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Spray-On Additive

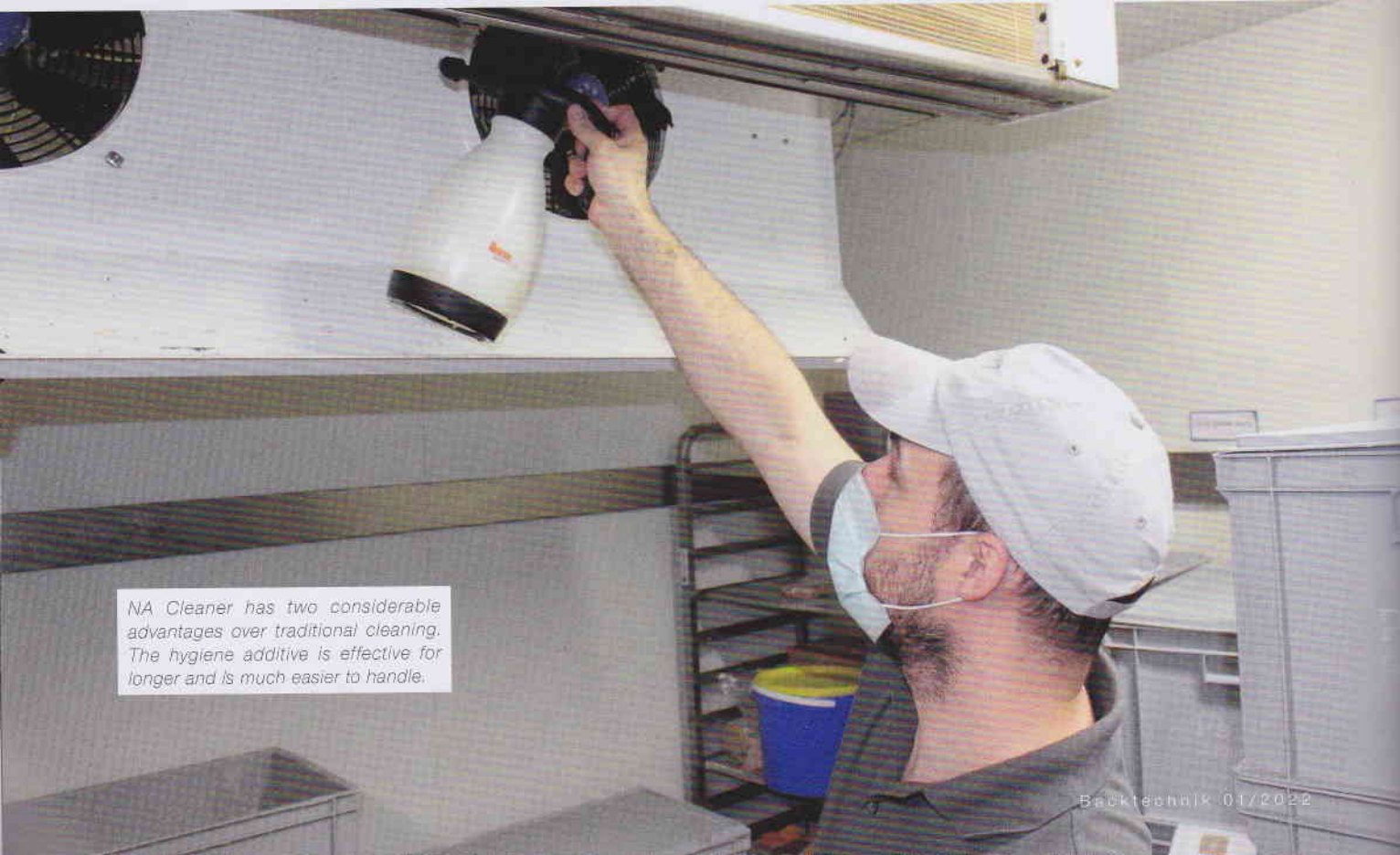
Bäckerei Treiber from Steinenbronn has found a simple solution in the form of a **thinly applied hygiene film** which keeps **evaporator cold storage units and chiller cabinets** in their branches clean for a long period.

Stefan Schütter

Managing Director Katharina Treiber-Fischer has a clear plan for her bakery. “We have committed to unique products that only we produce. I am convinced that we will only have a successful long-term future if we can offer products that retailers do not have. Therefore, for example, we do not buy dough pieces but we produce everything ourselves here using artisan processes as much as possible,” she explains. And as a result the family business is on a moderate growth path. “Our operating

radius is limited to 35 km around Steinenbronn and includes two delivery tours daily to ensure the best possible freshness. We don’t want to start baking earlier or drive further. Instead we want to be the market leader in our area.” To achieve this the Managing Director ensures she consistently delivers good quality. “I also want our customers to say – you are my favourite bakery, without really knowing why. Treiber-Fischer also tries to offer her employees the best possible working atmosphere with flat hierarchies and good promotion opportunities. High

hygiene standards are naturally also important to her. This is why production has its own in-house cleaning team along and a big cleaning hall. Without exception everything that is returned from the branches passes through this every day before being re-used. For the branches there is also a cleaning management group with its own employees. “Our salespeople do not have to clean at the end of their day’s work. Our in-house cleaning staff, who have also received extra training, underscore the importance of hygiene and take the time necessary to do this.



NA Cleaner has two considerable advantages over traditional cleaning. The hygiene additive is effective for longer and is much easier to handle.



1

Photo: BT / Stefan Schütter 2021



2

Photo: BT / Stefan Schütter 2021



3

Photo: BT / Stefan Schütter 2021



4

Photo: BT / Stefan Schütter 2021

1 At Treiber the hygiene additive is also used to clean the evaporator of this climate-controlled pre-dough cold storage unit. **2** The evaporator slats of the cold rooms are particularly prone to germs and are therefore a particularly sensitive point from a hygiene perspective. **3** The ingredients of the spray-on additive are independently active and when they come into contact with spores or germs they inactivate them. **4** Although the ingredients of the additive are harmless, it should still not come into direct contact with food or dough pieces.

Active film for germ protection

Cold rooms and proving chambers are very sensitive hygiene areas in production. “Therefore, we closely examine these areas, in the same way as food monitoring, in order to ensure the best possible cleanliness, in particular for evaporators,” explains Treiber-Fischer. In her assessment all bakers have a problem with germs in their refrigeration facilities. However, people don’t really like to discuss this issue. “This cause can only be successfully controlled if the air were to be continuously filtered into production and then arrived germ-free into the evaporator.” Although Treiber plant manager Florian Schlink pre-

viously had the evaporators in the cold rooms cleaned regularly, he was still looking for a more efficient and easier solution to prevent germs building up in this sensitive area. DojaTec Managing Director Jaro Janecek had the appropriate solution with the liquid NA Cleaner. The hygiene additive has already proven its worth over several years in practical use but is still little known in the bakery sector. DojaTec therefore took over the sales. Janecek brought the hygiene additive to Treiber for a demonstration. Florian Schlink then tested it out again himself in more detail. He now can give a positive assessment: “We have now been using the product for over a year. We had a few doubts at the outset as to its effectiveness, but

it was a real wow-effect. We now have a good handle on germ control.” Alongside his own tests, Schlink was also persuaded by the references of the NA Cleaner which include Hochland family cheese dairy. NA Cleaner is not a cleaning agent, but a hygiene additive. To be effective the additive must absolutely not be diluted. So that the spray-on film remains intact, it must not be rinsed later with water. In the correct application of NA Cleaner, the chemical reaction, which occurs on the sprayed surface, reliably dissolves possible contaminations and flushes them out. The thin spray-on film also prevents spores and other contaminants sticking again. The water-based additive is repeatedly activated by the con-

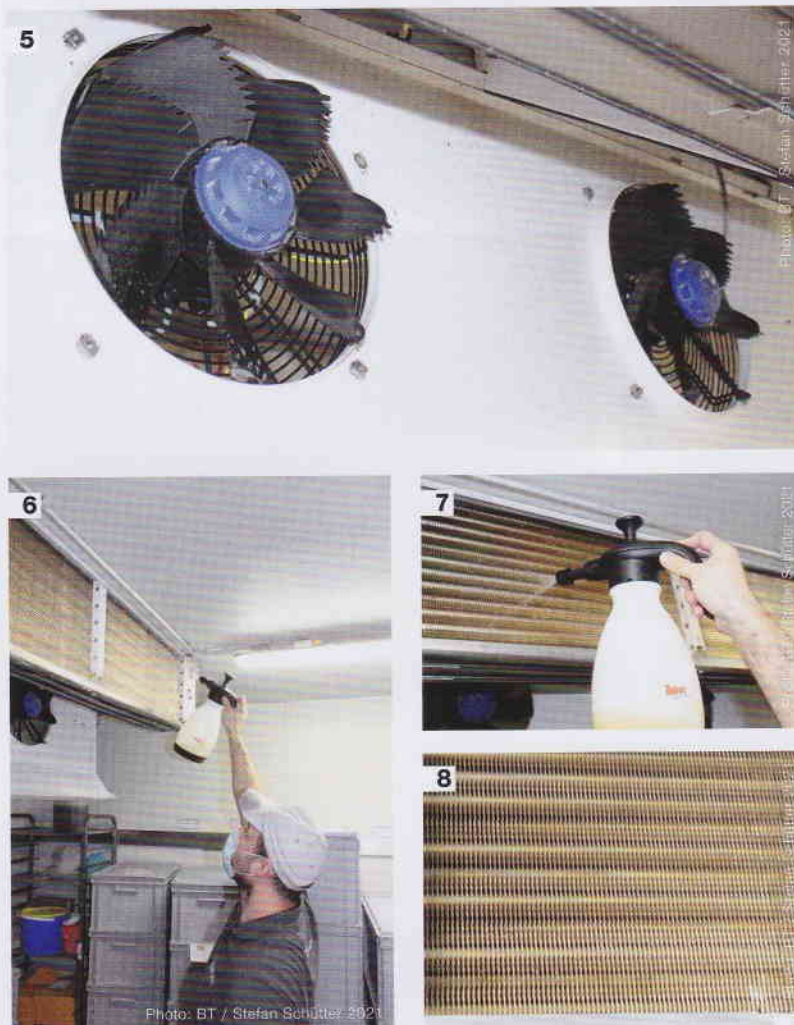
denation that occurs and therefore remains effective for a longer period. This contrasts to a conventional mechanical cleaning process that only works once. But germs start to collect immediately afterwards. The long-lasting effect of the hygiene additive was confirmed by the first live test carried out by plant manager Florian Schlink. At the end of 2020 he had the cold room evaporator cleaned once again in the traditional way and then he sprayed one half of the slats with NA Cleaner but not the other half. After three months Schlink could see a clear visible dif-

ference. The germs had returned to the untreated half as demonstrated by the typical blackish coating, whereas the sprayed half still looked clean. Previously the pipes and the outlets for the condensation had always clogged up over time. Before starting to use NA Cleaner Schlink also had them cleaned once again and since then they have remained clean and open. The production manager retained the usual three month cleaning cycle for the evaporators. "A cleaning cycle of six months would probably have been sufficient, but we have high hygiene standards, therefore we

have stuck with the three months," explains Treiber-Fischer.

Cost-effective solution

NA-Cleaner is delivered in 5 litre canisters. It is considerably cheaper to use than a conventional cleaning solution. In its cost calculation Doja-Tec assumes employee work costs of 40 euro per hour and an evaporator surface of 0.5 square metres. For a work period of 30 minutes, this corresponds to 20 euro of costs and a material use of 250-350 ml NA Cleaner. This equates to about 10 euro, resulting in total costs of 30 euro per evaporator. This then prevents new germs forming for a period of up to twelve months. This is because NA Cleaner is a germ blocker which, according to the manufacturer, reduces bacteria, germs, virus and fungi on surfaces by up to 99.9%. Accord-



5 The evaporator fans are switched on and they press the additive on the suction side with the air through the slats and distribute it evenly. **6** According to the manufacturer, NA Cleaner reduces, bacteria, germs, viruses and fungi on the different surfaces by up to 99.9%. **7** The evaporator is simply sprayed on. No additional work steps such as wiping down with a cloth are required. **8** This photo shows how clean the evaporator slats still are three months after they were last sprayed.

At a glance

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Management:	Katharina Treiber-Fischer
Sales outlets:	37
Employees:	500
Production:	100
Sales:	380
Driver:	10
Administration:	10

Photo: BT / Stefan Schütter 2021



ding to DojaTec, when compared to traditional cleaning, this results in a cost saving of 75% and a time saving of 90%. NA Cleaner can also be used without any prior cleaning of the surfaces to be treated. The laborious removal of parts to create clear access to the surfaces to be cleaned is now consigned to the past as NA Cleaner is simply sprayed on and does not disrupt operations. This means that external cleaning services are no longer required. A pump device with a spray lance can be used for applying the additive and an entire evaporator can be sprayed in two minutes. All that is required is to open the housing of the evaporator and spray it with NA Cleaner on the suction side. Any surplus application is then left to run off for a few minutes and the housing is closed again. The evaporator fans are switched on and they force the

additive with the air through the slats and distribute it evenly. Laborious cleaning with cloths and disinfectant where generally different components have to be dismantled to reach all areas is now completely superfluous.

Many different uses

The hygiene additive can be used everywhere where there are big temperature fluctuations and where condensation forms, for example in automatic provers and proving chambers. Treiber not only uses NA Cleaner in the bakery for the evaporators of the cold rooms but also in the branches, where the hygiene additive is used to clean the chiller cabinets which are impossible to clean in the corners using a cloth and disinfectant. Furthermore, the cabinets are often nested in their design making the



evaporator very inaccessible as in the cold rooms in the bakery. Therefore, simply spraying on the additive also considerably eases workload. As a comparatively expensive cleaner, NA Cleaner can also be used to remove heavy dirt on metallic surfaces, such as on incusted tins.