

Cleaning with less phosphorus, fostering nature

Making lives healthier by helping people enjoy fruit and vegetables at any moment, easily, quickly and pleasurably, whilst fostering nature. With this vision, Greenyard is happy to commit to initiatives that ensure less environmental impact. As an expert in cleaning and disinfection, Tensio as a partner also likes to contribute.

Sustainability is an increasingly important topic for many companies. Greenyard is also proactively working on this theme. Specifically, Greenyard wanted to reduce the phosphorous content of its waste water. Besides having a positive effect on the environment, it was also an opportunity to look at how to clean more safely.

Together with Greenyard analysis were conducted, tests performed and ensured that the new cleaning procedures were also secured within daily operations. The result: 638kg less phosphorus in wastewater per year.

About Greenyard

Greenyard is a global market leader in fresh, frozen and prepared fruit and vegetable products. It offers efficient and sustainable solutions to customers and suppliers with high-quality products, leading innovation and service excellence. In doing so, they strive to help create a healthier future.

The challenge

Greenyard was keen to take proactive steps towards reducing the chemical load of its wastewater. This in the context of sustainability and increasingly stringent waste water discharge guidelines

Our approach

The recognized continuous improvement methodology 'PDCA' is Tensio's basic recipe for setting targets together with customers. From this clear objective to reduce phosphorus, actions were initiated in a very practical manner. Based upon observations of the current cleaning activities and analysis of contamination in the waste water, a good solution to clean with less phosphorus (P) and less nitrogen (N) quickly emerged.

Our solution

- By pro-actively managing its product portfolio, Tensio immediately had 2 suitable products - Tensalc PNX and Tensafoam HPW - available in line with this objective. This of course without compromising the quality of cleaning: after all, Food Safety always comes first!
- Together, test cleanings were carried out and the procedure was subsequently validated with good results so that this cleaning method could be included as standard operating procedures for cleaning the cooking and sauce boilers, blanchers and cooling towers.
- At the same time, we also addressed the approach of dosing cleaning agents; **from manual to an automated method for dosing using Tensio's Mobile Dosing Unit (MDU)**. Thus, the cleaning agents are now consistently dosed more safely and always the accurate volume.

Our signature

- A proven **PDCA methodology** and close cooperation with the customer ensure that objectives are actually achieved.
- By proactively managing its product portfolio, Tensio responds quickly and accurately towards the changing requirements following more stringent legislation and customer expectations in this regard.
- This improvement step: **638 kg less phosphorus per year as well as a safer way to dose cleaning agents enables a positive sustainability impact**. Both in terms of the environment (planet) as well as safety (people).

"An enjoyable and productive partnership, such as with Tensio, helps us in taking actual steps forward in our sustainability goals!"

**Guido Corstjens, Environmental Coordinator
Greenyard Prepared Belgium, Bree**

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