

# IMPROVE SUSTAINABILITY



One definition of sustainability is the ‘avoidance of the depletion of natural resources in order to maintain an ecological balance’. And here are a few more definitions taken from the food industry itself:

“Energy and water are critical resources for food manufacturing, for refrigeration and hygiene operations to ensure quality and safety. Using these resources in the most efficient way, without compromising on safety, product quality or the environment in which our colleagues work, matters not only for environmental sustainability, it makes business sense”

## Bakkavor

From: [bakkavor.com/corporate-responsibility/sustainability-and-innovation/default.aspx](http://bakkavor.com/corporate-responsibility/sustainability-and-innovation/default.aspx)

“We were one of the first meat manufacturers to sign up to Courtauld, a voluntary commitment to reduce the resources required to produce food in the UK by 20% by 2025, as well as reducing food waste by 20% by 2025. This will see us focus on reducing energy consumption, water usage, packaging materials and waste across the lifecycle of our products”

## Cranswick

From: [cranswick.plc.uk/taking-responsibility/sustainability](http://cranswick.plc.uk/taking-responsibility/sustainability)

## SO HOW CAN YOU HAVE A MORE ‘SUSTAINABLE’ CLEANING SYSTEM?

Well to start with, let’s look at the linear economy of ‘take, make, waste’. And to become sustainable we have to

- Cycle more
- Optimise
- Stop wasting
- Stop extracting - or limit to bare necessities

“

With a QJS central chemical, boosted water cleaning system, the use of water and chemicals is optimised.

”



**With a QJS central chemical, boosted water cleaning system, the use of water and chemicals is optimised. For example we believe that every drop of water entering the system should be used to its full advantage by eliminating waste associated with traditional applications, and effortlessly achieving reductions in water usage of 30%+.**

Every drop of chemical entering the process should be used for cleaning, at exactly the right dosage. This is achieved firstly by eliminating chemical wastage at decant stage, then ensuring that the absolute minimum amount of chemical is dosed in to the system to be effective, and then further optimised by using the correct application methods, resulting in a minimum of 10% saving on the quantity of chemicals used.

Then there's the big enemy - plastic drums. Thousands of them being manufactured by extracting precious finite resources from the earth, along with the environmental impacts of the making process, and then the disposal. Some of these (not many in our opinion) are recycled, but what is so good about recycling something that should never have been made in the first place? A central chemical system uses large volume tanks and the use of drums is eliminated completely.

It is standard practise to throw system hoses away when damaged, but not so with QJS system hoses. These have been designed in such a way that they will not only last several times longer than traditional hoses, but are also cycled - repaired and renovated when damaged, with hose life being increased by up to ten times in many cases. The best part about having a more sustainable cleaning system is it is win win in every respect - see our information on the following advantages you can experience with a QJS cleaning system:

- Increase production uptime
- Reduce cleaning costs
- Clean better, faster
- Save water
- Rapid return on investment

“

Every drop of chemical entering the process should be used for cleaning, at exactly the right dosage.

”



INTERESTED?

**TALK TO ONE OF OUR EXPERTS...**

A QJS cleaning system offers rapid return on investment, get in touch for a consultation and find out how your factory efficiency could be improved.

UK

T: +44 (0) 1522 703703

E: [info@foodclean.com](mailto:info@foodclean.com)

W: [www.foodclean.com](http://www.foodclean.com)