

# FOOD PROCESSING & PACKAGING

Experience a cleaner clean with a fraction of the waste



Food processing and packaging equipment accumulates grease, carbonized residue, seasonings, proteins, harmful bacteria, biofilms, adhesives, labels and many other contaminants that traditionally take significant time to clean.

Dry ice cleaning provides an in-situ cleaning solution that is non-destructive, sustainable, does not use water or chemicals and does not produce secondary waste.

*"Because of how effective the dry ice blasting process was on the inside of the barrels, we plan on repeating the blasting process at least once a year. With the wood now very clean and rejuvenated, implementing a more formal wood tank management plan, and increasing the production of our wood aged beer, we'll have better quality, more delicious beer."*

- Lenore Bennett  
Quality Control Manager | Dogfish Head Brewery

## Industry Leaders Benefiting from Cold Jet



## FEATURED APPLICATIONS

MIXERS AND BLENDERS  
SLICERS AND DIVIDERS  
ROASTERS, OVENS AND PROOFERS  
DRYERS, EXTRUDERS AND MOLDS

LABELERS, BOX FORMERS AND GLUE APPLICATORS  
CONVEYORS AND CHAINS  
RADIAL FEEDERS  
WRAPPERS AND PACKAGERS

BAGGERS AND PACK-OFF TABLES  
MILLS AND LOAD-OUT BINS  
PALLETIZERS AND DE-NESTERS



## KEY BENEFITS

- CLEAN ONLINE OR IN PLACE, EVEN WHILE EQUIPMENT IS HOT AND RUNNING
- 
- ELIMINATE OR REDUCE DISASSEMBLY
- 
- NO WATER, CHEMICALS OR SECONDARY WASTE STREAMS
- 
- NO MASKING OR DRYING TIME
- 
- NON-CONDUCTIVE
- 
- REDUCE CLEANING TIME AND LABOR COSTS
- 
- REMOVE BIOFILMS WITHOUT WATER OR CHEMICALS
- 
- LOWER BACTERIA COUNTS
- 
- NON-ABRASIVE
- 
- ENVIRONMENTALLY FRIENDLY



Learn more at [coldjet.com](http://coldjet.com)