



Rynkeby ozonates to prolong shelf-life

All fresh fruits free from microbial contamination at all times

 **ozonetech.**

RYNKEBY FOODS DENMARK

When Inger Rasmuson 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.



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 Bråmhults, 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 SOLUTION

Rynkeby turned to Ozonetech to manufacture, deliver and commission an ozone system. We installed the 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 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.



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

PLANT FACTS

Name:	Rynkeby Foods, Denmark
Industry:	Food & Hygiene (beverage)
Purpose:	Sanitation of fruit rinse water
System solution:	RENA Vivo A3 Food & Hygiene Solutions
Volume:	2 m ³ rinse water tank
Size (HxWxD):	1800 x 1200 x 800 mm
Input power:	0.8 kW
Noise level:	49 db

ABOUT OZONETECH

Ozonetech is an award-winning cleantech company that has offered premium products for air and water treatment since 1993.

Our unique technology and extensive expertise has made us a rapidly growing global company with installations on six continents. All development and manufacturing is located in Sweden. In addition, we have in-house specialists for consultation, planning, installation and service.

As a Center of Excellence within air and water treatment, we also collaborate in international efforts to develop global standards for purification solutions.

At Ozonetech, we have a strong incentive to reduce energy consumption, health risks and the impact on the environment. Our current solutions provide a multitude of benefits in the processing and food industry, real estate, commercial kitchens as well as in the retail market.

