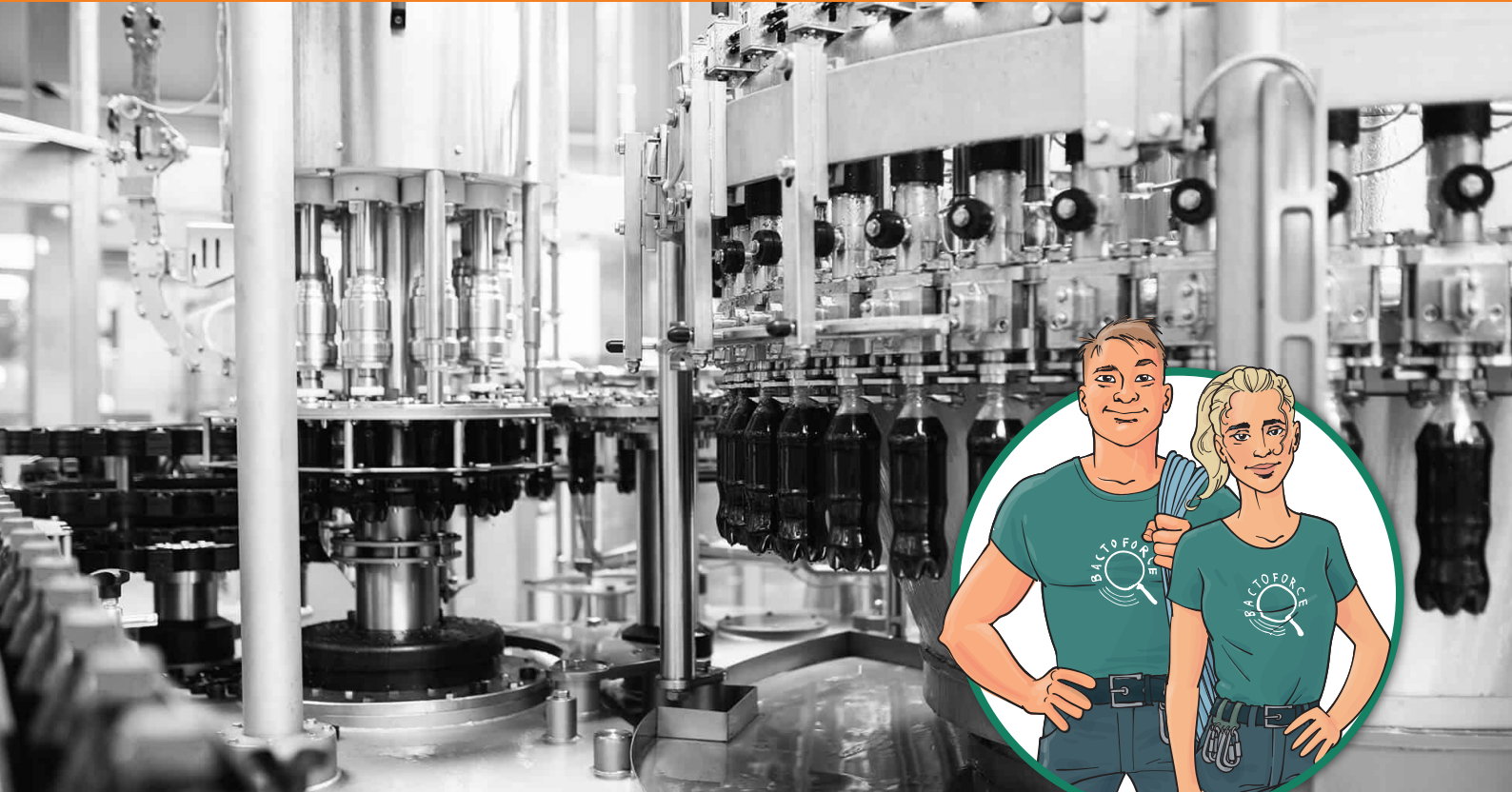


Filling Machine Integrity Test



Filling Machine Integrity Test is an effective way to validate and control the hygienic condition of the equipment.

The hygienic condition of the fillers is critical to ensure that the quality and food safety of your finished product is not compromised. Inspection of the filling machine will give hygienic status of filling machine, the efficiency of its cleaning systems, food safety issues and the surrounding production area.

Bactoforce offers unique know-how and experience in performing inspections in the food industry. We recognize the need to work effectively to reduce equipment down-time without compromising safety. Our inspection specialists are trained to work in food production facilities and carry the right equipment to perform inspections effectively, safe and competent.

Advantages include:

• Identification of defects and insufficient cleaning

Early-stage identification of hygienic issues in the filler allow you to prioritize areas of improvement and take action. Inspections can also be used as a time-effective method to localize the source of actual quality problems.

• Cost Reduction

Whether applied as part of preventive maintenance or as part of troubleshooting, effective inspections will lead to both short-term and long-term cost savings and help to ensure food safety.

• Quality Assurance Documentation

All inspections are documented and made available on-line. Easy access for internal and external audits and analysis of equipment status.

About Bactoforce

Building on more than 25 years of experience in food safety, we are market leader in Europe for the inspection and validation of tanks, heat exchangers, pipes, spray towers, and other equipment and installations.



TAKE A CLOSER LOOK AT YOUR PROCESS LINE

Procedure

– What are we looking for

Filling Machine Integrity Test

Filling Machine Integrity Test will give hygienic status of filling machine, the efficiency of its cleaning systems, food safety issues and the surrounding production area. During inspection cleaning steps and production steps will be repeated to uncover hygienic issues that can cause problems in normal operation.

Bactoforce is performing inspection on more than 500 production sites annually with high customer satisfaction. Our inspectors are located across Europe and are on the road daily to reach production sites in their local areas. This enables us to have planning flexibility when our customers' production schedule changes.

Content of the inspection

- Organic Residue Test
- Surface defects – mechanical defects
- Shadow areas based on VMDA
- General hygienic issues
- Hygienic inspection of flow systems
- COP/CIP system
- Simulation of filling process with riboflavin, cross contamination
- Production environment



R-Force

– Insight, Transparency, Structure

Web-based reporting system

Bactoforce is using an on-line reporting system, R-Force, which allows our customers to have full access to current and historic inspection reports.

The system also gives a systematic overview of equipment, planned inspections and agreed inspection frequency.



Other Bactoforce Services

Heat exchanger / pasteurisers

- Leakage test
- Organic residue test (TOC)
- Energy side cleaning
- Localization
- Holding time test
- Holding tube measurement

Tanks

- Tank integrity test
- Validation of new tanks
- Riboflavintest / Spray-Shadow Test

Pipes

- Hygiene inspection
- Welding control