## Industrial reference

Cup sterilization for dairy dessert filling line:

**WEISSENHORNER MOLKEREI**

**Application:** CUP STERILIZATION  
**Market:** DAIRY DESSERT  
**Customer:** Weissenhorner Molkerei  
**Installation:** 2011

### Company

- [Weissenhorner Molkerei](https://www.claranor.com)  
- German manufacturer of high quality dairy preparation, specialised in organic products

### Product

- organic dairy product  
- Storage: refrigerated  
- Shelf life: 60 days for acid products / 50 days for neutral products

### Packaging line

- Waldner filling line, 4 tracks  
- Speed: 12,000 cups/hour

### Packaging: cup

- 250 and 500g PP cups

### Issue

**Mould hazard**  
The customer decided to integrate pulsed light instead of a H₂O₂ treatment for its advantages compared to chemical solutions:

- **no water**  
- **no chemicals**  
- **compacity of the equipment on the line**  
- **energy and more generally costs savings**  
- **operator's safety**

### Claranor solution

- 2 x 2 lamps optical cavity
- 1 to 3 flashes/cup  
- Placed just above the conveyor  
- Installed 2011  
- Integration by Waldner  
- Tests at Fraunhofer institut showed a log reduction >4,2 on A. niger after 1 flash

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