

# RECP Best Practices Catalogue

*Rinsing boxes before sterilisation*

*Developed within the framework of MED TEST II*



UNITED NATIONS  
INDUSTRIAL DEVELOPMENT ORGANIZATION



The SwitchMed Programme is  
funded by the European Union

# Best Practice - Rinsing boxes before sterilisation

<b>SECTOR:</b>	Food & Beverage
<b>BRANCH</b>	Processing and preserving of fruit and vegetables
<b>CATEGORY</b>	Process control or modification
<b>APPLICABILITY</b>	Process
<b>COMPANY SIZE</b>	140 employees (90 seasonal)



The SwitchMed Programme is funded by the European Union

# Best Practice - Rinsing boxes before sterilisation

<b>Description of the Problem (Base Scenario):</b>	The water contained in the Sterilisation Tunnel gets dirty quickly with the remaining product residues on the packaging, which causes a frequent replacement of this water
--	--

<b>Description of the Solution</b>	The action consists in ensuring a flushing of the boxes with water just before they are emptied in the sterilisation tunnel.
------------------------------------	--



The SwitchMed Programme is funded by the European Union

# Best Practice - Rinsing boxes before sterilisation

<b>Economic Gains</b>	Total economic gain: € 800/year
<b>Environmental Gains</b>	Water gain: 400 m <sup>3</sup> /year (0.2%) Energy gain: 45 MWh/year (0.3%) Material gain: - Pollution reduction: 12.5 tons CO <sub>2</sub> emissions/year (0.24%)
<b>Safety and Quality Impact</b>	Better preservation of the box during its lifetime



The SwitchMed Programme is funded by the European Union

# Best Practice - Rinsing boxes before sterilisation

<b>Capital Investments &amp; Financial Indicators</b>	Investment € 400 Time for Return on Investment: 0.5 year
---	---

<b>Supplier Information</b>	Factory Design
-----------------------------	----------------

<b>Other Aspects</b>	-
----------------------	---

<b>Implementation</b>	Action carried out
-----------------------	--------------------



The SwitchMed Programme is funded by the European Union