

SYNERGEX™ IMPROVED PRODUCTION and ELIMINATED FLAVOR CARRYOVER ISSUES for carbonated soft drink manufacturer by IMPLEMENTING 3-STEP COLD WASH

Solution Story

CHALLENGES

A large Carbonated Soft Drink Manufacturer had four lines processing a mix of 12oz cans, 20oz bottles & 2 liter bottles. Previously, the plant required a 5-step hot alkaline wash to effectively remove product flavor carry over when change from sku to sku. In the past they unsuccessfully attempted to convert to a 3-step cold chlorine wash. While on the 3-step cold chlorine wash they ran into issues with chlorine stability and increased difficulty controlling chlorine concentration leading to quality concerns. Further, the 3-step cold chlorine wash did not eliminate finished product flavor carry over between skus.

SOLUTION

The plant partnered with Ecolab to trial a 3-step Synergex wash for two weeks. Synergex offered benefits such as the ability to control and verify usage by conductivity, improved mineral solubility due to low use solution pH, increased product stability and improved employee safety due to less product change overs. The 3-step cold Synergex wash also was proven to effectively eliminate product to product flavor carry over.

Use of Synergex RESULTS:

2 WEEK
Synergex trial
using **3-step
cold wash**

Reduced CIP time by 2 HOURS/LINE, generating **400+ HOURS** of production time

Eliminated product flavor carry over when changing between skus



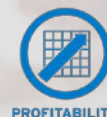
30% REDUCTION
in drum and tote management



WATER & TIME SAVINGS



Increased PRODUCTIVITY by **1.4 MILLION CASES**/year



ADDITIONAL \$9 MILLION/year
in retail value