





100110 1.101 001/1 01010

Intelligent CIP

Uncover the true operation of your CIP System

Ensuring food safety, quality and traceability while dealing with continuous cost pressures, changing production demands and a huge amount of data are typical challenges faced within cleaning in place (CIP) management in the food and beverage industry.

The effectiveness of each CIP run is buried within the automation system or manually tracked through documentation. Knowing if cycles are using excess resources, or have the potential to cause a contamination risk because hygiene parameters were not met, is largely unexplored.

Diversey Intelligent CIP translates CIP measured data into visual, easy to understand, actionable information. The curtain is removed and the details of each CIP run are discovered, providing proof of compliance and indicators of where to optimize.

With Diversey Intelligent CIP you can:



- Verify that the cleaning parameters of each CIP run were met.
- Keep track of what has been cleaned.



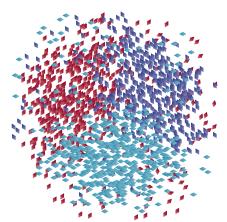
EFFICIENCY

- Determine if each cleaning run has met target efficiency parameters.
- Uncover and prioritize areas for improvement.
 - Statistically evaluate each cleaning recipe.

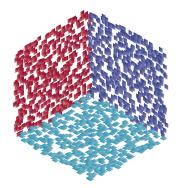


- Track and report on water, energy and chemical consumption.
- Optimize CIP recipes to improve sustainability and reduce cycle time.

CIP DATA

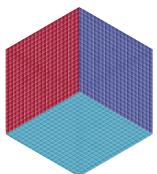






DECISIONS

- Focused Projects for Optimizations
- Real-time Compliance





Easy and immediate access to your CIP performance

Process, analyze, monitor and compare all your CIP data points to truly understand if your process is in control

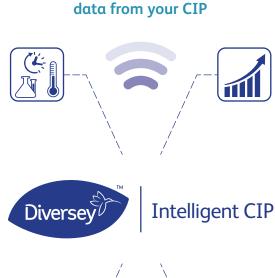
Intelligent CIP receives

Hygiene

- Evaluates each CIP Cleaning process.
- Computes effective cleaning times within the recipe's cleaning protocols and visualizes results.
- Helps compare the same program on multiple objects.
- Facilitates object-based CIP program customization.
- Repeatability control

Efficiency

- Finds overshooting on the actual CIP program.
- Evaluate step times, rinse water usage and rinse time.
- Pinpoint chemical use and losses.
- Improve energy loss and maintenance by addressing overheating (flagged temperatures).



Intelligent CIP converts data into actionable information

Continuous process monitoring

- Uncover and troubleshoot outliers and process deviations.
- Program and cleaning statistics.
- Repeatability analysis per object / object group / per program /program step.
- Permanent process validation.

KPI Management

- Track and report utility use (time, energy, water and chemistry) to help manage and control costs.
- Documented cleaning compliance enabling traceability and audit requirements.
- Record food safety, efficiency and quality improvements using a statistical process.

Compliance at a Glance

- At your desk have a quick view of your CIP process for any date range, specific unit, CIP circuit, or recipe.
- Drill down to a specific cleaning run and view or download a compliance report that compares the site's quality standard protocols vs actual data. The report highlights hygiene concerns or efficiency opportunities.

Continuous Improvement

- Know if your process is in control.
- Learn which CIP recipes can be effectively optimized to operate more sustainably.
- Compare each cleaning run of a specific recipe using a six sigma distribution curve.



Remote Monitoring

The optimized user interface provides an overview of chemical and utilities consumption; access to a quick view of your CIP processes for any date range, specific unit, CIP circuit, or recipe; and enables responsive action when compliance with the defined (validated) parameters have not been met.

| | | | | | | 1 | |
|---------------------------------------|------|-----------------------|-----------------------|--------------------|----------------------|---------------------------|-----------------------|
| ✓ CIP Units ✓ CIP Units SELECT SELECT | | | ✓ CIP Units SELECT | SELI | P Units ECT | ✓ CIP Units SELECT | |
| Production | | Compliance | | Consumpt | ion | Costs 18 62 EUR | |
| Average cleaning ru 1hrs 5min 51 | | Compliant runs 85% | | Acid (g) 16 520 | Water (m³) 12 000 | Acid (EUR) 12 390 | Water (EUR) 30 000 |
| Cumulative cleaning duration | | Hygiene risks | | Alkali (kg) | Electricity (kWh) | Alkali (EUR) | Electricity (EUR) |
| 3 579hrs | | 13% | | 33 040 | _ 5 415 | 19 824 | 380 |
| Number of cleaning | runs | Cost risk | | Time (h:m:s) | Thermal (kWh) | Time (EUR) | Thermal (EUR) |
| 3304 | | 20% | | 01:05:51 | 207 045 | 01:05:51 | 6 211 |
| | | Show all issues > | | | | | |

Each cleaning run is automatically evaluated by comparing the company's defined quality standards with the data being received in real-time¹.

Corrective action is by exception with non-compliant elements of the process being highlighted for further investigation.

| _ 🗆 | CLEANING RUN COM | | | | | |
|-----------|----------------------------|-------------|-------------------------|-------------------------------------|---------|------------|
| CIP Phase | Parameter name | Min | Max | Measured duration inside parameters | Hygiene | Efficiency |
| Pre rinse | Temperature | 15.00°C | 60.00°C | 00:04:19 Pass | | Pass |
| | Conductivity | 0.00 mS/cm | 20.00 mS/cm | 00:05:30 | Pass | Pass |
| | Flow | 16.00 m³/h | 22.00 m ³ /h | 00:05:45 | Pass | Pass |
| | Target compliance duration | 00:04:00 | 00:06:00 | 00:04:19 | Pass | |
| | Total phase duration | 00:05:45 | | Pass | | |
| Caustic | Temperature | 85.00°C | 95.00°C | 00:07:18 | Fail | Fail |
| | Conductivity | 75.00 mS/cm | 85.00 mS/cm | 00:29:52 | Fail | Fail |
| | Flow | 16.00 m³/h | 22.00 m ³ /h | 00:40:56 | Pass | Pass |
| | Target compliant duration | 00:40:00 | 00:50:00 | 00:07:18 | Fail | |
| | Total phase duration | | | 00:40:56 | | Pass |



¹ Typical time-lag between data being collected at site and becoming visible in Intelligent CIP portal is 3 minutes however internet speeds, processing capacity, site firewalls and other aspects could impact this response time.



Data Analysis

Applying statistical analysis to the CIP datasets means that improvement decisions can be made faster and with confidence that there will be no negative effect on the cleaning result. Tools and algorithms built into the Diversey Intelligent CIP platform enable the CIP process data to be visualized and interrogated to better understand what is happening during each phase or each cycle and uncover any anomalies such as high variance among a set of automated processes.



The Intelligent CIP platform provides a digital history of your CIP operations and gives deeper insight and intelligence of CIP processes beyond compliance.



Technical Information

Intelligent CIP is a secure, cloud-based, data analytics platform. It processes CIP data being collected onsite and makes it easy to access and review.

Intelligent CIP is not a CIP control system or replacement for CIP automation.

Minimum Requirements

- PLC Communication (Automation) system
- Installation of X-Controller with Intelligent CIP software
- Sensors installed for each line:
 - Flow
 - Conductivity
 - Temperature



Diversey Intelligent CIP uses the power of cloud-computing to collate and process your CIP data, giving you immediate insight into the performance of each cleaning run.





Taking care of what's precious™

Diversey's purpose is to go beyond clean to take care of what's precious through leading hygiene, infection prevention, and cleaning solutions. We develop and deliver innovative products, services, and technologies that save lives and protect our environment. For over a century, the Diversey brand has become synonymous with product quality, service, and innovation.

Our fully-integrated suite of solutions combines patented chemicals, dosing and dispensing equipment, cleaning machines, services, and digital analysis. We are a trusted partner; serving more than 85,000 customers in over 100 countries with a network of almost 9000 employees globally.

For more information, visit www.diversey.com or follow us on social media.





FIG.8



www.diversey.com

All logos and trademarks are owned by or licensed to Diversey, Inc. 😳 2021 Diversey, Inc. All Rights Reserved. 00000 en 03/21 These materials are provided for general information purposes only and do not replace each user's responsibility to assess the operational, legal and other requirements applicable to each facility.