



The Ecolab® Difference for Food Processors

Achieve your operational goals with a partner who advances food safety and quality, optimizes water usage and enhances productivity across your plant, seamlessly.

Our team of experts is always pioneering new chemistries and process excellence to meet your advanced food safety needs.

PEOPLE HEALTH

Advance food safety and quality

Leverage state-of-the-art solutions for cleaning, sanitizing, disinfection and pest control throughout your facility.

Ecolab helped our customers prevent

8M+

FOODBORNE ILLNESSES

IN 2023

PLANET HEALTH

Optimize water

We optimize your water and energy usage and reduce waste by thinking differently about the role water plays across your entire operations.

On average, Ecolab helped our food processing customers identify opportunities to save

48M

GALLONS OF WATER

PER YEAR, AT EACH SITE

BUSINESS HEALTH

Maximize productivity

End-to-end solutions that drive higher productivity and deliver lower costs of operations.

On average, Ecolab helped our food processing customers identify opportunities to save

4,219

HOURS OF PRODUCTIVITY

PER YEAR, AT EACH SITE



Service and expertise

Reliable, specialized service locally backed by a full team of technical, food safety, training and digital experts



Data and insights

Purpose-built digital solutions and tools for the food and beverage industry



Innovation

Comprehensive, innovative solutions across food safety and quality, water, and pest control

Experience total plant partnership

Let us handle your hygiene and water treatment needs end-to-end, so you can focus on manufacturing your best-quality product.



Cleaning and sanitation

Leverage best-in-class solutions for cleaning, sanitizing and disinfection throughout your facility.



Water treatment

Manage your water with influent to effluent solutions that minimize water usage, maximize asset performance and optimize costs.



Digital tools

Arm your team with actionable insights that help simplify your operations and improve your productivity.



Pest elimination

Access industry-leading pest services, including fumigation, microbial decontamination and rodent monitoring.

CASE STUDY

Opportunity

An international food and agriculture company needed to reduce its water usage as it was close to the maximum yearly limit and exceeding its storage pond capacity. The company wanted to maintain current production while adhering to more effective Reduce, Reuse, and Recycle water strategies.

Contact your Ecolab representative for more information

ecolab.com/contact

Innovative solutions

Ecolab is always innovating — developing more targeted chemistries, digital solutions and comprehensive programs for critical areas within your food processing facility. Recent innovations include:

CLEANING AND DEGREASING

Exelerate™ TUFSOIL

A ready-to-use, heavy-duty gel cleaner and degreaser specifically designed for removing tough, burnt-on soils.

DRY CLEANING

DrySan™ Tri-O

An EPA-registered, ready-to-use cleaner, sanitizer and disinfectant for use on hard, non-porous food contact and non-food contact surfaces. It's especially beneficial for use in low-moisture or dry processing environments.

PROCESS WATER ANTIMICROBIALS

Tsunami 100™

An EPA registered antimicrobial water additive that reduces pathogens in process wash water.

THERMAL PROCESSING

3D TRASAR™ Technology for Canning

A complete water monitoring and control program that reduces food safety risks and helps to prevent container corrosion, discoloration and spotting.

DIGITAL SOLUTIONS

ECOLAB 3D™

A secure, cloud-based, IIoT platform that distills data in real time into actionable insights, including clean-in-place (CIP) performance and water savings opportunities.

Results

Through a three-day assessment, Ecolab unearthed 26 recommendations for advancing sustainability initiatives and reducing water usage. These changes included opportunities for water, energy and operational savings with a potential cumulative effect of:



\$285,754

in annual savings



25% reduction

in water consumption



9% reduction

in energy consumption