

Helping to improve food safety and production efficiency by switching to a dry option for cleaning and sanitation

CASE STUDY

How one mid-sized US baked goods producer achieved their goals with dry cleaning



▶ BACKGROUND

A medium-sized industrial bakery producing a wide array of breads, rolls and buns faced a dilemma. Their cleaning and sanitation program was missing the mark in a few key ways:

- It wasn't able to deliver a full clean and struggled to efficiently eliminate stubborn flour soils from core equipment, especially within the proofer. ATP tests revealed the lingering presence of organic material—even after eight cleaning cycles.
- The rinse and dry steps of their cleaning process were adding time to the production cycle, especially in the common event of multiple successive cleans.
- Given their focus on flour-based goods, the producer was interested in avoiding the introduction of moisture into any production stage, which made these repeat rinses especially troubling.

The combined impact of these cleaning and sanitation issues raised serious food safety concerns, prolonged production cycles, and undermined profitability by lowering efficiency.

Additionally, the rinse and dry steps of their cleaning process were adding time to the production cycle, especially in the common event of multiple successive cleans. Given their focus on flour-based goods, the producer was interested in avoiding the introduction of moisture into any production stage, which made these repeat rinses especially troubling.

Taken together, these cleaning and sanitation issues raised serious food safety concerns, prolonged production cycles, and undermined profitability by lowering efficiency.

▶ SOLUTION

The Ecolab Account Manager worked with the baked goods producer to switch their existing solution to DrySan™ Tri-O cleaner for Bakery. Unlike their previous solution, which needed to be rinsed off, the DrySan™ Tri-O¹ program offered a dry path to complete cleaning and sanitation.

DrySan™ Tri-O was able to remove difficult soils from production equipment—without

introducing excess moisture into the production environment. The most dramatic improvement was seen in the cleanliness in their proofer, which was the most difficult-to-clean piece of equipment prior to making the switch to DrySan™ Tri-O. The producer was also able to eliminate a rinse step and dramatically reduce the time it took to clean and dry surfaces.

SOLUTION BENEFITS



Advance food safety and quality



Optimize water



Maximize productivity

► RESULTS²

DrySan™ Tri-O¹ product not only enabled the producer to switch from a wet to a dry cleaning and sanitizing process, it also delivered quantifiable improvements in both food safety and production efficiency. Production equipment is passing ATP tests after the first round of cleaning, and the producer has effectively removed the need for retesting across its facilities. Eliminating the rinse and dry stages of the cleaning process also delivered a major reduction in overall clean time from 8 to 6.5 hours per day.

TOTAL ANNUAL SAVINGS: \$66,000 + 213,000 gallons of water



WATER

Eliminated rinse step, significantly reducing water usage

Total water savings:
213,000 gallons per year³



PRODUCTIVITY

~20% reduction in overall clean time
~\$40,000 in labor savings per year⁴



QUALITY

Customer passed swab test on first try with DrySan™ Tri-O and reduced the need for reswabbing by more than 90%.

Total additional labor savings from reduced cleaning validation time: \$26,625⁵

DrySan™ Tri-O has the power to deliver game-changing improvements in your facility's food safety and productivity metrics—all while helping you shift to a truly dry cleaning regimen.

Contact your Ecolab representative today to learn how we can support your bakery operation with industry-leading cleaning and sanitation chemistries.

1. DrySan™ Tri-O (Reg. No. 1677-249) when used according to the product label, use instructions
 2. Based on data collected for this study between 5/13/2024 and 6/10/2024, because of factors outside of Ecolab's control, such as water conditions and facility cleaning processes, results to be obtained, including but not limited to time and water savings, cannot be predicted or guaranteed by Ecolab.
 3. Calculations assumes ~60 minutes per day of reduced cleaning time at 10 gallons a minute. 60 minutes* 10 gallons = 600 gallons saved per day. 600 gallons* 355 production days/year = 213,000 gallons saved per year.
 4. Calculations assumes 3 laborers save 1.5 hours per day. \$25* 1.5 saved hours per day = -\$39,937.
 5. Calculation assumes 3 laborers save 1 hour re-swabbing per day. \$25/hour*1 hour*355 production days*3 laborers = \$26,625 saved on labor re-swabbing.



► visit: ecolab.com/DrySanTriO