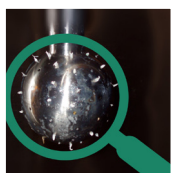


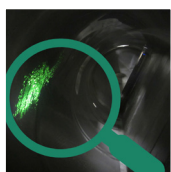
Take a **closer** look at your process line

CIP Validation / Riboflavin test

- Validation of CIP installations in new equipment during FAT
- Validation of modifications
- Easy access to documentation



Blocked CIP nozzle



Shadow area

Bactoforce CIP Validation inspection / Riboflavin test is a test to validate the hygienic design and actual hygienic condition of your equipment.

With more than 2000 tank integrity tests performed per year, Bactoforce offers a unique know-how and experience.

We recognize the need to work effectively to reduce equipment downtime - without compromising food safety. Our inspectors are trained in working in confined spaces and at height, and carry the right equipment to perform inspections effectively and safe.

Advantages include:

• **Validation of CIP installations in new equipment:**

Validating the CIP installation as part of FAT (Factory Acceptance Test) or upon final installation allow you to avoid design related hygienic problems and take corrective actions before start of production. Saving costs and downtime.

• **Validation of modifications:**

In case of modifications to your equipment, the CIP validation provides certainty that your equipment is cleanable.

• **Easy access to documentation:**

We document all inspections and make them available on-line. Easy access for internal and external audits and analysis of equipment status.

Procedure - CIP Validation

CIP Validation

The Bactoforce CIP Validation is a fast and accurate test to examine the cleanability in new and operating equipment.

A solution containing water and a fluorescent vitamin covers all surfaces within the equipment. The equipment is then flushed by completing the predetermined rinsing cycle.

Critical cleaning points are now visible for visual inspection using ultraviolet light, or verification of full cleanability within the equipment.

Content of the Bactoforce CIP Validation

- Localizes critical cleaning points that may state a hygienic risk, and need special attention.
- A 100% food grade inspection, only using water and a known vitamin as the test solution.
- According to VDMA - Riboflavin test for low-germ or sterile process technologies, 2007.
- Reports includes documentation of defects and recommendation for corrective actions.

Other Bactoforce Services

Heat exchanger/pasteurisers

- Leakage test
- Organic residue test
- Energy side cleaning
- Calibration
- Holding time test
- Holding tube measurement
- Diverter valve reaction time

Tanks

- Tank integrity test
- Validation of new tanks
- Riboflavin test / CIP validation

Sensors

- Temperature
- Flow (on-site /off-site inspection)
- Pressure
- Conductivity

Pipes

- Hygiene inspection
- Welding control

R-force - working with Bactoforce



REPORT. READ. REACT.

Web-based reporting system

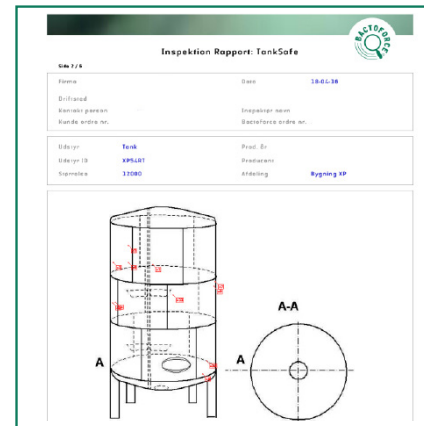
Bactoforce is using an on-line reporting system, R-Force, which allows our customers to have full access to current and historic inspection reports.

The system also gives a systematic overview of equipment, planned inspections and agreed inspection frequency.



Equipment	Equipment	Type	Inspection	History	Next
UF 1000	UF 1000	Heat exchanger	2019-03-01		
UF 1000	UF 1000	Tank	2019-03-01		
UF 1000	UF 1000	Tank	2019-03-01		
UF 1000	UF 1000	Tank	2019-03-01		
UF 1000	UF 1000	Tank	2019-03-01		

Inspection overview



Report - on-line available

