TECHNICAL SERVICES FOR FOOD SAFETY

Food & Beverage Catalog **2025**

kersia®
INVENTING A **FOOD SAFE WORLD**

KERSIA AT A GLANCE

>150 COUNTRIES where we sell

€ 575m TURNOVER 2024

>30,000 delivered customers

2280 EMPLOYEES worldwide

28 OWN INDUSTRIAL sites worldwide

kersia
INVENTING A FOOD SAFE WORLD

#1 pure player for Food Safety

Guaranteeing healthier, more sustainable and responsible nutrition.

A commitment to food safety taking into account future challenges

To enable some 9.7 billion people on Earth to be healthy every time they eat a meal by 2050.

A NEW APPROACH TO A FOOD SAFE WORLD

- Daily support
- Innovative food safety solution
- Deploy our Corporate Social Responsability values
- Performance improvement
- Work safety
- Food safety regulation
- Substance and mixture regulations

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, 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 catalogue.

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 catalogue.

Content

CLEANING AND DISINFECTION PROCESSES

CLEANING AND DISINFECTION

INSPECTION & MONITORING

	SPRAY DETERGENCY TEST P.9	CLOSED CIRCUIT DETERGENCY TEST
APPLICATION AREA	Food INDUSTRY, Beverage INDUSTRY, TUNNELS, FILLING MACHINE	Food INDUSTRY, Beverage INDUSTRY, CIRCUITS
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	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)
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.	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

TUNNELS

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**

Wash 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

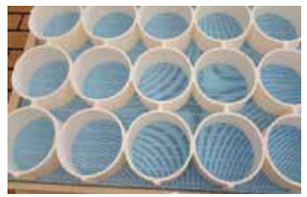
MECHANICAL IMPACT TESTING IN TUNNEL WASHING

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.

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

Examples of expected results



Absence of colored residues: cleaning validated

Presence of colored residues: lack of mechanical action

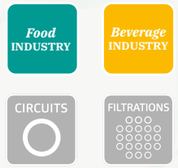
CLEANING AND DISINFECTION

INSPECTION & MONITORING

ENDOSCOPIC INSPECTION

SAMPLING PLAN SUPPORT

APPLICATION AREA



SCOPE

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

Assistance and advice on internal validation of hygiene processes 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.

We provide assistance and advice on your internal validation of hygiene processes while you carry out the actual validation. This service allows you to fully and effectively plan your validation process and develop a consistent and effective validation protocol document.

Additionally, it includes an independent and alternative review of swab point relevance, sample frequency, and follow-up actions.

CLEANING AND DISINFECTION

AUDIT & RECOMMENDATION

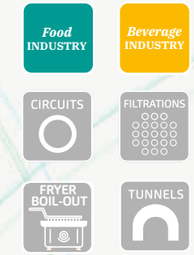
CIP MONITORING

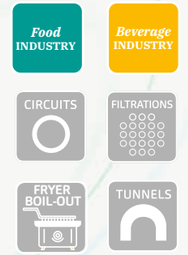
P.12

CIP QUALIFICATION

P.13

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

Add-on to the CIP Monitoring service to have a deep and comprehensive CIP qualification. Suitable 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.

This service not only includes all the benefits of our CIP Monitoring service but also provides an extensive qualification of the CIP process to ensure it meets your expectations. We check dead-ends and flushes of double seat valves to guarantee optimal performance.
Additionally, our detailed reports highlight areas for improvement regarding CIP efficacy, helping you enhance your processes.
This service requires several on-site visits to ensure complete evaluation. Please note that microbial analysis and visual inspection are not included in this service.

SERVICE TECHNICAL SHEET

CIRCUITS

CIP MONITORING

Validate that a CIP station fulfills all the prerequisites, and all CIP parameters are meeting the required setpoints

Obtain a document to validate the CIP process with your auditors

Define an improvement trajectory

Checklist to be completed based on technical (office) and operational (field) criteria

2 to 4 hours, depending on the CIP

Allows you to obtain a compliance evaluation for each major CIP control criteria

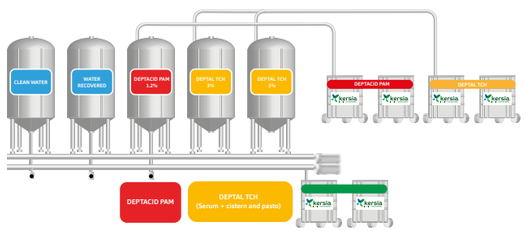
Prerequisites

- Collection of CIP information in the field and in existing documentation (registration documents, etc.).
- Need for the presence and support of an internal person in the organisation with a good knowledge of CIP and its automated processes

CIP MONITORING

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.

This diagnosis is used to determine whether the Cleaning In Place station and recipe is capable of cleaning effectively and repeatedly.



Dangerous. Respect precautions of use

Example of a standard protocol

CONTROLLED PARAMETERS
Solutions temperature
Solution concentration
Auto controls
Flow rates
Batch capacities evaluation
Draining / Auto-cleaning CIP batch
Alarms management
Sensors locations
Metrology
Disinfection

SERVICE TECHNICAL SHEET

CIRCUITS

CIP QUALIFICATION

Qualify that a CIP process will meet the expectations regarding efficacy

Obtain a detailed report highlighting areas for improvement

Define an improvement action plan

Check of operational (field) criteria to make sure the CIP parameters are correctly set and following best practices and that there are no dead ends

Several site visits, depending on the CIP

Ensure that the CIP process is tailored to the objects to be cleaned

Prerequisites

- Collection of CIP information in the field and in existing documentation (registration documents, etc.).
- Need for the presence and support of an internal person in the organisation with a good knowledge of CIP and its automated processes

CIP QUALIFICATION

Add-on to the CIP Monitoring service to have a deep and comprehensive CIP qualification, with action on all types of deposits.

The KERSIA qualification document is based on objective and quantified criteria.

CLEANING AND DISINFECTION

AUDIT & RECOMMENDATION

CHEMICAL STORAGE SAFETY CHECK

APPLICATION AREA

Food INDUSTRY · Beverage INDUSTRY

CIRCUITS · SURFACES · FILTRATIONS · TUNNELS · BOTTLES · CONVEYORS

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.

HYGENIC DESIGN ASSESSMENT

EHEDG EUROPEAN HYGIENIC ENGINEERING & DESIGN GROUP

Food INDUSTRY · Beverage INDUSTRY

CIRCUITS · SURFACES · TUNNELS · BOTTLES

Focused review of food processing equipment to highlight hygienic design issues. Suitable for all types of Food and Beverage industries

Our Hygienic Design Assessment service meticulously examines potential hazards within buildings or equipment that might compromise the safety of the food produced. By identifying these hazards, we propose solutions based on hygienic design principles to either eliminate or mitigate them effectively. Additionally, we review existing maintenance programs to ensure they adequately manage any remaining risks, such as replacing seals and gaskets or cleaning behind guards.

By pinpointing areas of poor hygienic design, our audit enables customers to minimise sources and harborage of contamination, plan for more thorough cleaning through increased dismantling, and reduce cleaning time through engineered modifications to equipment. This comprehensive approach ensures enhanced food safety, operational efficiency, and reduced downtime.

CLEANING AND DISINFECTION

TROUBLESHOOTING

MEMBRANE SYSTEM DIAGNOSIS

APPLICATION AREA

Food INDUSTRY

FILTRATIONS

SCOPE

Enzymatic cleaning to restore membrane performance while simultaneously diagnosing the root cause of the clogging, specifically for the dairy processing industry

DESCRIPTION & BENEFITS

Our enzymatic cleaning process is designed to restore membrane performance and diagnose the root cause of clogging. This unique method uses specialised enzymatic products to identify the cause of fouling.

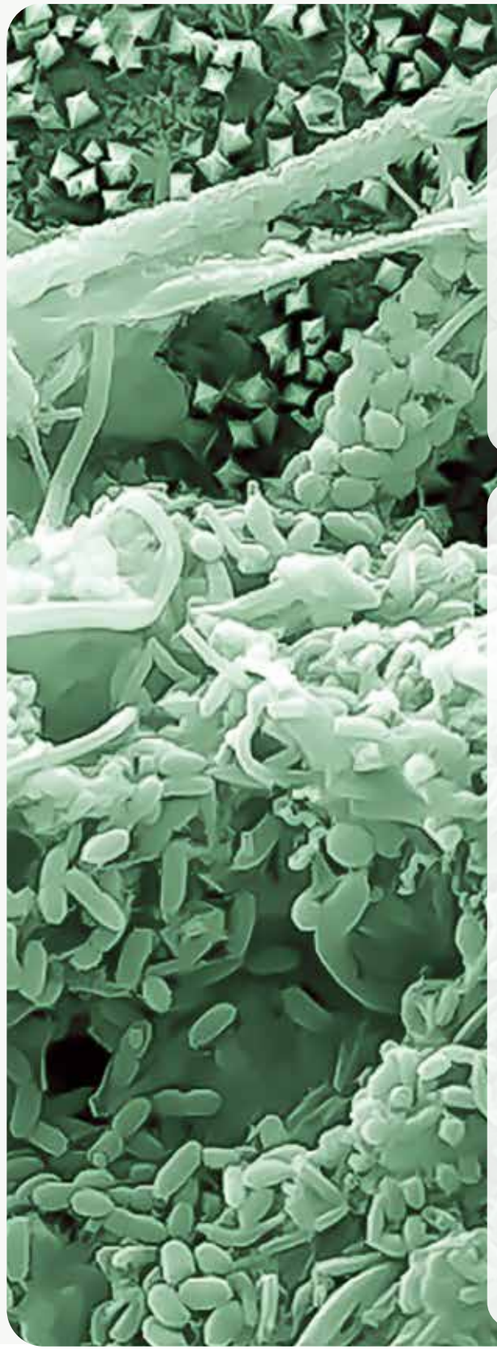
By solving the clogging issue, we help you quickly regain productivity.

Additionally, we propose, based on the root cause analysis, a tailored cleaning program to prevent further blocking of the membranes.

SERVICE TECHNICAL SHEET

FILTRATIONS

MEMBRANE SYSTEM DIAGNOSIS



Quickly unclog the system so that production can be restarted

Avoid premature membrane replacement and/or aggressive membrane cleaning

Circulation of different detergent solutions: concentrated enzymes and/or enzyme mixes

Monitoring of cleaning parameters to determine return to normal: pressure, flow rates, etc.

Prerequisites

- ☑ Validate installation type: UF, RO, Nano
- ☑ Validate the system's looped volume
- ☑ The service is carried out on a clean installation or at least after a cleaning process.

MEMBRANE MODULE CURATIVE TREATMENT

This emergency curative treatment unclogs a completely or partially clogged membrane system.

The treatment consists of circulating one or more specific enzymatic solutions to restore the module's production performance.

Example of a standard protocol

Organic fouling analysis

Identification of the nature of the fouling (protein-based, lipid based, or due to glucose residues)

Inorganic fouling analysis

Detection of possible mineral deposits as the cause of the fouling

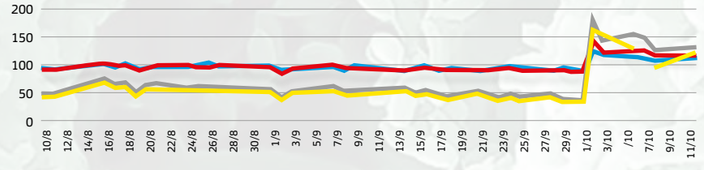
Biofouling analysis

Verification of the presence of biofilm as the cause of the fouling.

(A microbiological analysis should ideally be carried out before and after this phase to confirm the presence of biofilm.)

Final cleaning and rinsing

Example of a flow graph requiring punctual adjustment



HAZARD CONTROL

HAZARD CONTROL

AUDIT & RECOMMENDATION

	GOOD HYGIENE PRACTICES AUDIT P.21	AERO-CONTAMINATION AUDIT
APPLICATION AREA	Food INDUSTRY, Beverage INDUSTRY CIRCUITS, SURFACES, FILTRATIONS, TUNNELS, BOTTLES, CONVEYORS	Food INDUSTRY, Beverage INDUSTRY Ultradiffusion®
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	Factory airflow analytics and microbial testing, suitable for all types of Food and Beverage industries. Can be used in combination with Good Hygiene Practices Audit to deep dive in your potential contamination routes
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.	Our Aero-Contamination Audit service provides comprehensive factory airflow analytics and microbial testing. Kersia provides in-depth and valuable insights into the factories' air movements and contamination potential. This service includes: - Detailed airflow diagrams to visualise and understand air movement within the facility - Total flora analysis to assess the overall microbial load in the air - Optional analysis of specific micro-organisms of interest, tailored to your needs By using this service, you can identify potential contamination sources and take proactive measures to ensure a safer and more hygienic production environment.

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

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 P.23	BIOFILM DETECTION SURFACES P.24
APPLICATION AREA	Food INDUSTRY, Beverage INDUSTRY, CIRCUITS	Food INDUSTRY, Beverage INDUSTRY, SURFACES, FILLING MACHINE
SCOPE	Combined detection and removal of biofilm in closed circuits for all types of Food and Beverage industries	Detection of biofilm presence on open surfaces and filling machines 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.	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

CIRCUITS

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.

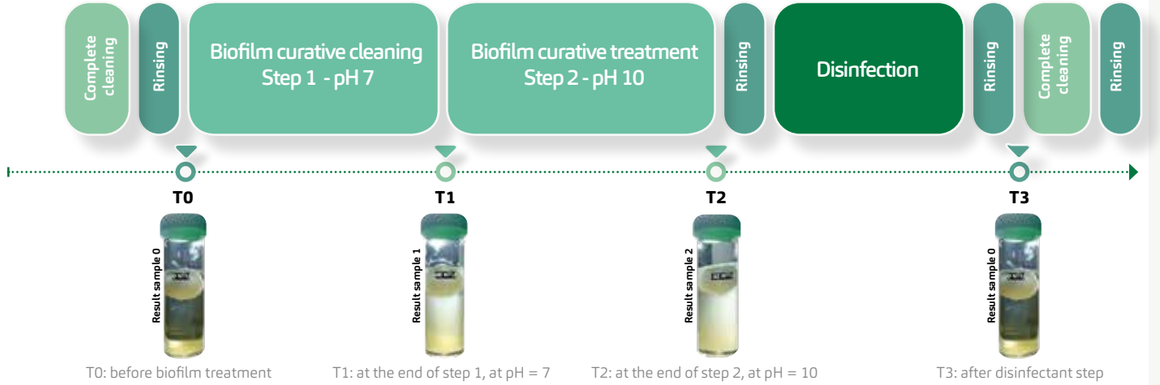
Prerequisites

- Downtime: 4 to 6 hours
- Closed circuit put into circulation
- Pump presence for adding the products. **Rental an option**

DETECTION & TREATMENT BIOFILM CIRCUITS

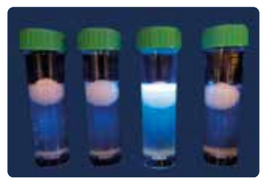
Random drifts in your microbiological swabs? Contamination peaks?

The Biofilm treatment is the solution to stop it!



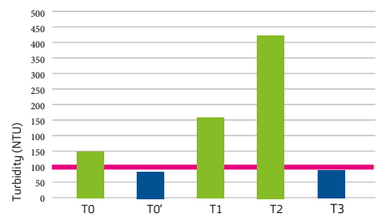
T0: before biofilm treatment — T1: at the end of step 1, at pH = 7 — T2: at the end of step 2, at pH = 10 — T3: after disinfectant step

Results examples: BART-tests



Example of fluorescence tests results

Turbidity evolution during enzymatic treatment



SERVICE TECHNICAL SHEET

BIOFILM DECTECTION 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)

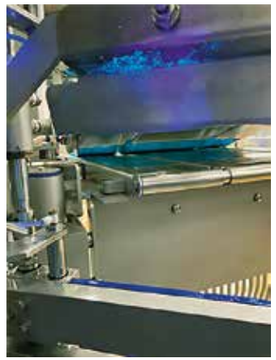
Prerequisites

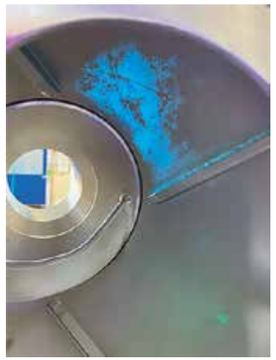
- Immobilisation time: 15 min per checkpoint
- Target the points to be tested: number, type of surface, etc.
- Plan foaming with a chlorinated alkaline product in case of a positive result

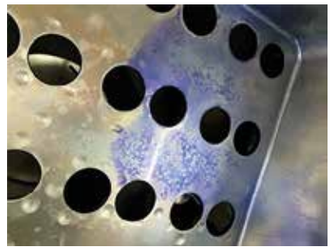
BIOFILM DECTECTION SURFACES

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

Example of expected results







HAZARD CONTROL

TROUBLESHOOTING

PATHOGEN AND SPOILAGE CONTAMINATION AUDIT

APPLICATION AREA

Food INDUSTRY

Beverage INDUSTRY

CIRCUITS

SURFACES

FILTRATIONS

TUNNELS

BOTTLES

SCOPE

Service designed for critical problem resolution related to pathogen and spoilage contaminations. Suitable for all types of Food and Beverage industries

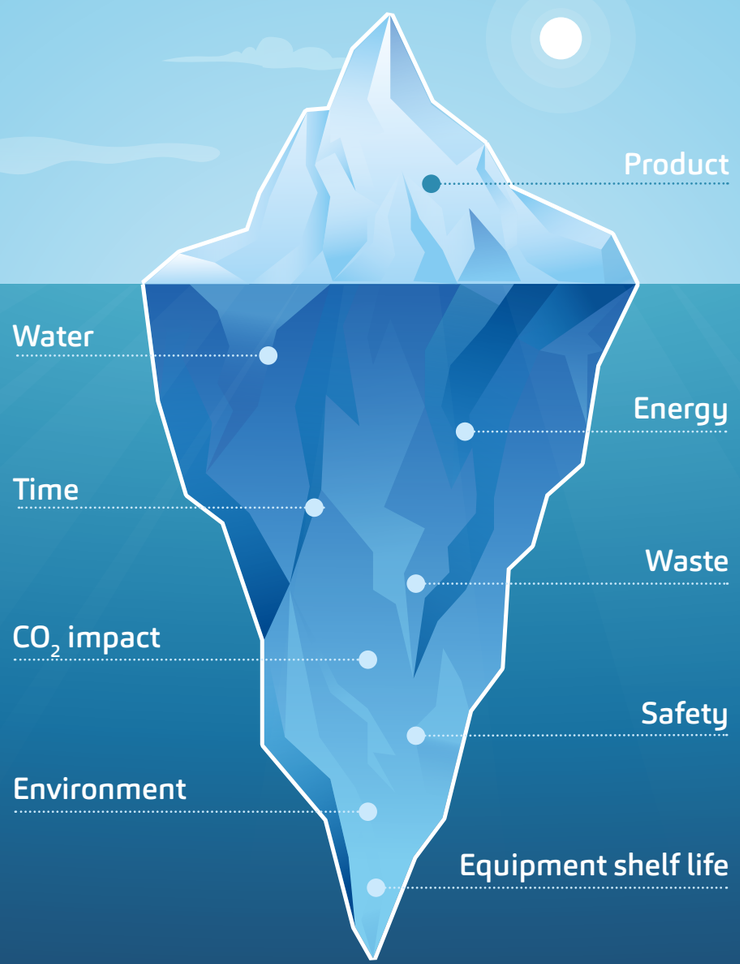
DESCRIPTION & BENEFITS

Our pathogen and spoilage contamination audit service is specifically designed for critical problem resolution. We provide a thorough review of your site structure, workflow, manufacturing practices, and controls to identify potential contamination routes. We assist in detecting the root cause of pathogen contamination and conduct sample analysis to identify specific microbial strains.

Our expert team helps pinpoint the exact sources of contamination, allowing you to implement targeted corrective actions and prevent future issues. Understanding the critical nature of contamination troubleshooting, we strive to react quickly and provide you with solutions as fast as possible.

TCO OPTIMISATION

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 OPTIMISATION

AUDIT & RECOMMENDATION

TCO AUDIT

P.32

APPLICATION AREA

Food INDUSTRY

Beverage INDUSTRY

CIRCUITS

FILTRATIONS

FRYER BOIL-OUT

SCOPE

Check 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.

TCO SAVINGS IMPLEMENTATION

Food INDUSTRY

Beverage INDUSTRY

CIRCUITS

FILTRATIONS

TUNNELS

FRYER BOIL-OUT

Add-on to the TCO Audit. Suitable for all types of Food and Beverage industries

Please note that this service is an ADD-ON to the TCO Audit. After checking parameters and providing detailed reports on potential cost savings related to water, energy, chemicals, and time, our experts will implement their recommendations on-site to help you achieve your savings objectives. They will follow up on KPIs to ensure that the objectives are met and stabilise your Hygiene plan under these new conditions. Detailed reports on savings achieved will be provided.

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 CO_2 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

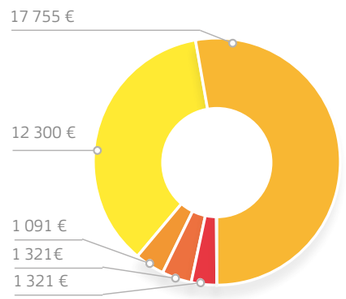
The CIP TCO audit identifies potential savings and inefficiencies in the current hygiene process to allow strategic improvements to be made, reduce your resource usage or optimise your process

Protocol

1. Collect readings of current hygiene parameters and observe cleaning practices
2. Compile data into our costing analysis tool
   Compare against suggested process and parameter adjustments
3. Results in potential saving projections and immediately allows quick wins in resource savings

Results examples

Summary of Anticipated Annual Savings (€)



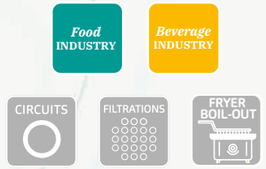
Detergent	17 755 €
Water heating	12 300 €
Water in	1 321 €
Water out	1 321 €
Disinfection	1 091 €
Overall Savings	**33 788 €**

TCO OPTIMISATION

CHANGE MANAGEMENT

PROJECT CONSULTING

APPLICATION AREA



SCOPE

We participate in customer task forces (Plan - Do - Check - Act) within predefined projects aimed at achieving specific objectives such as process improvement, addressing food safety issues, driving innovative projects, and managing change

DESCRIPTION & BENEFITS

Stijn van Liefferinge
Breweries Proficiency Expert Coordinator

Project consulting allows you to have the support of a dedicated food safety expert throughout your project, ensuring expert guidance and insights. You can improve project results through collaborative work with our specialists, leveraging their expertise to achieve superior outcomes. Additionally, you will develop a better understanding of your hygiene processes, enabling more effective management and optimisation.

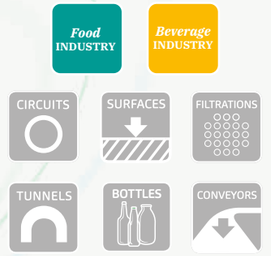
You will also benefit from our extensive network of experts in food safety, biocidal regulations, sustainability, and innovation. Moreover, you will have continuous support from a dedicated contact who will assist you from start to finish, ensuring seamless project execution.

TCO OPTIMISATION

DATA & DOCUMENT MANAGEMENT

AUTOMATED PRODUCT STOCK MANAGEMENT

APPLICATION AREA



SCOPE

Monitor stock volumes and calculate the daily consumption of Kersia bulk products on-site. For all types of Food and Beverage industries

DESCRIPTION & BENEFITS

This service utilises Staal sensors to provide precise measurements of bulk product volumes and automatically calculate and report daily consumption rates these bulk products. The service includes an intelligent alarm feature to notify you when it's time to reorder products, ensuring you never run out of essential supplies. It aids in reducing logistic and transport costs by optimising stock management, increasing efficiency, and reducing waste. Additionally, it identifies deviations in product consumption patterns, helping to prevent potential issues and maintain optimal operations.

Please note that while our service offers comprehensive monitoring and alerting, it does not include the automatic ordering of products. Users will need to manually submit their orders.

TCO OPTIMISATION

DATA & DOCUMENTS MANAGEMENT

DIGITAL TOOLS

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APPLICATION AREA

Food INDUSTRY

Beverage INDUSTRY

CIRCUITS

SURFACES

FILTRATIONS

TUNNELS

BOTTLES

CONVEYORS

SCOPE

Online tool allowing sites quick and easy access for creating and amending Cleaning Instruction Cards

DESCRIPTION & BENEFITS

Improved access, logging and traceability of the hygiene sign off process. GATEWAY is an intuitive online system that allows to easily create online procedures. Each procedure is built up on a step by step basis and can be saved at any point. The procedure can include multiple cleaning methods, cleaning tools, Kersia chemicals and photos.

SERVICE TECHNICAL SHEET

GATEWAY

These cleaning procedures are used for training operatives and form the basis on which a validation process can be built. They are proof to auditors that standardised cleaning procedures are being used.

Two complementary modules for the planning and validation of cleaning and disinfection, respecting your hygiene program

Gateway can also automatically generate supporting documentation that can help with the management of the cleaning process

Time-saving for quality managers, easier collection of cleaning data (paperless) and time-saving for audit preparation

Prerequisites

- Visit the plant with Kersia representative to collect necessary data
- Need for the presence and support of an internal person in the organisation with a good knowledge of cleaning procedures

GATEWAY

Gateway is Kersia's online system for the generation and maintenance of cleaning procedures for Food and Beverage processors. Gateway has the ability to add photos, cleaning frequencies, strip down procedures, key inspection points, personal protective equipment, Kersia chemicals and cleaning tools.

Example Cleaning Procedure created on Gateway

Protocol

In collaboration with the internal hygiene team, on-site data collection

With the data collected, Kersia's representative can design each cleaning procedure on Gateway

The internal hygiene team is trained on the system and can review the procedures

Continuous monitoring: before, during and after Gateway system installation

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Kersia, inventing a food safe world