



Pulsed Light Sterilization

Press release – September 2017

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A second life for your filling-line! HYGIENIC UPGRADE FOR SENSITIVE BEVERAGES by Claranor and I.C.E

At the Gulfood Manufacturing 2017, Claranor and I.C.E will show their innovative solution on beverage quality protection.

Claranor and I.C.E, bring their strengths together, to offer a brand new combined solution for the control of product quality of high speed water and beverages filling lines.

Their goal is to propose a protection of the water quality throughout the production process: from the well to the package product. I.C.E provides turn-key projects ranging from well to filling inlet, CIP, services and audits; Claranor provides chemical-free cap and preform neck sterilization solutions using the pulsed light technology.

Monitoring water quality means protecting the brand!

Consumers in the EMEA market, as all over the world, are looking for healthier foods beverages. This means low level of sugar, no artificial coloring, clean label in general. These formulation constraints often bring to more sensitive products thereby increasing the need for packaging sterilization and more generally for a higher level of hygiene throughout the production line.

This turnkey and sustainable solution is an easy and cost-efficient way to upgrade current filling lines. Claranor and I.C.E partnership offers the opportunity to the manufacturers to achieve the filling of more sensitive products without the investment on a brand-new line.

Claranor is a worldwide supplier of chemical-free solutions for online packaging sterilization. Compact and chemical free their solutions offer to the beverage producers an efficient decontamination (up to 5 log reduction on *B. Subtilis* or *A. brasiliensis*) even for the fastest high-speed filling lines. (up to 90 000 bph).

I.C.E. provides turn-key projects ranging from well to filler inlet, CIP, services & audits (bacteriological safety, quality control & management, remineralization...), lab equipment.

Thanks to their international experience with the beverage industry, more than 180 cap units have been installed worldwide for Claranor and 200 projects for I.C.E. They are now both acknowledged by the most famous beverage companies in the world.

Furthermore, Claranor and I.C.E solutions are sustainable. Claranor devices are water-free and chemical-free, I.C.E is focused on water and energy yield thus offering to the beverage producers a way to achieve their sustainability goals.

For more information:

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