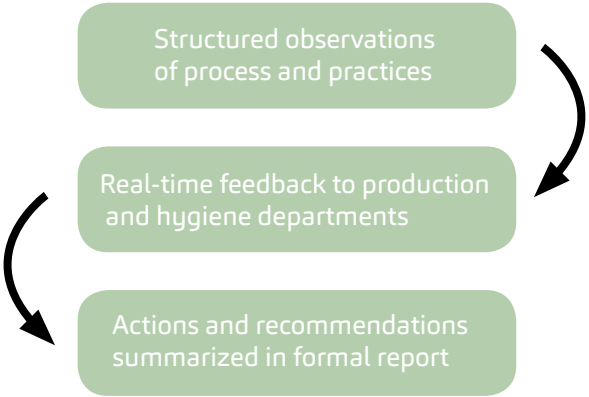
☒ Collecting information in the field and in existing documentation

☒ Need for the presence and support of an internal person in the organisation

GOOD HYGIENE PRACTICES AUDIT

To determine if the hygiene practices employed during production hours, such as between product changeovers and washroom cleaning activities, are sufficient in helping to avoid cross-contamination and are maintaining a hygienically clean environment.

Protocol



Benefits / Outcomes:

- Focused observations of hygiene duties sometimes overlooked
- Ensures cleaning objectives are correct and understood by operators
- Highlights cross contamination potential as well as a lack of suitable cleaning standards
- Review of off-line hygiene processes in washrooms
- Assessment of washroom flow and design

**HAZARD
CONTROL**

TROUBLESHOOTING

**BIOFILM
DETECTION CIP**

APPLICATION AREA



SCOPE

Combined detection and removal of biofilm in closed circuits for all types of Food and Beverage industries

**DESCRIPTION &
BENEFITS**

Our service combines the detection and removal of biofilm in closed circuits for all types of Food and Beverage industries.

We identify the presence of biofilm in the circuits, which poses a contamination hazard, and simultaneously remove it.

After this step, we validate the complete removal of the biofilm and provide recommendations to prevent future biofilm issues.

SERVICE TECHNICAL SHEET



BIOFILM DETECTION CIP



Targeted treatment of a closed circuit having non-conformities in their microbiological results.

Detect biofilm presence



Quick resolution of a microbiological crisis.

Identification of the problematic equipment.



In a pre-cleaned circuit, circulation of an enzymatic solution, followed by a pH increase for a better enzyme activation and a thorough disinfection.



Suspicion validation thanks to 5 to 6 samples of solutions for BART-Test analysis.

Prerequisites



Downtime: 4 to 6 hours



Closed circuit put into circulation

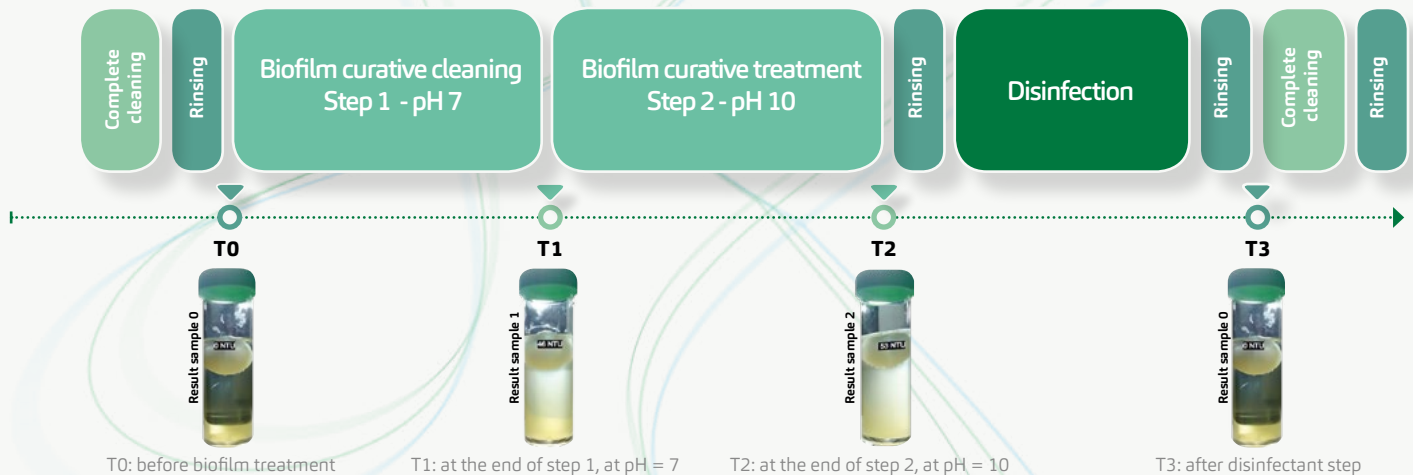


Pump presence for adding the products. **Rental in option**

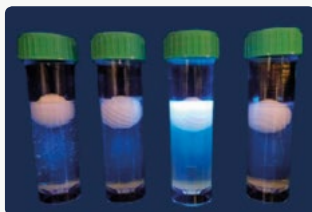
DETECTION & TREATMENT BIOFILM CIRCUITS

Random drifts in your microbiological swabs?
Contamination peaks?

The Biofilm treatment is the solution to stop it!

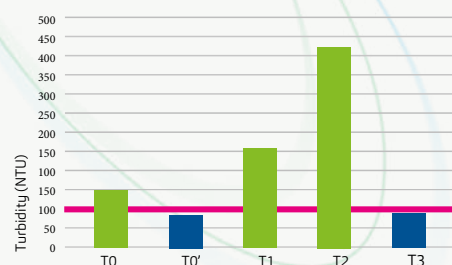


Results examples: BART-tests



Example of fluorescence tests results

Turbidity evolution during enzymatic treatment



HAZARD
CONTROL

TROUBLESHOOTING

BIOFILM DETECTION
SURFACES

APPLICATION AREA



SCOPE

Detection of biofilm presence on open surfaces and filling machines for all types of Food and Beverage industries

DESCRIPTION &
BENEFITS

Our service offers the detection of biofilm presence on open surfaces and filling machines for all types of Food and Beverage industries. Following a specific protocol, we identify the presence of biofilm or organic and mineral residues after a complete cleaning and disinfection process. These residues can harbor microorganisms that may form biofilm if not eliminated promptly, posing a contamination hazard. After this step, we provide recommendations to address current biofilm issues and solutions to prevent future occurrences. This protocol also allows us to validate the successful removal of biofilm.

SERVICE TECHNICAL SHEET



BIOFILM DETECTION SURFACES



Characterise the presence or absence of a biofilm in a very precise and visual way



Rapid diagnosis enabling procedures to be adapted to the soiling (curative/preventive treatment)
Easy and inexpensive to implement



On surfaces that have been previously cleaned and descaled



Procedure for characterising the type of soiling present (biofilm, stubborn organic or mineral contamination)

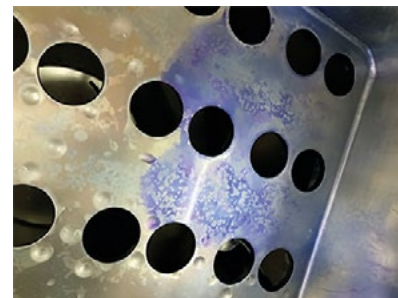
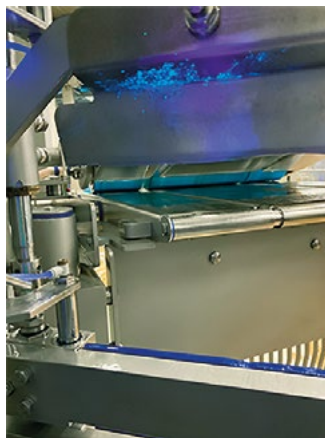
Prerequisites

- ☒ Immobilisation time: 15 min per checkpoint
- ☒ Target the points to be tested: number, type of surface, etc.
- ☒ Plan foaming with a chlorinated alkaline product in case of a positive result

BIOFILM DETECTION SURFACES

This diagnosis enables the **presence of biofilm** or other soiling on accessible surfaces to be **identified** and **characterised**.

Example of expected results





TCO OPTIMISATION

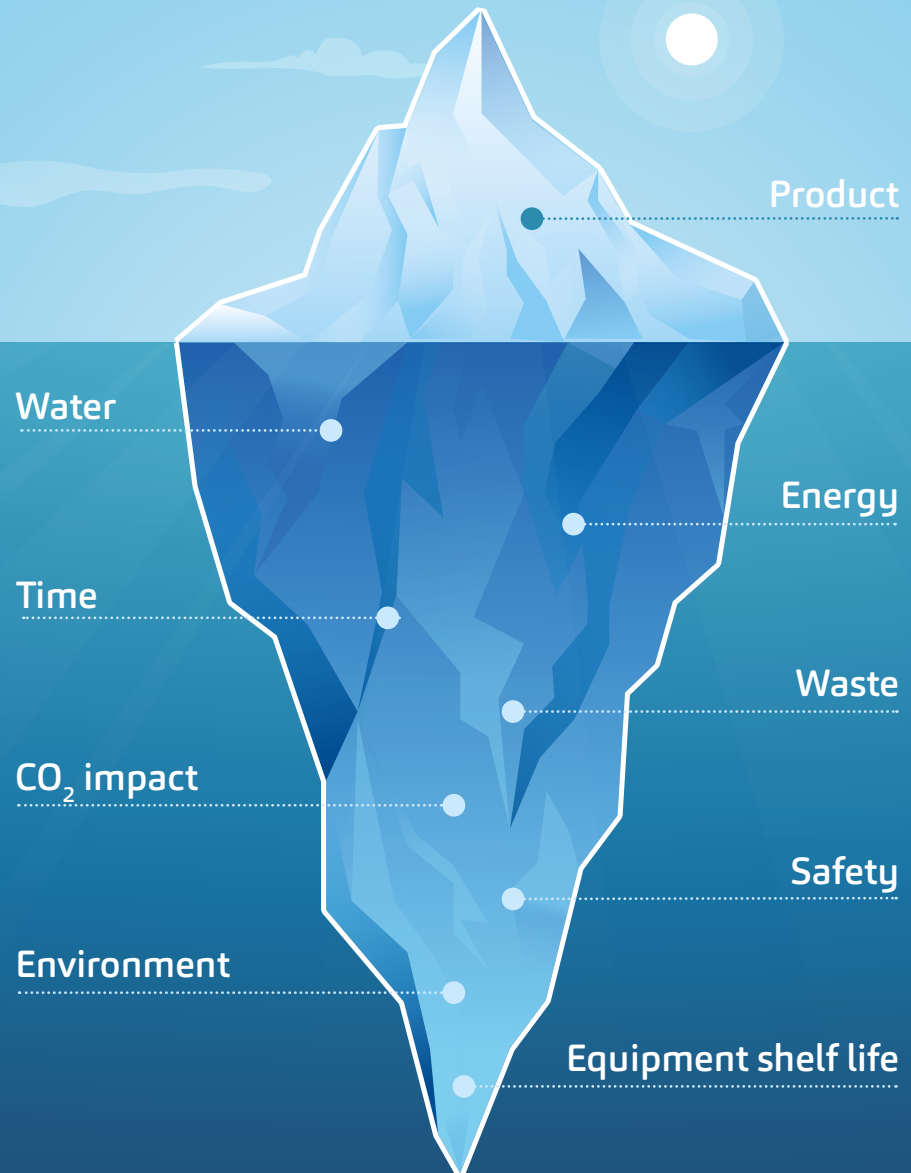


Audit & Recommendation

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TCO AT KERSIA: A GLOBAL APPROACH FOR OPTIMAL PERFORMANCE



Optimall

OUR 360° TCO PROGRAM

As a pure player and expert across the entire food value chain, we have developed a **360° program** based on 3 pillars to help food industries improve their **operational performance** and address global challenges related to **food safety, people protection, and environmental sustainability**.



Food safety

Protocols based on best practices and adapted to the specific features of production sites (type of industry, geographical context, type of equipment...).



Industrial performance

Complete systems to reduce overall consumption and relative costs.



Environmental performance

Solutions to reduce the environmental footprint of cleaning protocols.



User performance

Solutions to protect the health and safety of operators, but also equipment integrity.

TCO OPTIMIZATION

AUDIT & RECOMMENDATION

TCO AUDIT

APPLICATION AREA



SCOPE

heck of parameters, previously defined with the client, to optimise the global cost performance of hygiene in closed circuits, including evaporators, pasteurizers, sterilizers, tank processes, and membrane systems for all types of Food and Beverage industries

DESCRIPTION & BENEFITS

By checking parameters previously defined with the client, we provide a comprehensive analysis of current practices. The service offers detailed reporting on potential cost savings related to water, energy, chemicals, and time. Additionally, it includes a tailored action plan to achieve these objectives.

- Cost Savings: Identify and implement strategies to reduce expenses on water, energy, and chemicals.
- Efficiency Improvements: Streamline cleaning processes to save time and enhance productivity.
- Customised Action Plan: Receive a detailed plan tailored to your specific needs and objectives.
- Advanced Analysis: Benefit from a thorough evaluation of your current practices by our experienced sales team.

Please note that the on-site implementation of the plan is not included in this service.

SERVICE TECHNICAL SHEET



CIP TCO AUDIT

Resource utilisation

Minimise use of water, thermal and electrical energy and labour by streamlining processes

Product optimisation

Optimise the use of detergents and disinfectants

Maximise sustainability

Minimise CO₂ contributions and maximise use of Kersia's sustainable product range

Prerequisites

- ☒ Collecting information in the field by monitoring current processes
- ☒ Details of site based resource consumptions and costs
- ☒ Proposed amendments to the cleaning protocol should be validated to ensure cleaning efficacy is achieving the relevant assessment criteria

CIP TCO AUDIT

The CIP TCO audit identifies potential savings and inefficiencies in the current hygiene process to allow strategic improvements to be made, reduce your resource usage or optimise your process

Protocol

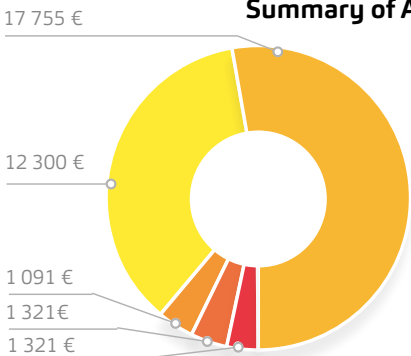
Collect readings of current hygiene parameters and observe cleaning practices

Compile data into our costing analysis tool
Compare against suggested process and parameter adjustments

Results in potential saving projections and immediately allows quick wins in resource savings

Results examples

Summary of Anticipated Annual Savings (€)



Detergent	17 755 €
Water heating	12 300 €
Water in	1 321 €
Water out	1 321 €
Disinfection	1 091 €
Overall Savings	33 788 €



**#1 pure player for Food Safety
from production to fork**

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 **Kersia, inventing a food safe world**