



**F&B** FillerCheck™ ✓



**15% - 50%**  
cleaning time reduction

## Challenge

Product change-overs between batches are a major cross contamination risk. The hygiene of fillers is critical to ensure that the quality and food safety of your finished product is not compromised. In order to maintain the high hygienic level of this sensitive area in an efficient, effective and sustainable way, automatic cleaning and disinfecting systems are an indispensable requirement for all filling facilities.

Cleaning your fillers eats into your available production time and, although critical, impacts overall plant efficiency. Our experience shows that around 30% of the cost of filler cleaning is attributed to time and labour, but in practice audited systems show a much higher percentage prior to optimisation. We have found that under-optimised filler cleaning systems have the potential to return 15-50% of the cleaning-time to production - increasing your efficiency and reducing total costs\*.

## Solution

Using Diversey FillerCheck, you will benefit from our detailed analysis of your usage of utilities, chemicals and time to identify areas of improvement. With this information our team will develop and implement an action plan to deliver immediate productivity gains and utility savings while maintaining – and in many cases, improving – hygiene standards.

## VALUE

With Diversey FillerCheck you can:



OPERATIONAL  
EFFICIENCY

- Optimize filler cleaning system design, energy efficiency and process automation
- Prioritize areas of improvement and take action
- Benchmark your business against industry performance using Diversey FillerCheck'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
- Reduce potential cross contamination risk during product change-over



## Process

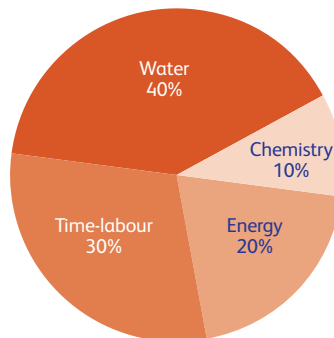
Improve your cleaning results, maintain microbiological standards, and safeguard your food safety with Diversey FillerCheck.

- We will help you discover if your filler cleaning process is underperforming and determine whether a comprehensive Diversey FillerCheck will result in meaningful improvement.
- Our service team will conduct a detailed probe into your filler cleaning system to assess the system design, audit your current cleaning procedures, map your 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 receive an analysis benchmarking your performance against industry standards and a detailed report identifying areas for improvement.

Following the Diversey FillerCheck, 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 FillerCheck's clear, structured process that identifies and prioritises improvement actions.



Average cost of filler cleaning\*

## Diversey Services

FillerCheck 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:**  
Beverage manufacturer, Europe

**Challenge:**  
The filler cleaning process was limiting site capacity.

**Solution:**  
Applying optimised CIP programs, and going from 5-step hot to 3-step Diversey CIP, significant savings in time, water and energy were realised.



TIME

**50%**  
reduction in CIP time\*



WATER

**30%**  
reduction



ENERGY

**30%**  
reduction

\*allowing increased production time.

When you initiate an FillerCheck, 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)

\*15-50% based on results achieved by Diversey. All facilities are different. The impact for your site will be calculated as part of an initial Diversey FillerCheck scan.