

OVI benefits from more production time thanks to a shorter cleaning process

High production quality and safety come always first at food company OVI. But the ambitious Kempenaars are just as much as committed to achieve healthy sustainable growth with innovative products and processes. Tensio served OVI a custom-made PDCA method that shortened the baking oven cleaning by 4 hours. This brings a 4-hour advantage of extra production time! Moreover, this approach reduces the consumption of hot water and energy, as well as chemicals. Pure efficiency and 20% gain on the annual cleaning budget, without any loss in quality. A tried and tested OVI recipe!

About OVI

OVI is a traditional family business that has been offering high-quality food products under the 'Made in Belgium' flag since 1968. The range of products extends from freshly prepared meals, fine processed meats, smoked sausages, pates and preserves to traditional croquettes, luxury appetizers and frozen snacks. Both for own brands and private label.

Demand

To optimize production time, OVI was looking for a method to reduce the baking oven cleaning time without sacrificing cleaning quality.

“Tensio made us realize that we don't have to work harder, but rather smarter.”

Roby Carsauw, Project Manager at OVI.



Our approach

Tensio's house recipe for continuous improvement, the PDCA approach, included detailed observation and analysis of the previous cleaning method. Based on this, an initial test procedure was drawn up to save time. This test procedure was carried out together with the customer and then further optimized. This not only saved time, but also energy and water.

Our solution

Through clear, respectful and open guidance, Tensio introduced the new method to OVI's employees. The synergic cooperation in between both companies positively stimulated OVI's staff to look at their own work and grow in their jobs.

In this way, Tensio not only provided a new cleaning approach, but also contributed to the start of a new mindset on the workflow.

Employees take more initiative, they solve problems or signal them in time. This way, OVI can continue to rely on quality and care, in both doing and thinking.



The Tensio Touch

- A **tried-and-tested PDCA methodology and close cooperation with the client** ensure that objectives are actually achieved together.
- The shift from 4 hours less cleaning time of the baking oven, to 4 hours more production time **provides a financial advantage for OVI equivalent to 20% of the annual budget for cleaning and disinfection agents.**
- Tensio is much more than innovative technology. While **each recommendation is first thoroughly tested internally and on site, Tensio supervises each and every process** on the workflow with its own people and local staff.



“The process has made our people more involved. They see how important their contribution to working and cleaning method is for food safety.”

Ines Daniëls, QA/QC-Manager at OVI.

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.