

Cleaning and disinfection



CLEANING AND DISINFECTION

Cleaning and disinfection of food transport trucks in food & hygiene (France)

Biosecurity is a key topic in the food industry. At each stage of the process, growers and food producers must guarantee food safety.

Hygiene processes are always based on 4 keys features : chemistry, mechanical action, **temperature** and contact time. The balance between these features is always adjusted depending on application requirements.

Carcasses transports are parts of the food sector and are subjected to strict requirements. Trucks must be completely cleaned and disinfected between each batch.

This French cooperative has a proven cleaning and disinfecting process offering best in class results since years.

First a detergent (caustic soda, pH14) is sprayed as a foam on all faces inside the trailer, with a specific contact time.

Then the detergent is being rinsed away.

Finally, the disinfection is done by spraying a disinfection agent (peracetic acid, pH2), with again a specific contact time.

All these steps are carried out with a 55°C **hot water**. **Hot water** plays a key role in a cleaning process, by reducing surface tension. As surface tension decreases, the cleaning process efficiency increases, contributing to save water and chemical.

Application parameters

QUANTITY	2 pumps D3TRE5HTAFP (detergent) D3TRE5VFP (disinfection)
ADJUSTMENT DETERGENT	3%
ADJUSTMENT DISINFECTION AGENT	1%
PRESSION TEMPERATURE	5.5 bar 55°C
OPTIONS	Hot water capacity



Founded in **1974**,
DOSATRON INTERNATIONAL
 has been recognised in **France**
 for over **45 years** and has
 numerous many references
 in the hygiene market dosing.

INSTALLATION



DISTRIBUTION POINT



APPLICATION



Our Solution

Proportional dosing pump working without electricity

This pump is able to work in the following ranges: temperature from 10 to 70 °C, water flow from 100 to 3 000 l/h and pressure from 0.3 to 6 bar.

Today the **D3TRE** is the only dosing pump driven by water **able to work till 70°C**.

Benefits for cleaning and disinfection applications in Food & Beverage industry are as follows :

- Maximum effectiveness of the cleaning product thanks to high-temperature water dosing
- Compatible with all types of acid and alkaline chemicals used in clean-in-place and centralised cleaning systems
- Reliable and consistent dosing regardless of the number of satellites in operation
- Optimisation of water and chemical consumption
- Extremely easy to install, operate and maintain - plug & play



“ Working with hot water decreases the surface tension of water, it contributes to **saving of water and product and reducing the volume of waste water to process** versus the same application with cold water ”

D°
HIGH TEMP