



**View into the inside of the inline bucket filler GRUNWALD-FLEXLINER XL UC:**  
**The ultra-modern UV(C) sterilisation area (on the right of the photo), filling station with weigh cell (middle) and cutting/sealing station with film sterilisation (on the left).**

## Maximum hygiene level without use of peroxide

Natural products, avoidance of chemical additives and the necessity to protect the environment is in perfect harmony with the hygienic solutions in the new generation of cup- and bucket fillers from GRUNWALD.

The trade and consumers increasingly demand extremely long shelf lives for the products from the dairy and food industry – even for highly sensitive products. These long shelf lives can only be achieved if the products are filled at a guaranteed maximum hygiene level and if techniques are used which reliably sterilise the surfaces of food packages (cups, buckets, lids and film). So far, the

sterilisation with conventional, chemical methods such as hydrogen peroxide was very reliable and widely used. Even if the general trend has been towards a heavy reduction of cleaning and sterilisation agents for several years this still means that chemicals are used for the sterilisation of packing materials.

The market requirements for natural products, the avoidance of chemical additives and the necessity to protect the environment inevitably leads to putting into question this sterilisation system.

### **To encourage a re-thinking**

Since the successful damage claim in the Monsanto legal proceedings in the USA in August of this year many people have become aware of the fact that the production of foodstuffs involves a lot of risks.

It is an open secret that the machine operators are exposed to a significant health risk as long as peroxide is used for the disinfection of packaging material. This is especially true for workers at the older cup and bucket filling machines. The involuntarily bleached hair and eyebrows of the workers operating these machines often show the impacts of peroxide.

But what is going to happen if the first doctor attests the health risks of peroxide? If the work council will demand to invest in other technologies in order to avoid the often enormous contamination?

Isn't it high time to realise that disinfection with peroxide is a dead-end technology and that it is time to stop it and choose a healthy, acceptable alternative for ultramodern and economic disinfection proceedings?

## The alternative!

With the hygienic solution developed by GRUNWALD several years ago already new standards in terms of hygiene have set. The pulsed light high-performance UV(C) sterilisation we have been using verifiably guarantees a sterilisation rate of at least LOG 4 with cups and seal lids.

The biggest advantage of this reliable sterilisation system without the use of peroxide was tested and verified by several independent German institutes: it works completely without chemicals and it does not have any impact on the environment and staff. Thus also the problem with the overdosage of chemicals has been solved!

Another big advantage is that the pulsed light high-performance UV(C) sterilisation can be used for all standard cups and buckets of the food industry.

## New machine generation

What is good for cups comes in handy for buckets!

Our latest development – the inline bucket filler GRUNWALD FLEXLINER XL UC – is another milestone of the development of bucket filling machines. This inline machine combines with ergonomics and the innovative ultraclean design. The further development of the pulsed light high-performance UV(C) sterilisation system which has already been well-proven on Grunwald cup fillers resulted in a patented procedure which also guarantees a sterilisation rate of at least LOG 4 for buckets (up to 10 litres). And most importantly the ultraclean design and the UV(C) packing material sterilisation is also available for our rotary-type bucket fillers type HITTPAC XL and ROTARY XL. Grunwald is also guaranteeing a sterilisation rate of at least LOG 4 for them – even for bucket sizes up to 10 litres!

So far this ultra-modern and efficient sterilisation system was only considered to be a supplement to the peroxide sterilisation. Now it is time for rethinking

Both with customers who have successfully been using this innovation for a long time and GRUNWALD are convinced that the pulsed light high-performance UV(C) sterilisation is THE trendsetting technology of the future.

Therefore GRUNWALD is going to use exclusively the peroxide-free solution from 2019 onward – that is the pulsed light high-performance UV(C) sterilisation – for sterilising cups and buckets on their rotary-type and inline machines.

**GRUNWALD**

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As per 2019 we supply

## GRUNWALD cup fillers and GRUNWALD bucket fillers



- in peroxide-free ultraclean design (UC) for cup and bucket sizes up to 20 litres
- with UV(C) packing material sterilisation
- and guaranteed killing rate  $\geq$  LOG4 for cup and bucket sizes up to 10 litres

This is what we are experienced in.  
This is one of our key strengths.



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