# Industrial Case



## Flat cap decontamination Chilled Dairy Product: I 'ARMORICAINE I AITIERE

Application : FLAT CAP FLAVORED DRINKING YOGHURT Market : L'Armoricaine Laitière Customer :

Installation : 2010



#### Company

#### Product

- Flavored drinking yoghurt
- Shelf life : 28 to 35 days

- **Packaging line**
- Existing Serac Line
- Speed : 22,000 bph (8000 T/year)



### **Packaging : Flat Cap**

HDPE flat cap, 32 mm, for 180g bottles



### **Claranor solution**

 L'Armoricaine Laitière • French dairy cooperative

Annual Turnover: 25M€

Annual Production: 15 000T

• 1 lamp optical cavity

• Staff: 85 persons

- 1 flash/cap
- · Integration by Serac above the capping unit
- Trial Results : 3,6log reduction on A. Niger in 1 flash



### Eléments de coûts pour 1000 bouchons.

## **User Testimonial**

#### Jean-Paul Linet, Managing Director, l'Armoricaine Laitière

"As we have logistic and transportation issues, we need to ensure the safety of (the) production line, in order to comply with our shelf life objective. The closure is a critical point in our packaging process, as it is in direct contact with the product. That is why we have been looking for a disinfection solution for our closures. We have considered pulsed light because of its advantages : simple to integrate and to use, no chemical products in the process, no smell nor noise nuisance in the factory, as well as low running costs. Before that we used to treat some closures, used for the production of sensitive products, with gamma irradiation. The Claranor unit was installed in September 2010. Since then 40 millions bottles have been produced without any issue on the closure quality."