RECP Best Practice Catalogue

Better scheduling product changeovers

Developed within the framework of MED TEST II

July 2018







SECTOR:	Food & Beverage
SUBSECTOR:	Manufacture of soft drinks; production of mineral waters and other bottled waters
PRODUCTS	Soft Drinks
CATEGORY	Good Housekeeping
APPLICABILITY	Process
COMPANY NAME	
COMPANY SIZE	Large

Description of the problem (Base scenario):

The company changes the flavours of drinks 3 – 4 times a day which affects water usage due to switching from one flavour to the other. This is done based on demand. In order to keep high level of freshness, the company tries to ensure that products last for 60 days only when being distributed to the market.

Description of the solution

The company will try to reduce the flavour change per day to reduce the number of CIP cycles, however, the implementation of this measure is related to market demand.

Health and safety impact	
Environmental Benefits	25% reduction of resource intensity for inputs used in cleaning Energy Saving = 1,800 kWh/year Water Saving = 1,500 m 3 /year HFO saving = 10.5 ton/year Reduced CO $_2$ emissions = 34.5 ton/year
	3,000 Euro/year 6 kWh/day of electricity could be saved; 6 * 300 * 0.12 Euro/kWh = 214 Euro/year 35 kg/day of HFO could be saved; 35 * 300 * 0.408 Euro/kg = 4,280 Euro/year Total = 7,494 Euro/year Note: This measure will not affect the total volume of production per year. It will organize the production schedule with regard to the number of flavors produced per day.
Economic Benefits	Reducing one CIP cycle each day shall lead to: 5 m³/day of water could be saved (25%); 5 * 300 days/year * 2 Euro/m³ =

Capital investments & financial indicators	Investment= €0 (GHK)
	Pay Back period= immediately
Suppliers	
Other aspects	
Implementation	Implemented.