



How the joint efforts of our automation service hubs helped a fruit purée producer secure compliance with FDA regulations in two weeks



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Customer

A fruit purée producer in the Americas.

Challenge

The control system and process layout for the final sanitisation of every Cleaning-in-Place was not exact and consistent enough to meet regulations from the US Food and Drug Administration.

Solution

A cross-team collaboration between the Projects and Automation hubs in both Europe and the US. Every cleaning circuit was modified, and the Cleaning-in-Place was set to dose the sanitiser correctly with revised software. The solution was distributed across the entire factory.

Results

100% FDA compliance, zero downtime, project completed three weeks ahead of schedule – and great customer satisfaction.

Customer challenge

The customer, a fruit purée producer in the Americas, faced a challenge in complying with Food and Drug Administration (FDA) regulations. More specifically, the requirement was that the plant needed to have an exact exposure of a sanitation chemical after every Cleaning-in-Place (CIP). The customer's control system and process layout did not allow for an exact and consistent dosing, and not every part of the plant was exposed. The requirement needed to be addressed quickly, or the FDA would shut the factory down for non-compliance.

Our solution

We swiftly mobilised a multi-disciplined team of food safety experts, including project commissioning and automation engineers, from our automation hubs in both Europe and the US. The objective was to meet full compliance prior to FDA's next visit, which was scheduled to less than five weeks after project start, to the customer's plant. Key elements to success were the ability of the team to quickly understand the customer's needs, to work in close cooperation with the customer and to come up with a solution that was traceable.

We modified all cleaning circuits to correctly expose the sanitiser to every component of the equipment, and updated the CIP set with bespoke code and calculations to achieve consistent dosing.

The solution was distributed across the entire factory – 2 CIP stations and 8 batch platforms in total. And after completing the project at the first plant, we leveraged our experiences to great effect in a similar situation at the customer's other plant.

Results achieved

The task was completed in just two weeks – which meant three weeks ahead of schedule. Total downtime was summed up to zero: there were no interruptions to production, as the work was done at nights and weekends. Despite the tight schedule, the customer was always up-to-date on the project's progress. The plant passed the FDA inspection and was not shut down. The customer expressed great satisfaction, something that was also fed back to the organisation.

Customer case

Fruit purée producer in the Americas

Challenge: To meet FDA regulations for consistent sanitiser dosing after every Cleaning-in-Place.

Solution: A cross-team collaboration between Automation hubs in Europe and the US.

Completed
3 weeks
ahead of schedule

0%
Impact on production

100%
FDA compliance

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