



DANONE

NON DAIRY PRODUCT

Pulsed Light Cup decontamination on Osgood FS filling line

Danone achieves sales turnover of 27 billion euros in 2023, and is the largest yogurt manufacturer in the U.S.



In 2015, in Pennsylvania, USA, White Wave Foods chose the Claranor solution to protect its plant-based dairy products. As non dairy desserts are sensitive products, it needed a high-performance solution to decontaminate cups to a level of 4 logs on *A. brasiliensis*. The Claranor machine was integrated into the filling line by Osgood.



User testimonial

The claranor machine has been running on our filling line for 8 years, and we're happy with its reliability. Non dairy products are very sensitive products, and thanks to Claranor we are able to maintain the quality of our products with a high level of decontamination. IMS, Claranor's exclusive distributor in the USA, helps us with general maintenance of the machine, which is very highly appreciated.

Douglas Schoo
Senior Corporate Engineering, Danone



Installation 2015



Product

- Non dairy yogurt
- Storage: refrigerated
- Shelf life: 3 weeks

Packaging to decontaminate

- Cups - 2 formats
- Ø 95 mm H 50 mm /
Ø 3.74 inches H 1.96 inches
- Ø 108 mm H 50 mm /
Ø 4.25 inches H 1.96 inches

Packaging line

- New line
- Osgood FS filling line
- Speed: 5,400 cph

Claranor solution

- 2 optical cavities
- 4 lamps
- 4 cups treated / cycle
- 4 log on *Aspergillus brasiliensis* with
2 flashes of Pulsed Light

Claranor on Osgood filling line



Claranor optical cabinet integrated on filling line



Claranor optical cabinet opened with details on optical cavities



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