



FROM DATA TO RESULTS

THE SOLUTION FOR CIP OPTIMISATION

ADVANCED MONITORING AND DETAILED REPORTS

COST OPTIMISATION

COMPLETE VISIBILITY OVER THE CIP

TECHNICAL SUPPORT

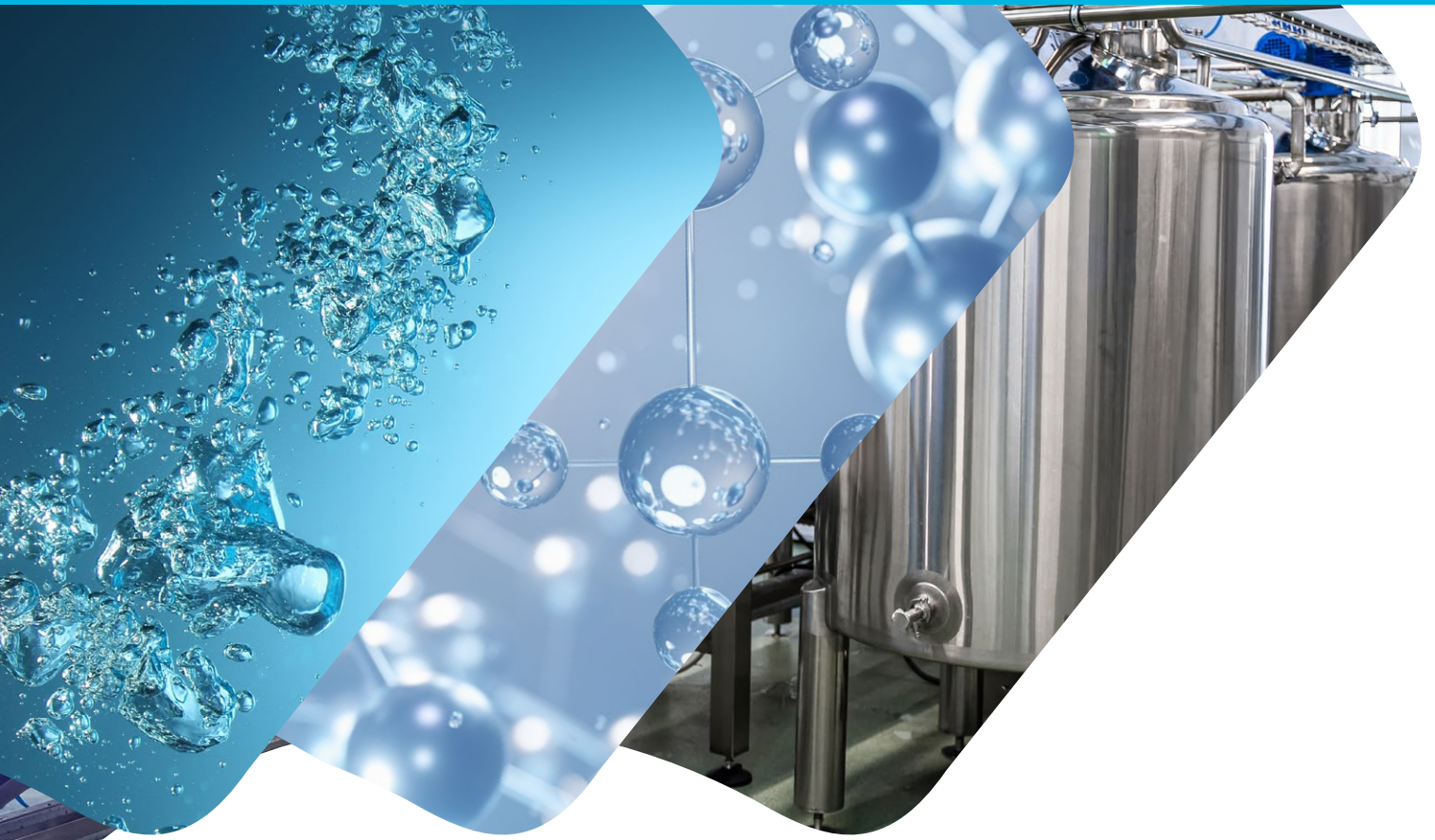
MINIMISING THE IMPACT ON THE PLANET

FEEL SAFE WITH US



CHRISTEYNS

FOOD HYGIENE



THE SMART SOLUTION FOR CIP OPTIMISATION

Christeyns IN-SITE CIP is a specialised solution that combines our non-intrusive software with our technical expertise, allowing the food industry to monitor and optimise Clean-In-Place (CIP) processes. This solution does not require any physical installation; instead, it utilises the existing CIP signals of the PLC and remote troubleshooting. As a result, it helps reduce water, chemical, and energy consumption while enhancing efficiency and sustainability.

Optimised Clean-in-Place (CIP) systems are crucial for the food industry, as they ensure hygiene, food safety, and operational efficiency. A well designed and properly maintained and managed CIP system reduces consumptions, leading to lower operational costs and a minimised environmental impact.

With the IN-SITE CIP solution, you gain complete visibility of your CIP processes in the dairy and beverage industries while enhancing hygiene practices sustainably.

Our solution for the food industry turns data into results. It uses software to collect and analyse information, making it easy to understand through clear dashboards. Our technical support guides customers through the optimisation process from identifying improvement areas to implementing changes and validating the results.



What's the IN-SITE CIP solution?

- Non-intrusive software
- Advanced remote analytics
- Comprehensive data-driven reports
- Remote and fast support
- Support optimisation
- Problem-solving and validation



HOW DOES IT WORK?

IN-SITE CIP operates around 4 main steps



1. DATA GATHERING

All CIP sets are controlled by a PLC (Programmable Logic Controller) that receives input signals from sensors and other devices and then outputs control signals to manage all the CIP operations and cleaning routines.

The IN-SITE CIP software records 24/7 the existing PLC signals and automatically generates cleaning reports.

2. DATA PROCESSING

IN-SITE CIP reports capture the fine detail of each clean, allowing for easy and quick identification of improvement opportunities.

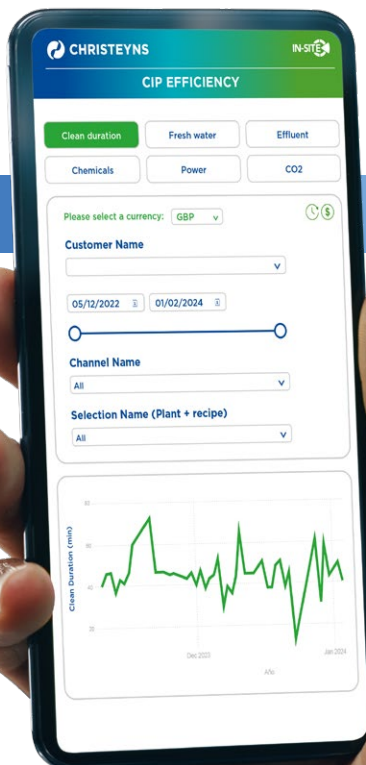
- 🔄 **Quality verification:** Independent of SCADA (or alternative). Electronic log of what, when, and how cleaning occurred.
- 🔄 **Cost analysis:** Calculations of the financial impact of the cleaning process.
- 🔄 **Sustainability:** CO₂, reduction, water usage, waste generation, energy consumption, and chemical usage.
- 🔄 **Operations:** Support to planned maintenance.



3. OPTIMISATION & REPORTING

The IN-SITE CIP specialist analyses the data using the bespoke reports and delivers in stages:

- 🔄 Improvement opportunities.
- 🔄 Actions and recommendations.
- 🔄 Potential savings.
- 🔄 Before and after comparison.
- 🔄 Customer training.



4. VALIDATION

Power BI dashboards will allow users to identify trends, inefficiencies, and areas for improvement quickly before they become larger issues.

- 🔄 User-friendly and comprehensive for all.
- 🔄 Comparative analysis - tracking and trending.
- 🔄 Validation of improvements.
- 🔄 Automated out-of-spec emails.



WHY CHOOSE IN-SITE CIP

Christeyns has been developing solutions with its customers in mind for over 25 years. IN-SITE CIP is a proven technology designed to support CIP optimisation in the food industry.

MINIMUM INSTALLATION COSTS AND FAST OPTIMISATION DELIVERY

- **NON-INTRUSIVE SOFTWARE:**
The installation is performed remotely using the existing CIP signals

FAST, REMOTE AND FULLY ACCESSIBLE

- Streamlined, faster support
- User-friendly
- Comprehensive for all

CONTINUOUS PRECISE MONITORING

- Faster response by remote troubleshooting

EFFICIENT AND REDEFINED TOOL

- Enhance facility hygiene
- Reduce CIP cleaning costs
- Fewer CIP-related issues
- Minimise environmental impact
- Maximise site productivity

BENEFITS

 <p>Save money Through reductions in the cost of CIP (save energy, water, chemicals, time)</p>	 <p>Increase productivity Through reductions in CIP times</p>	 <p>Ensure product quality and integrity Through dashboard reports</p>	 <p>Reduce downtime Through an automated planned CIP maintenance program</p>
 <p>Reduce site water usage By reducing wastage during CIP</p>	 <p>Enhance sustainability By focusing on environmental impact</p>	 <p>Give greater visibility on every aspect of CIP</p>	 <p>Improve skills capabilities End-to-end supervision and expert support</p>



HYGIENE MONITORING AND OPTIMISATION SOLUTION

TESTIMONIAL

“For the past 3 years, we have been using IN-SITE CIP at our cheese manufacturing site, and it has been a game-changer for optimising our (Clean-In-Place) processes.

IN-SITE CIP provides unparalleled visibility into every detail of our CIP cycles, which is essential for effective system management. Without this level of insight, you operate without control. This results in unnecessary energy, chemicals, water consumption, and increased effluent production.

Thanks to IN-SITE CIP , we’ve optimised our CIP regimes, leading to significant savings in these areas. The graphical data lets us track

the exact savings, providing clear evidence of our improvements.

Manually optimising our CIP processes to such a precise level would be impossible.

IN-SITE CIP is a crucial efficiency tool and a key asset in our sustainability efforts.

I couldn’t imagine operating our system without it!”



Nigel Pritchard

(Environmental Coordinator - Wyke Farms Ltd)

CASE STUDY

A customer in the liquid milk industry in the North West of England has been using the IN-SITE CIP system for many years. The solution has supported him to optimise the CIP cleaning regimes and results in significant savings. Findings of the study:



- Saving of fresh water 9.000 m³/year.
- Saving in the chemical consumption 54.500€.
- Saving in the water 91.900€.
- The CIP optimisation allows 374 additional production hour/year.

Download the full case study





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