



# Food for thought

WHILE NOT EXACTLY LAUGHING IN THE FACE OF THE RECESSION, THE FOOD AND SOFT DRINKS INDUSTRY – THE UK'S LARGEST MANUFACTURING SECTOR – IS CERTAINLY MANAGING A WRY GRIN. THAT'S BECAUSE IT HAS PROVED ITS RESILIENCE BY BUCKING THE GENERAL TREND OF DECLINING MANUFACTURING OUTPUT, REPORTING A 0.5% INCREASE IN JUNE LAST YEAR COMPARED WITH THE PREVIOUS 12 MONTHS.

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Out of interest, the Office for National Statistics results also showed that while food and drink production output increased, the manufacturing sector as a whole decreased by 0.5%. And that's no mean achievement against a backdrop of rising commodity prices.

Equally impressive is the slashing of CO<sub>2</sub> emissions (Food and Drink Federation members have reduced emissions by 25% and are on track to meet their target of 35% by 2020), and a reduction in waste and water use.

Increasingly, though, companies are seeking shorter turnaround times for ever-complex product portfolios that can respond to varying market demands, forcing manufacturers to deal with diverse production challenges.

Therefore, the continued success of the industry will rely heavily on both science and technology and, of course, the ability

to further increase efficiency and maximise productivity – all while considering stringent sustainability guidelines.

Reformulation continues to be a buzz word, too, as manufacturers strive to reduce fat, salt and sugar levels. Yet by doing so, they potentially create both production and logistical problems.

So while it's often said that a company is only as good as its employees, the same must surely be true of its equipment and manufacturing processes.

Food and drink producers are in the fortunate position of being able to take advantage of ongoing developments in automation and processing technology. Cost, though, will always be an issue.

Therefore, the need for machinery maintenance – and the role intelligent diagnostics has to play in this – must never be under-estimated. After all, fully

functioning and properly maintained equipment is vital in order to avoid failures that can lead to expensive downtime, and loss of both productivity and efficiency.

If the sector is to continue to thrive through 2012 and beyond – and take advantage of the opportunity to supply an increasingly hungry world – innovation and investment in both NPD and manufacturing processes are vital. So, too, are efficient supply chains, low waste and regulatory compliance.

Only then can the industry hope to realise the government's ambitious vision for 20% growth in food and drink manufacture by 2020.

**Food for thought indeed.**



## Kärcher cleans up the food industry

FROM BOTTLING LINES TO STAFF CANTEENS, MEAT PROCESSING TO ADMIN. OFFICES, AND VACUUM MIXERS TO LOADING ZONES, FOOD MANUFACTURING FACILITIES NEED TO BE CLEAN – AND OFTEN HYGIENICALLY CLEAN. KÄRCHER, THE WORLD'S LEADING MANUFACTURER OF CLEANING SOLUTIONS, UNDERSTANDS THE SPECIFIC NEEDS OF THE FOOD INDUSTRY AND HAS THE SOLUTIONS TO HELP YOUR BUSINESS STAY SPOTLESS AT ALL TIMES.

As the most comprehensive single-source supplier in the market, Kärcher can provide expert back-up and unrivalled after-sales and service support – as well as all the cleaning solutions you could ever need.

For on-demand high performance in cleanliness-critical environments, Kärcher HD-ST wall- and floor-mounted stationary high pressure cleaners feature high quality materials and components throughout, with options for tailoring to specific working environments such as kitchens, food processing areas, vehicle wash bays and service areas. As well as wall- and floor-mounting options, there's a choice of powder coated or stainless steel frames and covers, cold or hot water supply, three different power levels, and different detergent metering systems.

Built to typical Kärcher high standards, the machines feature proven 4-pole, 3-phase motors, a soft damping system and a water softener meter – all helping to ensure reliability and longevity.

Specially developed for the food industry, the Kärcher's food-safe mobile high pressure cleaner offers exceptional cleaning performance at up to 85°C. Food-grade components throughout include stainless steel moving parts and cover, and a fat-resistant high pressure hose.

Cleaning and drying floors in one pass to save time, improve hygiene and increase safety, Kärcher's scrubber drier range extends from small mains-powered machines for deep-cleaning small areas, to battery-powered ride-on machines for large factory floor or storage areas.

The TÜV HACCP-approved Kärcher B 60 W scrubber drier can be used in a number of different areas, simply by swapping its interchangeable cleaning heads. It also incorporates a detergent on/off system that dramatically reduces costs and downtime and increases operator safety. A vast range of pads, brushes, detergents and other accessories helps to ensure perfect results wherever it's used.

The range of Kärcher vacuum cleaners is equally comprehensive, offering cleaning solutions from tub vacs and uprights to ATEX-approved industrial vacuums with wet and dry pick up capability, and for the collection of fine, combustible dusts such as flour.

Finally, for cleaning production machinery parts prior to maintenance or repair, there's the Kärcher PC Bio biological parts cleaner. Using microbiological technology rather than expensive and harmful solvent cleaners, the machine's non-toxic and pH neutral cleansing chemical does not need replacement or disposal. In addition, a microbiological filter mat traps larger dirt particles and provides the chemical with new micro-organisms which break down oil and grease, for continually effective, safe cleaning.

For more information on how Kärcher's food industry cleaning machines can make a difference to your business, visit [www.karcher.co.uk](http://www.karcher.co.uk) or call 01295 752142

