



## Press Release - 2<sup>nd</sup> February 2012

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### ***Online dry and chemical free sterilization: Claranor launches a combined cup and lid treatment solution***

***In 2012, Claranor will install the first industrial equipment of pulsed light sterilization designed for lids. It will complete its cups and caps sterilizer range.***

Today, over 40 Claranor packaging sterilization equipments are integrated on industrial plants in the beverage and dairy industry all over the world.

2011 has been a decisive year since Claranor's cup treatment range got industrially validated for sterilization of packaging material before filling. This concerns dairy desserts with shelf life reaching 50 (for neutral products) to 60 (for acid products) days.

Thus Claranor solutions can advantageously replace chemical sterilization systems for sensitive products that require ultra-clean filling environment. They present significant benefits in terms of running costs and compacity, for similar decontamination performance.



*Claranor equipment integrated on a Waldner cup filling line*

Claranor will be demonstrating its latest innovation at the Anuga Foodtec in March: an industrial solution for lid sterilization. From now on, Claranor will be able to propose a combined lids-cups treatment equipment on a packaging line, which will make the pulsed light solution even more complete for the beverage and dairy industry.

The Anuga Foodtec will also be a great event as visitors will be able to see a complete cup filling line running with a Claranor cup treatment equipment integrated on a **Waldner** filler.

**Claranor will be present on the Robotik Packline booth together with its German distributor, Loehrke. Find more about Loehrke on [www.loehrke.com](http://www.loehrke.com).**

## **Claranor at Anuga Foodtec, 27-30 March : Hall 8 C10.**

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**About Claranor:** Based in Avignon, south of France, Claranor proposes since 2004 packages decontamination solutions, for the food-processing industry, using pulsed light technology. Claranor conceives and produces all industrial units of pulsed light treatment which are then integrated on filling lines by our clients, or by integrator manufacturers, suppliers of complete lines. The technology is already being used by international groups in the beverages and dairy products sector: Nestlé Waters, Lactalis, etc.

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