

IMPROVE FINISHED PRODUCT QUALITY **ASSURANCE**

A Solution Story

Synergex[™]: EPA-registered Sanitizer & Disinfectant

Synergex helped cheese producer achieve significant improvement in number of vats passing microbial testing standards and helped reduce product downgrades leading to an increase in revenue potential.

CHALLENGES

- > Cheese plant was struggling to increase percentage of vats passing microbial testing standards
- > Product re-testing was **impacting productivity**, **labor** and warehouse capacity
- > Downgraded product could result in product **revenue loss**

SOLUTION

The plant partnered with Ecolab to **trial Synergex for eight weeks** to replace all sanitizing on hard food and environmental contact surfaces.

RESULTS



Improved cheese quality assurance

Increased revenue potential

Increased productivity

with Synergex

improvement of vats passing microbial testing

standards*

PROGRAM BENEFITS

Improve finished product quality assurance



- Reduce product downgrades
- Reduce QA testing



 Improve inventory management





Decrease labor

representative or call 1-800-392-3392.

To find out more, contact your Ecolab

*Results based on customer-generated quality control data. (U.S. EPA Reg. No. 1677-250)

