

Rynkeby Foods

A Mellifiq reference project



Rynkeby ozonates to prolong shelf-life

**All fresh fruits free from
microbial contamination
at all times**

MELLIFIQ

Rynkeby Foods, Denmark

When Inger Rasmusson squeezed her first apple broth in Danish Rynkeby in 1934, she could hardly dream that the company would make 150 million liters of juice on its way to the 90th anniversary. Today, the company is owned by German Eckes-Granini after previous owners MD Foods and Arla. Sales are mainly in Sweden and Denmark with a focus on juice from natural ingredients and without additives. The oranges are picked in Brazil and Mexico and shipped to Europe freshly squeezed both as it is and as a concentrate. Rynkeby also produces mixed juices, lemonade, tomato juice and ginger, turmeric and chili shots with lemon juice as a base.

Facts

Name:	Rynkeby Foods
Location:	Denmark
Industry:	Food & hygiene (beverage)
Purpose:	Sanitation of fruit rinse water
Volume	2 m ³ rinse water tanks

Solution

RENA Vivo A3 Food & Hygiene Solutions

Dimensions (HxWxD):	1,800 x 1,200 x 800 mm
Input power:	0.8 kW
Noise level:	49 db



The factory houses several well known juice brands, produced using newly installed equipment.

The problem

In 2017, Rynkeby Foods incorporated well known juice brands such as Brämhults, PAGO, God Morgon and Rynkeby, all known for their high quality, freshly squeezed juices. In order to ensure cross-brand quality and longest possible shelf-life, Rynkeby Foods were in dire need of a solution to avoid microbial contamination during the fresh produce washing and rinsing processes. The system needed to be turn-key, show high reliability and be easy to run as a part of the modern new production facility.



The Ozonetech RENA Vivo A3 system ozonates the fruit rinse tank to programmable set-points.

The solution

Rynkeby turned to us to manufacture, deliver and commission an ozone system. We installed the Ozonetech RENA Vivo A-series to ozonate the fruit rinse water continuously during the juice production upstream of the fruit squeezing operation. By ozonating and regulating precisely the dissolved ozone concentration in the rinse tank, all fresh fruits are now completely free from any microbial contamination at all times, which ensures the high shelf-life in the final product.

The Ozonetech RENA Vivo system was delivered with an advanced control system with a Human-Machine interface, ambient ozone detectors for continuous air monitoring, variable frequency drive (VFD) pump to carefully control the ozone levels of the rinse water, and automatic degassing in the contact tank. The latter ensures that any residual ozone gas can be safely diverted to a safe exhaust point or ozone gas destruction.

Evaluation

Ever since the commissioning of the facility and the ozone system, Rynkeby Foods now enjoys the most complete ozone system available on the market, ensuring product quality with an out-of-the-box solution. The ozone levels are automatically controlled to 1 ppm dissolved ozone concentration at less than 0.8 kW total input power.

Our unique HELS™ technology along with the high levels of engineering our in-house expertise provides, makes the ozone system run reliably and consistently when needed at the push of a button. The system rinse carrots, oranges, apples and many more fruits.

About Mellifiq

Mellifiq is a multi-awarded environmental service company group, that has since the early nineties evolved into a world leading system and solution provider with multiple groundbreaking applications for industrial, municipal, and real estate clients. We supply cutting-edge technologies to manage the most sophisticated air, water, and energy challenges.

Mellifiq offers a complete range of air and water treatment technologies and solutions across multiple industries such as processing industry, energy sector, food and beverage, pharmaceutical, wastewater treatment and commercial real estate.

Mellifiq offers strong and renowned brands, such as Ozonotech, Nodora and Water Maid, and world-class engineering services combined an excellent track record of more than 40 years of innovation. We help our clients achieve the most efficient and sustainable solutions while creating the maximum value for their businesses.

With several business units across Europe, Mellifiq is headquartered in Stockholm where research and development, production, QA and certification all take place. Our unique technology and our extensive expertise have made us the Center of Excellence for the world's most complex projects, and a global player with installations on all six continents.

Everyday millions of people rely on our solutions for ventilation, disinfection, sanitation, and odor control. We are committed to raising the bar for the concept of clean and the industry standard for engineering, technical services and general contracting.

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