

PRESS RELEASE

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BRITISH CONVENIENCE FOOD MANUFACTURER USES THREE PROCESSING LINES WITH UVC-LOCK DISINFECTION

Optimum hygiene achieved during processing of carrots, onions and cabbage.

A British coleslaw and ready meal manufacturer has recently installed KRONEN's UVC Lock lines in its food processing production to ensure the vegetables are in a hygienic condition before the next processing steps e.g. peeling carrots or cutting cabbage and onions*. This results in the surface of up to 3000 kg of vegetable being efficiently disinfected without heat exposure and without leaving residue on the product.

Disinfection reduces the risk of cross-contamination and increases the food safety of the end product which is why the British company invested in this equipment with its UVC state-of-the-art technology. The three lines ensure optimum hygiene right at the beginning of the processing procedure. They were specially adapted to process these particular vegetables. Two lines are used to disinfect unpeeled carrots and peeled onions, whilst the third line decontaminates the surface of whole cabbages.

The first two lines consist of an incline conveyor belt with bunker, a horizontal conveyor and a vibrating table that feed the UVC Lock. The conveyor belts and vibrating table enable the product to be distributed across a wider surface area which prevents product overlap. This is essential to ensure that the whole product surface area is treated and decontaminated with UVC-Technology in the UVC Lock. When processing carrots and onions manual involvement should be kept to a bare minimum. This is achieved by the option of batch filling and the automatic single product entry into the UVC disinfection lock.

The third line consists of a horizontal conveyor belt and a UVC Lock disinfection lock since an incline conveyor with bunker and a vibrating table are not suitable for large product such as cabbage. In this case the product is separated by manually loading on to the infeed belt.

All three UVC-Locks have 16 special hybrid tubes which have been adapted to the desired application and processing speed. They are equipped with the latest UVC technology provided by KRONEN's partner sterilAir® enabling a highly effective, fast and effective disinfection. With the UVC Lock products and items can be treated from all sides which means improved disinfection performance. Any germs on product surfaces are almost immediately eliminated on contact therefore significantly reducing the risk of cross-contamination and improving food safety. Neither heat nor undesirable additives are used in this dry decontamination process – a great advantage in the field of food processing.

After UVC treatment, disinfected products are delivered directly to the "high care" area. Each line automatically processes carrots or onions up to a capacity of around 2,000 kg per hour and for cabbage around 3,000 kg per hour.



THE CROWN FOR FRESHNESS

These lines have already been operating successfully for several months at the British convenience food manufacturer in the UK.

* Food decontamination in accordance with country specific legal requirements.

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 120 employees and a second production site in Achern, 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.

You can find videos of the processing lines here:

<https://www.kronen.eu/en/maschinen/uvc-lock/maschinen-videos>

For further information please visit: www.kronen.eu

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Photo material KRONEN GmbH

Three UVC-Lock lines for the disinfection of vegetables:



The three UVC Lock lines ensure optimum hygiene before reaching the next processing steps.



The UVC Lock disinfects whole cabbages.



The processing lines have been specially adapted in order to process the respective products.



The peeled onions are separately passed through the conveyor belts and vibrating table before being fed into the UVC Lock.



The UVC Lock disinfects the surface of products and items without using heat or undesirable additives.