Sealed Air
Food Care

Cleaning applications for Food & Beverage Industry

Hein Timmerman, Global sector expert,
Hygiene solutions Food Care

Hygiene Solutions OUR SCOPE

Sealed Air Food Care

Pest Control
Rentokil Partnership

Energy and Water Management Solutions - GE Alliance

Cleaning Chemical, Equipment, Optimisation

Disinfection – UV Air and Conveyor Fogging Equipment and Chemical

Floor Care

Chemical Storage, and Dosing Equipment Systems

Food Packaging Materials, Equipment, Support

Cleaning in Place Chemical , Installations, Optimisation

CRYOVAC

Diversey

QA Validation Test Kits

Hand Care

OPC – Environmental Cleaning Chemical and Equipment

Crate Washing Products and Management Systems

Diversey

Food and Beverage Division

❑Organized to serve specific customer needs in:

- Agriculture
- Beverage
- Dairy
- Pharma
- Processed Food

→ Specialists in your specific cleaning needs and people that are familiar with your process will advice you.

F&B Customer Sectors and products

Agri and Intensive live stock

- Cleaning milking robots, stables, hoofs, greenhouses

Brewing and Beverage

- Wine, Beer, Spirits, Soft Drinks, Ice Tea, Mineral water, Fruit Juices

Dairy

- Milk, cheese, margarine, butter, ice-cream, ingredients

Pharma and cosmetics

- Cleaning plants that produce pharmaceutical products (validated processes) and cosmetics

Processed Food

- Meat, poultry, sauces, egg processing, fish, salads, fruit / vegetable processing, chocolate, bread, ready-to-eat meals etc

Portfolio of products to fill all customer needs

Sealed Air Food Care

Brewing & Beverage

Dicolube ™
Divobrite ™
Diverflow ™
Divosan ™
Divergard ™
Diverclean™
Diverwash™
Divoplus ™
Divos ™

Dairy

Diverflow ™
Divosan ™
Divos ™
Diverclean™
Divergard ™
Diverwash™
Divoplus ™
Divobrite ™
Dicolube ™

Processed Food

Diverclean™
Divosan ™
Diverwash™
Diverflow ™
Divergard ™
Divoplus ™
Dicolube ™

Agri & ILS

Diverclean™
Diverflow ™

Pharma & Cosmetics

Pharma ™
Diverclean™
Diverflow ™

Supporting portfolio's are Personal Care, Building care, Engineering / Equipment, Training, On-premises laundry

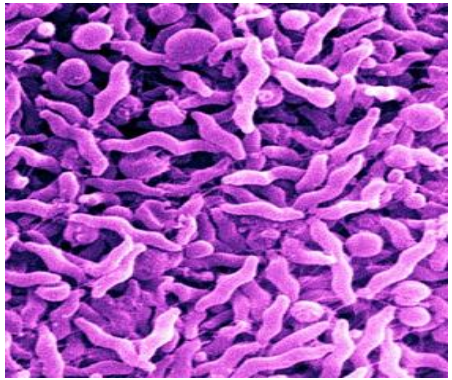
Diversey

Difference between disinfection and cleaning?

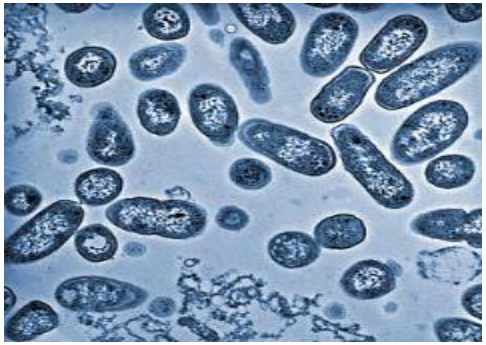
Disinfection is regulated, will be European (BPR)

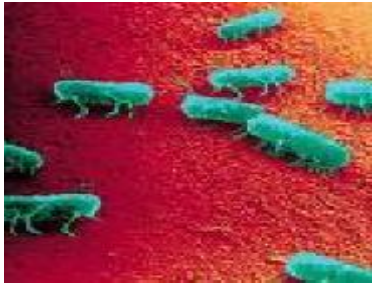
Disinfection products are developed to kill micro-organisms

Specific “pathogen combat” programs



- Listeria management program
- Control of Salmonella
- Control of Campylobacter



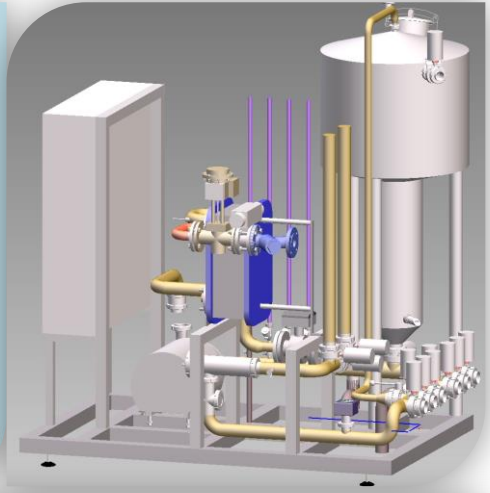


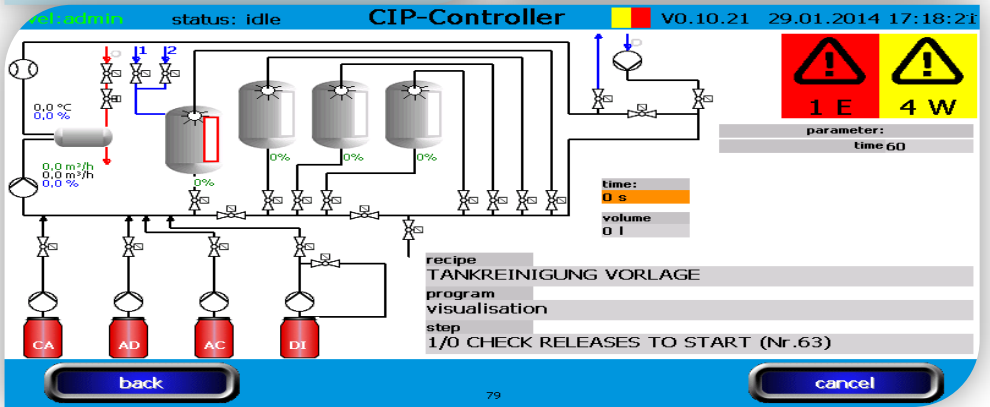
Agri

Products and systems designed to provide seamless hygiene standards from pre-milking to bulk tank storage, ensuring milk leaves the farm at the highest standard of hygiene possible

Cleaning In Place (CIP)

- After the milk, beer, sauce, etc tank has been emptied, it needs to be cleaned
- They do not dismantle
- In real life nobody will enter the tank
- The detergent solution is sprayed via a spray ball to clean the tank
- Application mainly seen in Dairy, Brewing and Beverage

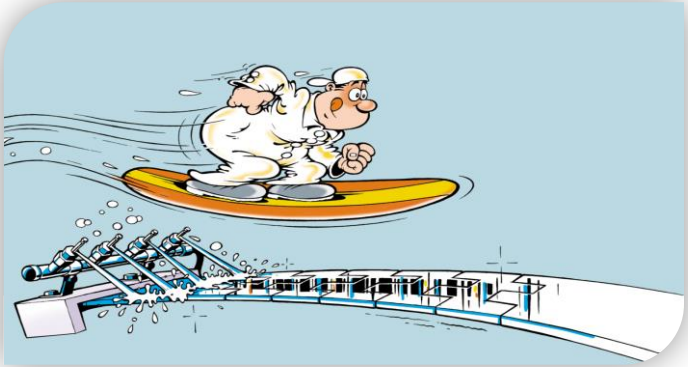




Conveyor Belt Lubrication

Normally there will be bottles, cans, milk packs, sauce jars running on these tracks

To prevent the packs to fall, to reduce noise and to improve hygiene levels a conveyor belt lubricant is dosed

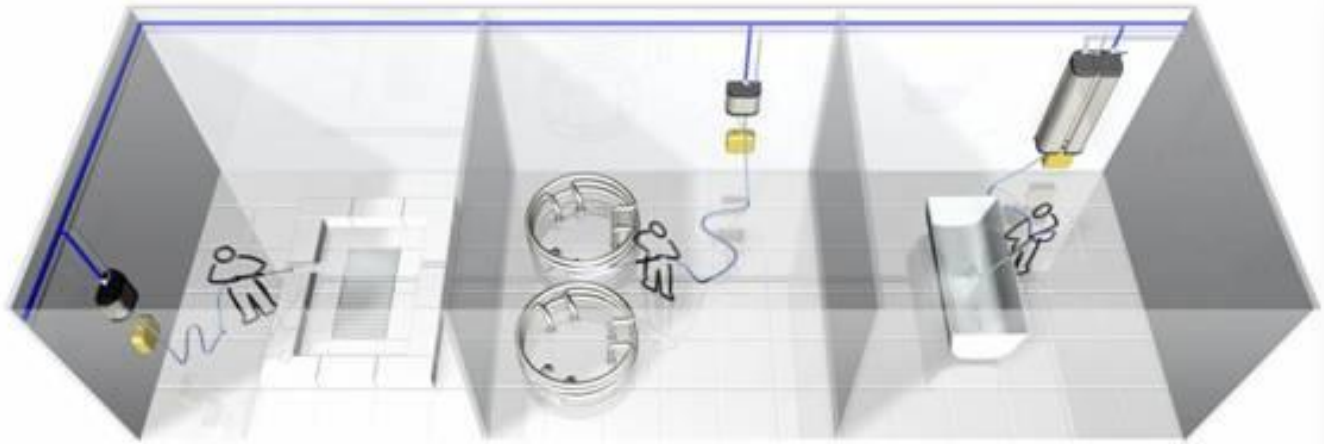


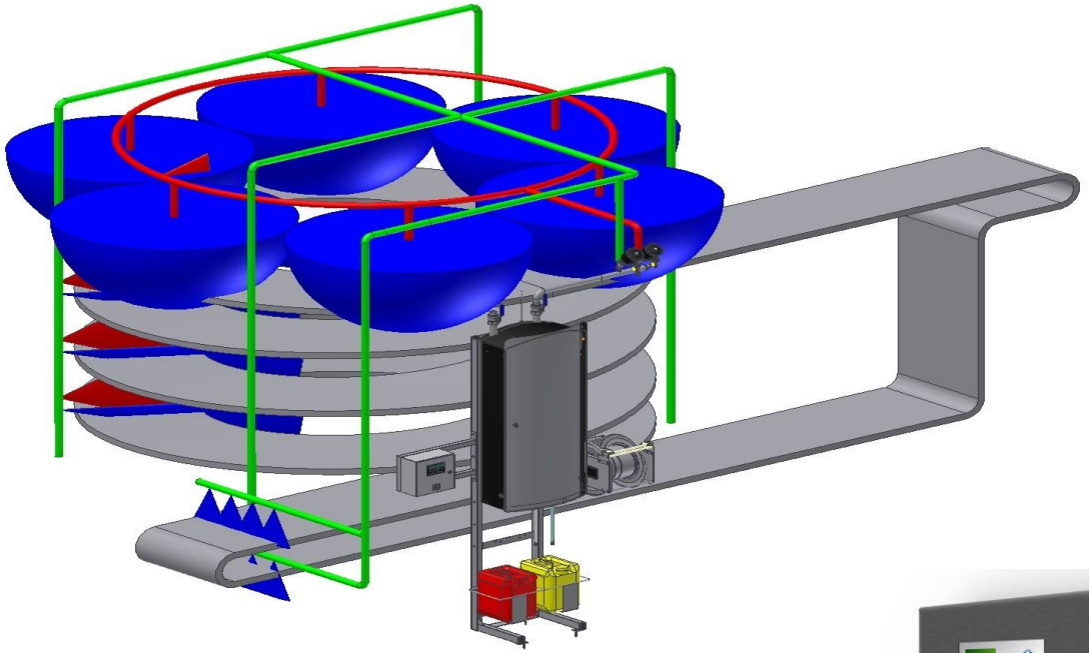
Open Plant Cleaning

To clean exterior of equipment, walls, ceilings, floors etc.

Normally done by foam cleaning

Enduro and Gel range that are more sticky





DiverSey

Bottle washing

Huge machines clean the bottles by soaking in a hot cleaning solution, containing our products

Get labels, straws, cigarette ends and all other things that you can find in bottles to refill them again

Membrane Cleaning

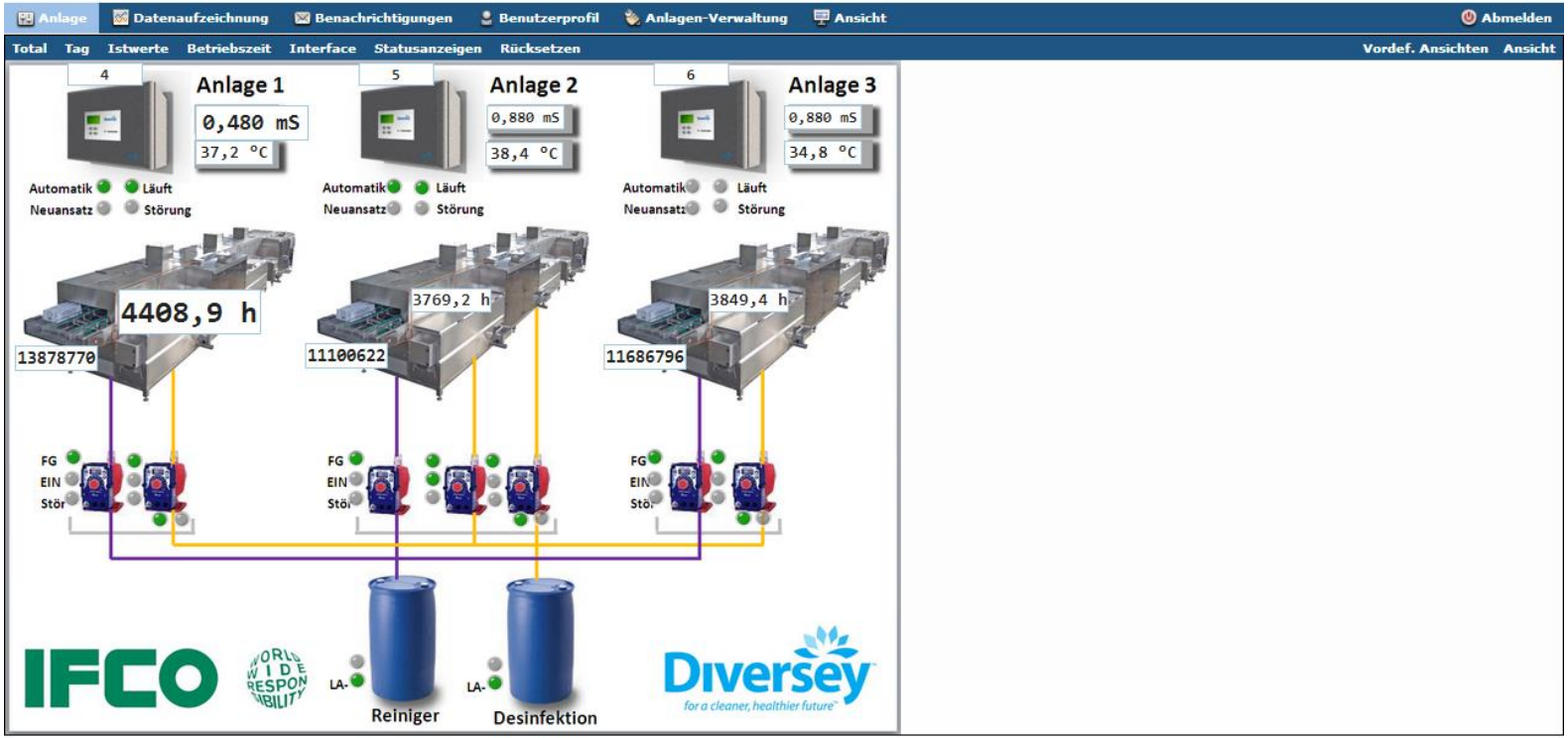
Membranes are mainly used in dairy to separate proteins from the milk

They need to be cleaned carefully since the plastics they are made of are very vulnerable

Fogging

Fogging can be an effective method for controlling environmental bacteria, bacteriophage, mold or fungal contamination.

Diversey
for a cleaner, healthier future



Diversey

The ClearKlens Range for Pharma & Cosmetic customers

- Standard European Formulations
- Manufactured to GMP standards
- Batch traceability
- Disinfectants comply to BPD
- CEN Test data
- Technical documentation

sanofi aventis
Because health matters

Roche

Gillette

MSD

gsk GlaxoSmithKline

Diversey

Food and Beverage Division

- Training

- Safe storage and distribution solutions, controlled dosing, CIP and foam equipment (Engineering)

- Continuous service program
  - Electronic service reporting
  - Information sharing via website
  - Review
  - Sales people are Service Providers
  - Sector specialists and application specialists back-up if needed

Thank you

More questions:

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