



Case Study Surface Disinfection Egg Processing

An Alternate Disinfection Solution for your facility.

At a glance

Founded in 1984 Deb El Food Products was designed to be the most modern egg drying plant in the world. Ten years later, in 1994, Deb El purchased Ballas Food Products, a distributor of frozen, liquid and dried egg products to bakeries and small food manufacturers in the New York Metropolitan area. Deb El continued to diversify and in 1996 purchased a manufacturer of mayonnaise and powdered drink mixes, which became known as G&L Food Products.



GREEN
Technology



REPLACE
Harsh Chemicals



PROFITS
Increased



25 Silverstone Crescent - Kyalami
Business Park - South Africa.



www.radicalwaters.com



South Africa

CHALLENGES



During the production of Hard boiled eggs, there is a risk of product surface contamination, due to human handling. Deb El Foods were looking for an alternate solution to the typical chemical interventions used in the process.

SOLUTIONS



ECA Solutions is used to sanitize peeled hard-boiled eggs, before packaging, to ensure a 100% safe product to the final customer and prolong the shelf life of the hard-boiled eggs by at **least 7 days**.



**Technical
Services**



**Customer
Care**



Savings

BENEFITS



1

Green, Safe Technology

Made from Salt+Water and through a controlled process known as Electrochemical Activation; ECA produces HOCl, that is safe on Food and safe for humans and animals

2

Shelf Life Extension

Increased Shelf-Life of product = Increased profits.
Replace Toxic chemicals with Water-Based ECA.

3

Total Microbial Control

ECA has been independently reviewed and tested to be 99,999% effective against a broad-spectrum of bacteria, viruses, yeast and fungi.



ECA IS SAFE ON FOOD

Diluted ECA Sprayed Directly onto the surface of peeled eggs.



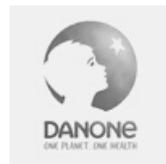
ECA IS EASY TO INSTALL

ECA Generator Installed at Deb-El Food, used in process.





Our Customers & Testimonials



"We are very happy with the way the equipment and the chemistry has performed in Sherburne!

Currently, we are installing a new hard cooked egg operation in our new Hampton Iowa plant and want to order another unit for that facility."

- Shelly McKee Ph.D. / VP of Food Safety and QA,
Deb El Foods, Elizabeth, NJ

"I am happy to say I have not found a thing wrong with the ECA machine. It has operated flawlessly since it was installed months ago. Using the Anolyte solution from the machine, we are able to remove the sodium benzoate from the brine on our eggs. It is a big win for Deb El Foods and the machine works awesome. We also have four electrostatic sprayers that we move from room to room in the plant. This is working very well on cleaning and sanitising our equipment inside and out.

Spraying in each room has greatly increased our air quality in the plant as well. We are finding new uses for the solution every day. Thank you very much!"

- Chad Tredway / Lead Mechanic & Engineer for
Deb El Foods, Sherburne, NY

