

Case study UK commercial pie and food processor



INFECTION CONTROL
COST SAVINGS
COMPLIANCE
RISK & ENVIRONMENT
PLANT EFFICIENCY
HSE IMPROVED
LEGIONELLA

Overview

The company make over 60 million pies annually. They have developed chilled, frozen and unbaked ranges and have elaborate retail and trade distribution. The company have especially high water control and management demands and require adaptive, highly responsive and reliable water systems and hygiene.

Our approach

- We were asked to review water treatment, control and process set-up, especially cooling tower systems and chemical dosing to manage bacterial growth
- We introduced a WebMaster control system providing greater control and sophisticated fine adjustments – particularly useful for conductivity and bromine levels. The system operates to set parameters and manages water for two evaporative condensers on an Ammonia plant
- The system was so effective, it was rolled out across a new refrigerated plant house within a factory extension programme

Outcome

Water control, management and operating systems have been automated.

More sophisticated control systems have been introduced.

Water cycles and chemical use are more tightly managed.

The company can also answer customer questions and meet audit information demands with ease.