

Victory

Case Study

The impact of single-step CIP cleaning in a new cheese manufacturing plant.



SINGLE-STEP CLEANING

The concept of single-step cleaning has been in the food industry for many years. Single-step cleaning eliminates 2-3 basic cleaning steps. If you have the right chemistry, single-step cleaning is an excellent process change to explore. We explored the development of single-step cleaners after learning about performance concerns with existing products in the marketplace. After extensive trialling in multiple food industries and applications (CIP/COP/Manual), **Victory** and the ProActive Solutions USA single-step cleaning product line was born.

WATER

- REDUCE RINSE WATER
- REDUCE CIP MAKE-UP WATER
- REDUCE WATER TREATMENT COSTS

TIME

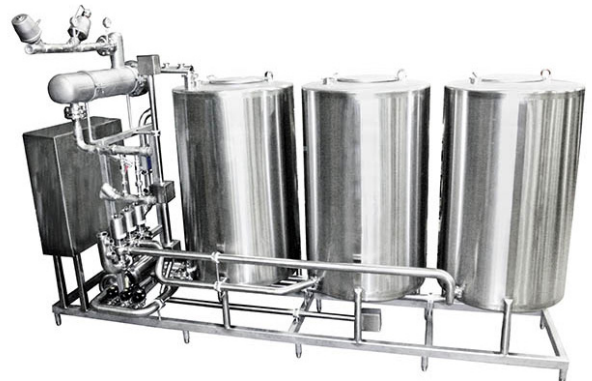
- ELIMINATE RINSE CYCLES
- ADD PRODUCTION TIME
- INCREASE PROCESS EQUIPMENT LONGEVITY

LABOR

- RE-DIRECT LABOR
- DECREASE LABOR COSTS
- LESS CHEMICALS TO HANDLE

WHAT IS VICTORY?

An alkaline based single-step cleaning detergent that contains a critical balance of chelators, surfactants, dispersants, and alkaline builders. Successful applications in the cheese industry include: Vat CIP, HTST, Separator, Cookers, COP, Form/Mould Washers and Rack/Tray Washers.





CHEESE MANUFACTURER

A Monroe, WI multiple time world champion cheese manufacturer in different classes recently constructed a state-of-the-art manufacturing plant for their muenster cheese production. **Victory** was being used in COP tanks in other areas of their plants with great results. Results included usage reductions, non-staining, and an overall better clean compared to past products used by the customer. With these proven results, ProActive earned an opportunity to utilize **Victory** to clean the entire plant for this new & exciting project.

TRADITIONAL OR SINGLE?

In the evaluation of traditional CIP or single-step CIP, many factors were explored. The cost of a Dual 3-Tank CIP Skid or Dual 4-Tank CIP Skid. The needed number of Vats produced per day. The amount of waste water to be treated and handled per day. After careful analysis, single-step CIP cleaning with **Victory** was the choice. Here are some of the calculations that helped drive the decision:

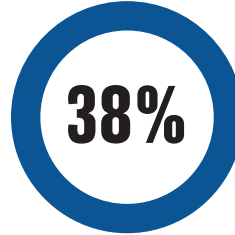
- 10 Vats per Day
- 1 Pasteurizer
- 3 Silos
- 2 Tanks
- 2 Holding Tanks
- 5 Lines
- 2 Proprietary Pieces of Equipment



41 DAYS

Production days lost if the plant implemented Traditional CIP cleaning in their new cheese manufacturing plant.

TIME SAVINGS



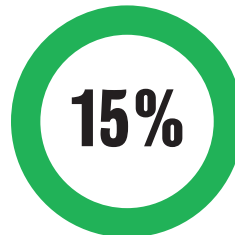
20 hours of weekly wash time savings

WATER SAVINGS



1.7 million gallons of annual water usage reduction

USAGE SAVINGS



Lower usage rate vs. competitive products in the marketplace

FINAL STEP

SUSTAINABILITY



Water. Time. Energy. Chemical. Labor.

Food Industries such as Vegetable Processing, Protein Further Processing and Beverage have made the **Victory** step.

Make **Victory** the vital ingredient to your company's optimization and sustainability initiatives.