



Egg pasteurisation - General view of the new process

PROJECT

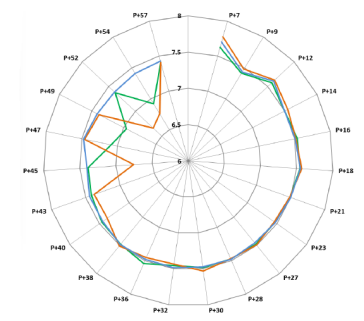
Supplier of Egg Products

DESCRIPTION :

- Arctica were asked to investigate and find a solution to the problems of this supplier with the quality of some of its liquid egg products, which endangered its reputation.
- First, the entire process was mapped from farm to plate, to identify the risks and conditions at each step.
- The process was audited, actions taken to stabilise performance, and supply maintained as a result.
- The key process of pasteurisation was not capable of reliable and repeatable performance and urgent replacement was agreed.
- After a worldwide review of manufacturers and tender, the lower cost innovative option of cavitation was selected, promising significant benefits.
- Full scale trials were needed carried out prior to awarding the contract and again after commissioning.
- Doubling of shelf life and quality improvement were achieved, surpassing the customers' expectations and in due course our client was awarded the prestigious accolade of 'Supplier of the Year'.



Scrambled eggs tests



Analysis of shelf life



Choux pastry



Ultimate quality check

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