



ULTRACLEAN®

Clean Room Technology for the Foodstuffs Industry



Weiss Klimatechnik GmbH
Clean Room Technology



Clean Room Technology for Foodstuffs

ULTRACLEAN® clean room technology for foodstuffs is directed at manufacturers of machinery for the foodstuffs industry as well as at companies processing, upgrading, filling and packaging foodstuffs.

ULTRACLEAN® clean room technology for foodstuffs improves safety and hygiene of foodstuffs processing and also means economic advantages.

Hygienic problems of industrial processing

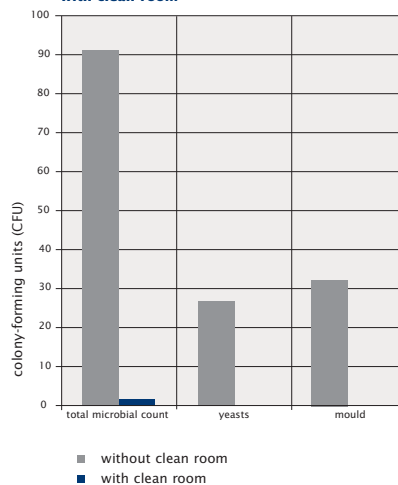
In the industrial processing of foodstuffs not all steps can be completed in enclosed machinery.

In some process steps exchange of air with unclean surroundings burdened with germs cannot be avoided, leading to:

- germs penetrating foodstuffs
- limited durability
- less fresh product
- more rejects



air microbial count in actual condition and with clean room



Foodstuffs processing under clean room conditions

without clean room	total microbial count	yeasts	mould
CFU / m³ air	91	27	33
with clean room	total microbial count	yeasts	mould
CFU / m³ air	1	0	0

The Solution – ULTRACLEAN®

The ULTRACLEAN® clean room system protects the open product from germination during processing. To ensure clean room conditions filtered supply air is permanently supplied to the machine housing. The air is filtered by high-grade airborne particle filters which trap smallest particles, including micro-organisms.

- The purified air displaces the contaminated air due to its higher pressure.
- The particle concentration in the respective zone of the machine can be measured.

More freshness – economic advantages

Benefits from ULTRACLEAN® clean room technology for foodstuffs:

- significant reduction of total germ count
- sensitization of employees to hygienic issues
- extended durability
- improved availability of machinery (less water, less downtime)
- fresher foodstuffs

ULTRACLEAN® – An Investment in the Future

Processing of foodstuffs involves meeting the increasingly stringent requirements of legislators, consumers and retailers concerning fresh foodstuffs. The current aggravation of the European Foodstuffs legislation and the standards of retailers have made management of risks in foodstuffs processing a must. The ULTRACLEAN® clean room systems by Weiss provide a controlled environment for your processes.

Legal requirements binding for foodstuffs processors

- EC No. 178/2002 General principles (traceability)
- EC No. 852/2004 Foodstuffs hygiene (including prevention of contamination by air)
- EC No. 853/2004 Hygienic regulations for foodstuffs originating from animals
- EC No. 2073/2005 Performance regulations - microbiological criteria for foodstuffs



ULTRACLEAN® clean room housing for filling machinery in production facilities



ULTRACLEAN® Clean Room Technology

- Complete clean room systems
- Clean room wall, ceilings, floors, and lighting systems meeting GMP rules
- Protection concepts/high containment/barrier systems
- Hot-air sterilisers and tunnels
- Mobile clean room containers, cells, cabins and tents
- Clean workbenches and microbiological safety workbenches
- Sluices
- Filter fan modules
- Minienvironments
- Air showers
- Personnel and material sluices
- Qualification/validation
- Training



Supply air and return air system at aseptic filling machine



Sensitive products like it ULTRACLEAN®

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