



What if you could be sure that each individual CIP cleaning step was effective?

Challenge

The effectiveness of each CIP run is buried within the automation system or manually tracked through documentation. Knowing if cycles are using excess resources, or have the potential to cause a contamination risk because hygiene parameters were not met, is largely unexplored.

Although CIP processes are largely automated, operator intervention does occur with many being unaware of how their actions might have affected the efficacy and efficiency of the cleaning.

What if you could quickly and easily see where your CIP may be causing losses and risks to your brand? What if you could analyze, and compare cleaning runs to truly understand which of your processes are in control?

Solution

With Diversey Intelligent CIP the curtain is removed and the details of each CIP run are discovered, providing proof of compliance and indicators of where to optimize.

VALUE

With Diversey Intelligent CIP you can:



FOOD SAFETY

- Verify that the cleaning parameters of each CIP run were met.
- Keep track of what has been cleaned.



OPERATIONAL EFFICIENCY

- Determine if each cleaning run has met target efficiency parameters.
- Uncover and prioritize areas of improvement.
- Statistically evaluate each cleaning recipe.

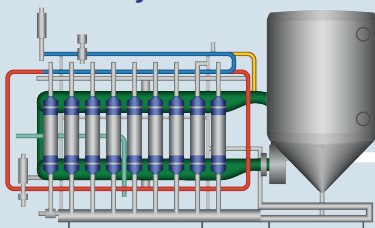


SUSTAINABILITY

- Track and report on water, energy and chemical consumption.
- Optimize CIP recipes to improve their sustainability and reduce the cycle time.

The pass/fail report for each cleaning run enables corrective actions to be both focused and swift. The advanced analytics provide insights into the performance of cleaning runs over time to uncover and highlight optimization opportunities.

Site CIP automation system



Diversey X-Controller data transfer interface



CIP Data

Intelligent CIP



Diversey Intelligent CIP uses the power of cloud-computing to collate and process your CIP data, giving you immediate insight into the performance of each cleaning run.



Easy and immediate access to your CIP performance

Process, analyze, monitor and compare all your CIP data points to truly understand if your process is in control

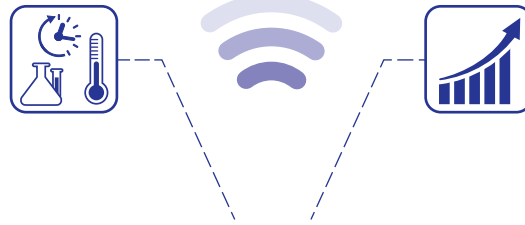
Hygiene

- Evaluates each CIP Cleaning process
- Computes effective cleaning times within the recipe's cleaning protocols and visualizing them
- Helps compare the same program on multiple objects
- Facilitates object-based CIP program customization
- Repeatability control

Efficiency

- Finds overshooting on the actual CIP program
- Evaluate step times- Rinse water usage and rinse time
- Pinpoint chemical use and losses
- Improve energy loss and maintenance by addressing overheating (flagged temperatures)

Intelligent CIP receives data from your CIP



Intelligent CIP converts data into actionable information

Continuous process monitoring

- Uncover and troubleshoot outliers and process deviations
- Program and cleaning statistics
- Repeatability analysis per object / object group / per program / program step
- Permanent process validation

KPI Management

- Track and report utility use (time, energy, water and chemistry) to help manage and control costs
- Document cleaning compliance enabling traceability and audit requirements
- Record food safety, efficiency and quality improvements using a statistical process

Compliance at a Glance

- At your desk – have a quick view of your CIP process for any date range, specific unit, CIP circuit, or recipe
- Drill down to a specific cleaning run and view or download a compliance report that compares the site's quality standard protocols vs actual data. The report highlights hygiene concerns or efficiency opportunities

Continuous Improvement

- Know if your process is in control
- Learn which CIP recipes can be effectively optimized to operate more sustainably
- Compare each cleaning run of a specific recipe using a six sigma distribution curve