





Cup sterilization for dairy dessert filling line : WEISSENHORNER MOLKEREI

Application : **CUP STERILIZATION**
 Market : **DAIRY DESSERT**
 Customer : **Weissenhorner Molkerei**
 Installation : **2011**



Company	Product	Packaging line
 <ul style="list-style-type: none"> Weissenhorner Molkerei German manufacturer of high quality dairy preparation, specialised in organic products 	<ul style="list-style-type: none"> organic dairy product Storage : refrigerated Shelf life : 60 days for acid products / 50 days for neutral products 	<ul style="list-style-type: none"> Waldner filling line, 4 tracks Speed : 12 000 cups/hour  <p>Packaging : cup</p> <p>250 and 500g PP cups</p> 

Issue

Mould hazard
 The customer decided to integrate pulsed light instead of a H₂O₂ treatment for its advantages compared to chemical solutions :

- **no water**
- **no chemicals**
- **compactness of the equipment on the line**
- **energy and more generally costs savings**
- **operator's safety**



Claranor solution

- 2 x 2 lamps optical cavity
- 1 to 3 flashes/cup
- Placed just above the conveyor
- Installed 2011
- Integration by Waldner
- **Tests at Fraunhofer institut showed a log reduction >4,2 on A. niger after 1 flash**

