



Case Study: Diversey DiverClean Sonic

Meat Processing Plants Benefit from Timesaving OPC Chemistry

About the Studies

Client 1 and Client 2, both facilities handling meat processing, tested Diversey Diverclean Sonic in areas prone to heavy fat, protein, and soil buildup.

Prior to implementing Diverclean Sonic, Client 1’s facility utilized heavy duty pre-clean chemistries, Dibac® and Fatsolve, along with extensive pre-rinse/wash down followed by a double foaming process involving an extended contact chlorinated alkaline cleaner. To reduce water consumption and improve the worker experience, Diverclean Sonic was foamed directly onto the soiled equipment eliminating the dry pick up and wash down steps. Following the application of Diverclean Sonic, only one application of chlorinated alkaline foam was required.

Similarly, Client 2 trialed Diverclean Sonic in their harvest room with the goal of reducing cleaning time and water use. The original cleaning process involved three operators using high-pressure water hoses for pre-rinsing, and either portable foamers or a central foaming system. When using Diverclean Sonic, one operator applied the foam directly onto the soiled equipment, walls, and floors—only rewetting areas where blood had dried.

To evaluate its effectiveness, swab tests were conducted on the equipment the day before the trial began and repeated after the first day of using Diverclean Sonic. Swabs were taken after the final rinse step, prior to sanitizing, on both days. The data between these tests were nearly identical.

**CLIENT 1
ESTIMATED
\$37,128
IN SAVINGS***

Real Results

Client 1 reduced cleaning time by 43%, while Client 2 reduced pre-rinse time by 81%.

Client 1’s water usage decreased by approximately 1,043 gallons per day, a 58% improvement, and Client 2 reduced water use during pre-rinse by 87%.

Diverclean Sonic saved Client 1’s facility 167 minutes of cleaning time per day and Client 2 195 minutes per day.

Accounting for the cost of water, labor, energy, and cleaning chemistries, Client 1’s facility could save \$37,128 annually by permanently switching to Diverclean Sonic in only three of the eight areas in the plant.

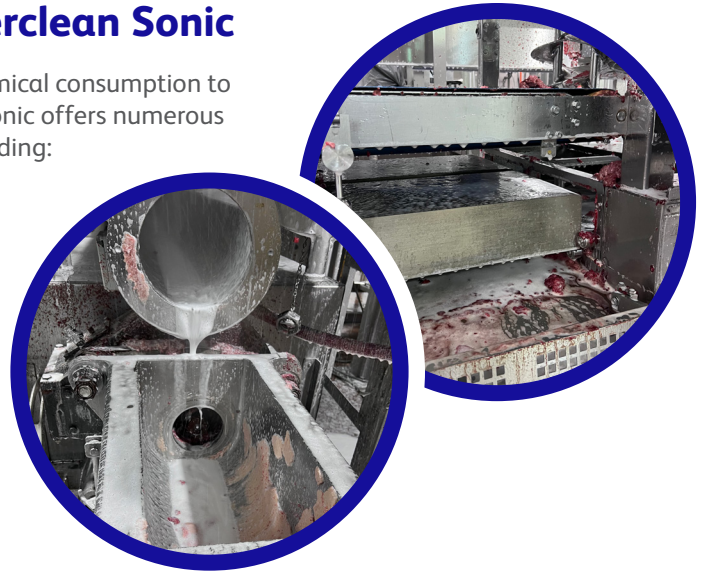


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Improved Sustainability Impacts of Diverclean Sonic

Heavily soiled areas often require more water, labor, energy, and chemical consumption to remove tough soils from the equipment and plant floor. Diverclean Sonic offers numerous benefits for heavily soiled areas in meat and poultry processing, including:

- Water conservation
- Energy efficiency
- Labor savings
- Time savings
- Reduced chemical consumption



Average Results from Diverclean Sonic



TIME

Up to
35%
reduction



WATER

Up to
20%
reduction



WASTE WATER

Up to
20%
reduction



ENERGY

Up to
20%
reduction