

Van Lieshout Snacks deletes 'dry ice cleaning' from the cleaning menu

Full craftsmanship, that's what they continuously focus on at Van Lieshout Snacks. This focus on quality does not stop at production. High quality standards continue throughout all their activities. And that is also the case regarding their cleaning process. Specifically, they worked with Tensio to raise the procedure for cleaning the ovens to a 'best practice' level. Tensio's approach of continuous improvement results in a benefit of 15,000 euros a year for Van Lieshout Snacks.

About Van Lieshout Snacks

Van Lieshout Snacks, which is part of the Van Geloven group, is based in Helmond and is a tastemaker and market leader in meat products. As 'the frikandel specialist' in the Netherlands, they offer various types of frikandels, but also burgers and minced meat products for the professional market. They work with unique recipes and are driven to exceed every standard.

Demand

As an objective, Van Lieshout Snacks commissioned Tensio to work together to implement as many *best practices* as possible. Tensio possesses unmatched expertise in both the methods and specifics of oven cleaning.

Our approach

Tensio employs the PDCA framework in collaboration with clients as a benchmark for continuous improvement. Based on this clear goal, actions were set out together on the floor. Through observation of the current cleaning process, combined with our knowledge and experience of oven cleaning in the food industry, Tensio proposed a best practice procedure. This allowed Van Lieshout Snacks to improve and complete its regular oven cleaning. The dry ice cleaning, which in the past was carried out quarterly as an extra security measure, became redundant.

Our solution

The procedure for cleaning the ovens was optimized by thorough guidance and supervision of the employees on the work floor.

This improved practice involved the use of Tensio's Caustic Spray Gel. This product succeeds in smoothly removing stubborn dirt from outside the reach of the automatic cleaning system.

Weekly use of Caustic Spray Gel reduces dirt build-up and significantly reduces the risk of fire hazards. **This safety aspect was a major deciding factor in choosing the proposed solution.**

By consistently executing the **correct operations** and using the **appropriate cleaning products in the right manner** during each cleaning session, the need for additional periodic dry ice cleaning has been eliminated.

“Caustic Spray Gel, got to pay attention while using it, but what a positive result!”

**Robert Conijn, QA Manager
locations Helmond and Mol**

Our signature

- A tried and tested **PDCA methodology and close collaboration with our clients ensure that goals are effectively accomplished together.**
- The use of chemical products requires careful consideration of training and the appropriate protective gear. **Safe handling of chemicals is high priority for Tensio.**
- The enhanced oven cleaning procedure results in **a financial gain of 15,000 euros a year for Van Lieshout Snacks.**

Also a solution tailored to your needs?

Are you looking for a cleaning solution tailored to your specific needs? Tensio is happy to think along with you. If you would like a personal meeting to see what we can do for you, please contact us at sales@tensio.be or via our website www.tensio.be/en/contact.