



F&B CIPCheck™ ✓



**75%** of CIP cleanings run un-optimised, using original settings

## Challenge

While your Cleaning in Place (CIP) systems were designed to automate your cleaning process and efficiently clean and disinfect your enclosed processing equipment, roughly 75% of CIP systems run un-validated, using the original settings.\* That means your system probably hasn't been fine-tuned to perform optimally for your plant, including needed modifications to accommodate any production process changes that occurred since installation. Therefore, you may not be getting the full operational benefits from your CIP system investment.

## Solution

Using Diversey CIPCheck, you will benefit from our detailed analysis of your usage of utilities, chemicals and time to identify areas of improvement. Based on human inspection, and short term data collection and analysis performed by trained CIP specialists, Diversey CIPCheck is the baseline for CIP validation and will make a positive impact on available production time, waste, energy costs, and environmental issues. Assured food safety and increased production will benefit both peace of mind and profitability.

## VALUE

With Diversey CIPCheck you can:



OPERATIONAL  
EFFICIENCY

- Determine whether incremental improvements such as balancing out the line capacity or adding a recovery tank to re-use water will improve efficiency
- Optimize CIP design, energy efficiency and process automation
- Prioritize areas of improvement and take action
- Improve your steam utilization
- Benchmark your business against industry performance using Diversey CIPCheck's analytic tools



FOOD  
SAFETY

- Ensure your chemical solution is suitable for your soils so that you can deliver a repeatable clean with each cycle



## Process

Improve your cleaning results, maintain microbiological standards, and safeguard your food safety with Diversey CIPCheck.

With Diversey CIPCheck's focus on the technical, environmental, and economic optimization of CIP installations:

- We will help you discover if your CIP system is under-performing and determine whether a full Diversey CIPCheck will result in meaningful improvement.
- Our service team will conduct a detailed probe into the CIP system to assess the system design, audit your current cleaning procedures, map the current water, energy, and chemical usage, and measure cycle time.
- As necessary, we will conduct additional assessments into the cleaning result, microbiological standards, and specific soils or allergens.
- You'll get an analysis benchmarking your performance against industry standards and a detailed report identifying areas of improvement.

Following the Diversey CIPCheck, you'll receive recommendations based on four pillars:

- Effective and efficient hygienic design
- Cleaning efficiency
- Water, energy and chemical efficiency
- Time and usage efficiency

Your operational efficiency and total cost of ownership will be positively impacted as a result of Diversey CIPCheck's clear, structured process that identifies and prioritises improvement actions.

## Diversey Services

CIPCheck is one solution within the Diversey portfolio of Knowledge-based Services. These services are designed to help you address food safety and operational efficiency challenges while reducing total costs. Our application specialists carry out a systematic CHECK, so you will have confidence that the service will deliver real value to your operations. Then, our monitoring services will collect the data for you to benefit from a detailed initial and on-going ANALYSIS of your performance against historic and industry benchmark data. Because the result is a tailored action plan, which can then be implemented with help from the Diversey team, you'll be able to SOLVE critical challenges that will help you make the biggest impact on improvements.

## CASE STUDY



**OPERATIONAL EFFICIENCY**

**Location:**  
Large dairy processing plant, Netherlands

**Challenge:**  
The CIP process was recognised as under optimised.

**Solution:**  
The Diversey CIPCheck highlighted areas of substantial improvement. The subsequent monitoring and project to optimise the process delivered improved efficiency and resource use as well as cost savings.



ENERGY

**13,393**

kW saved



WATER

**90,000**

cubic metres saved



CHEMICAL

**1.26M**

kg saved



COST

**€600k**

annual savings

When you initiate an CIPCheck, our sector specialists won't be satisfied with just providing a report – they will help you maximise ROI and optimize your savings and efficiency best by working with you as a partner to define, implement and manage projects. Contact us today to get started: [www.diversey.com/food-care/diversey-knowledge-based-services](http://www.diversey.com/food-care/diversey-knowledge-based-services)

\*CIP benchmark data based on Diversey experience. All facilities are different. The impact for your site will be calculated as part of an initial Diversey CIPCheck scan.