

Manual Cleaning Insights



Smart. Clear. Connected.

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ECOLAB®

Manual Cleaning Insights

Smart. Clear. Connected.

ECOLAB[®]
PROTECTING WHAT'S VITAL™

Keys to your plant's success

You need:

- Consistent, effective cleaning to help ensure food safety and quality
- A program built to drive cost savings and consistency in hygiene standards

Consistent Hygiene Standards



Efficiency

Water and resource consumption



Food Safety & Quality

Microbiological results



How MCI works

Critical parameters



Time



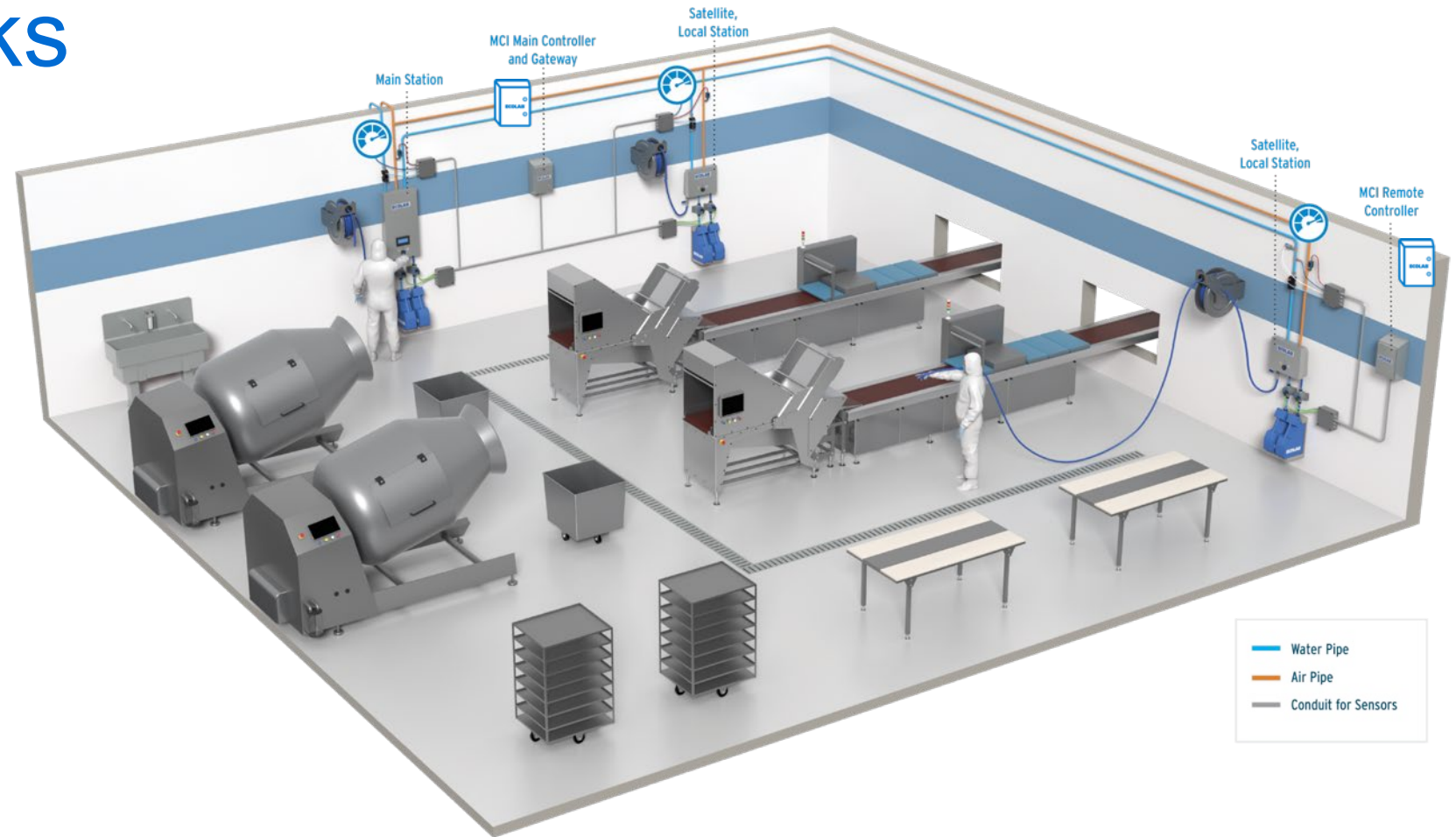
Water



Chemistry



Air



How MCI works
to verify your
cleaning process



Sensors



MCI Controller



Cellular
Network



Microsoft
Azure Cloud



MCI Online
Dashboard

Ecolab Proprietary

Ecolab Proprietary

Capture data to control your clean

Food safety and brand reputation



- Maintain food quality and integrity with verifiable cleaning processes that help prevent microbiological and chemical contamination
- Enable correlation of C&D data to food safety and quality issues to improve product shelf life and reduce scrapped or recalled product

Resource optimization and data capture



- Monitors resource usage and compares it to benchmarks to help avoid under- or over-usage and optimize total cost of operations
- Automatically captures, stores and analyzes data to improve insights, help you identify root causes and reduce time needed to prepare data for audits

Productivity



- Monitors and verifies phases in the cleaning process to reduce recleans and increase on-time production starts
- Improves efficiency by providing data that lets you identify training opportunities and ensure your team's timely completion of tasks

Sustainability



- Sets limits and exceptions to help reduce water consumption, energy costs, optimize the cleaning process, and preserve equipment asset life
- Helps reduce food waste and scrapping
- Helps minimize burden on effluent by optimizing chemistry usage

Better cleaning insights mean better cleaning outcomes

MCI helps you:

- ✓ Verify cleaning and disinfection activities
- ✓ Save money by reducing re-cleaning to help promote on-time production starts
- ✓ Improve efficiency by identifying suboptimal resource usage
- ✓ Save time by standardizing and verifying procedures
- ✓ Ensure product consistency and quality
- ✓ Improve your sustainability profile



Quotations from existing customers

We have improved communication with 3d party contract cleaner, and we use MCI to have data-driven discussions.

QA Manager

Data security with separate Ecolab SIM card, so no plant owned vpn channels are used for data transfer.

QA Manager

Recording allows you to act quickly in the event of deviations, and therefore has a direct impact on the quality of the cleaning and ultimately on food safety.

QA Manager

This is an exceptional tool to tackle deviations.

Corporate Quality & Food Safety Manager

