



SECTOR

As a specialist in fresh frozen vegetables, potato products and fruit for the professional, they are more than just a production company. They are even one of the pioneers and market leaders in the field of organic farming. In addition to assisting growers as a starting point for the entire processing process, they also export top quality end products to more than 50 countries, both within Europe and beyond.

CHALLENGE

After commissioning a new type of oven with an alternative heating method, the cleaning procedure prescribed by the manufacturer didn't appear satisfactory, resulting in a fire.

SOLUTION

Tensio was already a regular supplier of cleaning products and offered to analyse the problem. Our audit resulted in us developing, assisting with and **optimising a cleaning procedure** for this type of heat exchanger. Our Tensalc AVI product and a cleaning enhancer were used to support this new working method.

Tensalc AVI is a highly alkaline cleaning product for use in hard water, with unique surfactants which provide an excellent depth of action, resulting in a quicker release of the dirt. The product's emulsifying and dispersing properties will prevent any released dirt staying in the solution and won't reset again. A high concentration of sequestering agents results in an extraordinary water hardness bond. This limits and removes any lime deposits.

The **cleaning enhancing additive** results in an extra boost during the removal of all organic pollutants. The product is proportionally added before every clean.

RESULT

The **pollution and startup problems in the oven have been resolved** since the proposed cleaning procedure, in combination with our products, was applied. The device could be delivered and there was **no further unplanned downtime** in the production line.

Tensalc AVI was developed for the general alkaline CIP cleaning within the food industry of tanks, pipes, filters, boilers, ovens, blowers, crates, barrels and KEG's, containers, etc.

