

Study conducted at a
Dutch Nutraceutical plant

CASE STUDY

Process Monitoring in a Dutch Ingredients Plant

Could process monitoring using QualiTru's sampling systems produce data that was more consistent and reliable?

CHALLENGE:

The Quality team at a Dutch ingredients plant questioned the reliability of their microbiological data in evaluating their process and product quality. They also had concerns regarding the hygiene of their equipment and sanitation process. The challenge was whether process monitoring with QualiTru's sampling systems would result in data that was more consistent and reliable.

SOLUTION:

QualiTru developed a process monitoring plan for collecting aseptic and representative samples from raw ingredients through finished silos. QualiTru stainless steel ports were installed at critical sampling points, including the rennet silos, lactose liquid loadout, and the non-filtration verification site. Aseptic techniques were used for sample collection into a sterile collection bag, microbiological testing was completed, and the data was analyzed.

RESULTS:

Continuous process monitoring using the QualiTru sampling system resulted in more reliable data and a better understanding of the process. Analysis of the new data suggested that the unreliability of previous samples had likely been due to unhygienic equipment.

BENEFITS:

QualiTru's aseptic and representative sampling systems are a reliable method for continuous process monitoring. The team can now trust the sample data and process hygiene collected across the entire manufacturing process.

"After recognizing our samples were unreliable with unhygienic equipment, we are now confident using QualiTru ports to collect samples."

— Quality Manager

"The sample ports are easy to use and can easily be cleaned. Also, the instructions on how to replace and use are very easy to find and follow step by step."

— Operations Manager