



PRESS RELEASE - 5th february 2009

MICROBIOLOGICAL SAFETY OF FOOD PACKAGING WITHOUT CHEMICAL DISINFECTION AND RADIATION

CLARANOR, young company located the south of France, is to present its new pulsed light instruments in the section on packaging disinfection at the ANUGA FOODTEC trade fair from 10 to 13 March.

CLARANOR's instruments are integrated into the packaging or filling lines, before the product comes into contact with the packaging. The procedure replaces chemical disinfection procedures, such as using hydrogen peroxide or peracetic acid, or beta- or gamma-radiation. The instruments can be installed into new lines. However they are very compact and retrofitting is also very simple.

The company offers solutions for the disinfection of seals, beakers, dishes and foils. A typical performance is 70,000 lids treated per hour. The technology is based on a dry procedure and is very compact and rapid – 0.3 msec for a flash. The instruments also make it possible to record and follow the treatment. They are user friendly and cheaper than the chemical procedure. The technology has been validated in collaboration with the Fraunhofer Institute, by performing several test procedures with the reference bacteria *Bacillus subtilis* and *Aspergillus niger*. At the trade fair, CLARANOR will present its systems for disinfecting seals. These include instruments for flat lids and sport lids (up to 70,000 per h), for filling mineral water, flavoured drinks and soft drinks. For milk products, CLARANOR will present a system for dishes and beakers, which fills 30 containers per minute. The presentation is completed by a system for disinfecting foils (up to 350mm/min). **A prototype will be displayed in Hall 4.1**, on the Ubifrance Pavilion, the French association for furthering exports.

CLARANOR, Hall 4.1, Stand E-028a



Press Contact:

**CLARANOR : Morgane Busnel, Marketing Manager - mbusnel@claranor.com -
Tel. : +33 (0)4 90 25 74 05**