



Bakery cleans up with Starfrost CIP system

Starfrost have retrofitted a Clean in Place System on a Spiral Chiller at Riverside Bakery.

Riverside Bakery, part of the Addo Food Group, is a manufacturer of pastry products based in Nottingham. Addo Food Group includes six sites in the UK, after obtaining the chilled savoury pastry division of Kerry Foods. The group produce 256 million products every year, for both own brand label and for other retail partners.

Committed to improving and developing its manufacturing facilities, Riverside Bakery took on the project to increase hygiene within its quiche processing line. With increasing food safety demands within the food processing industry, food processors today must be extremely focused of hygiene in their production.

Following the successful installation of a Spiral Chiller at Riverside Bakery, freezing & chilling equipment manufacturer Starfrost were approached to assist the firm with a Clean in Place System. The existing spiral chiller was installed by Starfrost in 2010, designed to chill 2050kg per hour of cooked quiche in trays. It features a stainless steel belt around a single drum, with low level infeed and high level exit built into an existing blast chill unit.

Starfrost retrofitted a Clean in Place system to Riverside's existing Spiral Chiller, succeeding a site visit and technical survey at the bakery. Following installation, the CIP system has enabled the firm to reduce manual labour and operate more efficiently.

The automated cleaning system offers a reliable and repeatable process, delivering consistent cleaning results, it delivers low volume and high pressure ensuring the use of water and chemicals is kept to a minimum.

Starfrost designs and manufactures industrial freezing and chilling systems to the global food processing industry. Other services available from the freezing and chilling specialist include vital pre-sale, spares, maintenance and aftercare support.

A driving force in food processing worldwide, Starfrost has remained at the forefront of technical innovation for over 30 years. The company's engineering team is dedicated to working alongside processors to develop the best IQF solution, whatever the food product.

Starfrost equipment is custom designed and built at its UK manufacturing facility. The company's freezing and chilling range includes Spiral Systems, IQF Fluidised Tunnels and Contact Freezers. For more information visit: <http://www.starfrost.com>

PR & Marketing Manager
Star Refrigeration
Thornliebank Industrial Estate
0044 (0) 141 638 7916

About Star Refrigeration

Established in 1970, Star Refrigeration leads the way in natural refrigeration and heating technology.

Working closely with its customers, the company strive to offer a comprehensive range of cost effective, eco-friendly and socially responsible heating and cooling solutions to suit a variety of different business needs.