



THE CROWN FOR FRESHNESS

PRESS RELEASE

September 1st, 2020

REPORT: UVC DISINFECTION LOCKS FOR HYGIENE AND SHELF LIFE IN MEAT AND SAUSAGE PROCESSING

State-of-the-art UVC technology for greater food safety

Food safety and quality have top priority for Sutter GmbH from Rheinhessen in the production of their meat and sausage products. In order to ensure the best possible hygiene in the production process, the company uses various technologies, including KRONEN UVC disinfection locks for surface disinfection using UVC radiation.

The 3 UVC disinfection locks are used at two production sites of the producer of meat and sausage products for disinfection of sausage casings or ham coatings before further processing into sausage slices and ham slices in order to improve the shelf life and food safety of the products. During production in shifts, between 10 and 30 tons of product are disinfected per day with a UVC lock, depending on the product.

Since 1953, Sutter GmbH has developed from a small country butcher's shop to a modern but still traditional craftsman's business, which is still run as a family business today. The company specializes in the production of cooked cured products such as ham, smoked pork or pork belly as well as of scalded sausage products such as wiener. The range also includes meat loaf, ham sausage, mortadella and much more. With the diverse product range, Sutter GmbH supplies major customers from the food retail sector who are active in several European countries, as well as 5 of its own branches of butchery with factory sales. Over 950 people are employed at the various production sites in Germany.

The production of the supplier of meat and sausage products is certified according to IFS (International Food Standard), the products are tested by independent laboratories and the production conditions are also checked in the context of unannounced audits by key customers and visits of the veterinary office. Even before the recent media attention for production conditions in food production, Sutter GmbH took various measures to ensure hygiene in its production - for more than 2 years now, also by using the now 3 UVC disinfection locks. These are typically used in the transition from the "low care" to the "high care" production area. At Sutter GmbH they ensure that the sausage casings and ham coatings are disinfected in the "high care" production areas before these products are cut and packaged as sausage or ham slices. This reduces the transfer of any germs that may be adhering to the mantles to the cut surfaces.

Thomas Eckart, head of department at Sutter GmbH, sees disinfection using the UVC-Lock as an important processing step to kill bacteria and prevent microorganisms and is very satisfied: "The KRONEN disinfection locks can be adapted very well to our work processes because they are mobile and e.g. can be moved out of the high care area for cleaning. The machines are easy to clean and the lamps are of very high quality and have a long service life." Thanks to the service provided by KRONEN and the implementation of the required adjustments, the machines work reliably, which is why,



THE CROWN FOR FRESHNESS

after testing the first disinfection lock, the two additional machines were purchased to manage the increasing production volume.

Thanks to the various measures to ensure hygiene, the products are produced under controlled hygienic conditions with the latest technology in order to achieve the highest quality and the greatest possible food safety.

About KRONEN GmbH

KRONEN is a family-owned, globally operating producer and supplier of stand-alone and special machines as well as of high-tech processing lines for the Fresh-cut industry. The product range of KRONEN and its partners covers fruit, vegetable and salad processing solutions for preparing, cutting, washing, de-watering, peeling, disinfecting and packaging.

In addition, KRONEN offers technical solutions for sectors such as meat and fish, bakery products, convenience and ready meals, dried and frozen products as well as pet food.

Today, the company based in Kehl at the Rhine in Germany has over 100 employees, representations in more than 80 countries worldwide and delivers its products in over 100 countries around the globe.

With more than 40 years of experience in food technology, KRONEN considers it a major commitment to keep traditional values such as quality awareness, and focuses on a sustainable, holistic approach for the hygienic and safe production of healthy food. KRONEN aims at being a think tank, creating innovative solutions in line with the customers' needs and for their benefits. In close cooperation with industry and research, it ensures a high consulting and planning expertise.

Further information: www.kronen.eu

Contact:

Kira Krollpfeiffer

Tel. 0049 7854 9646-160

Fax: 0049 7854 9646-5160

Email: kira.krollpfeiffer@kronen.eu

Esther Müller

Tel. 0049 7854 9646-161

Fax: 0049 7854 9646-5161

Email: esther.mueller@kronen.eu

**Pictures by KRONEN GmbH:
The UVC disinfection lock as used by Sutter GmbH for meat and sausage processing:**



The UVC disinfection lock is suitable for surface disinfection and disinfects in a highly effective, safe and reliable way: without heat, undesirable additives or residues.



The mobile version of the UVC disinfection lock can be moved out of the "high care" area for cleaning.