

FOR THE MEAT PROCESSING INDUSTRY

Preventing microbial cross-contamination, helps avoiding considerable financial damage and consumer risk.

To prevent cross-contamination and minimise germ transmission in slaughter lines, the REGULATION (EC) No 853/2004 requires, that slaughterhouses and cutting plants must have facilities for disinfecting implements with hot water supplied at not less than 82°C, or an alternative system having an equivalent effect.

The aim of treating implements such as knives, saws, rectum drills, head shears, etc. with hot water at 82°C is to reduce bacteria which could have been transferred to them from potentially contaminated slaughtered animals or flaws in the slaughtering process.



In practice, the 82°C hot water procedure has several drawbacks:

- Insufficient kill or serious damage of principal pathogens at contact times shorter than 10 seconds
 - Organic residues disrupt thermal kill-time kinetics
 - Coagulation on tool surfaces creates deposits
 - Organic material during increases bacterial load
 - No efficacy within 1-2 seconds, i.e. slaughter robots
 - Water temperature does not reach 82°C
- Steam from hot water causes condensation
- Injuries through scaldings with hot water
- High water consumption and maintenance costs of hot water systems

With the **Inspexx** technology you will benefit from

- Your increased workplace hygiene
- Your compliance with food safety regulations including consumer protection
- Continuous disinfection of implements during the process as one element within your barrier hygiene scheme (From Farm to Fork)
- The reduced risk of foodborne outbreaks caused by zoonoses, decreased use of antibiotics in animal production, and a reduced risk of antimicrobial resistance

Conclusively, the abandonment of hot water in the processing surface treatment in slaughterhouses and cutting plants may help overcome these deficiencies. An alternative method must be at least as effective as hot water at 82°C.



INSPEXX TECHNOLOGY

Ecolab's **Inspexx** technology provides an In-Process hygiene intervention that demonstrates an equivalent or better effect compared to a hot water system.

In addition, it is intended to be used during production at all relevant stages in processing lines, i.e. crates, conveyor belts and other processing facilities with food contact.

Inspexx comes as a complete concept comprising

- **Inspexx 210**
- **Dosing Equipment** and
- **Service & Maintenance**



Inspexx 210

- Based on mixed peracids (peroctanoic acid, peracetic acid) having a synergistic effect in destroying bacteria cells
- REGULATION (EU) 528/2012
- High efficacy at
 - low use concentrations, 0.16%
 - low temperatures
 - very brief contact times
 - in presence of organic soiling

Dosing Equipment

Depending on the size and throughput of your plant our application and engineering experts will configure the dosing equipment according to your needs.

Service & Maintenance

Based on the dimension of the hardware the Ecolab team will organize and execute the continuous onsite service, support and maintenance to ensure a seamless function of the system.

A post-rinse is not foreseen with in-process disinfection as technically not feasible due to the extremely brief application times:

- active substance mix is reduced to the naturally occurring compounds acetic and octanoic acid in the oxidative reaction
- droplets transferred to carcasses via adhesion to tools have no disinfectant or preservative effect
- no bleaching effect on meat
- toxicologically safe related to food, consumers and operators

For detailed information please contact your local Ecolab representative. For the implementation of the Ecolab Inspexx technology as alternative system for 82°C hot water, always consult your veterinarian.

Use biocides safely. Always read the label and product information before use.

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