

CIP Process Innovation for Food & Beverage

ifm's CIP Process Innovation for Food & Beverage online Webinar

Wednesday

09 December

14H00 PM

Food Specialist Presenter

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New Business Development Manager

Johan van Niekerk

Host









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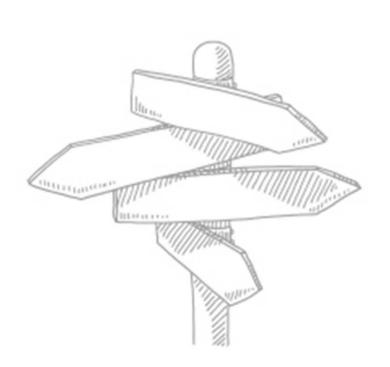




CIP Process Innovation for the F&B

Overview

- 1. Introduction
- 2. MVQ smart valve sensor
- 3. LDL Conductivity sensors
- 4. TCC temperature sensors
- 4. PM pressure sensors
- 5. IO link masters
- 6. Connection technology
- 7. Q&A Session



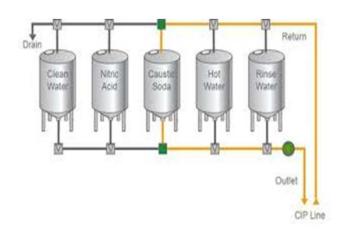




Introduction

CIP, or Cleaning-in-Place is a critical hygiene process that helps to ensure the health and safety of the consumer. CIP refers to the use of a mix of chemicals, heat and water to clean equipment. The best results are obtained by ensuring a suitable combination of temperature, time, physical action and chemical concentration









Overall Equipment Effectiveness

AVAILABILITY

... takes into account Unplanned and Planned Stops. An Availability score of 100% means the process is always running during Planned Production Time.

PERFORMANCE

... takes into account Slow Cycles and Small Stops. A Performance score of 100% means when the process is running, it is running as fast as possible.



... takes into account Defects (including parts that need Rework). A Quality score of 100% means there are no Defects (only Good Parts are being produced).

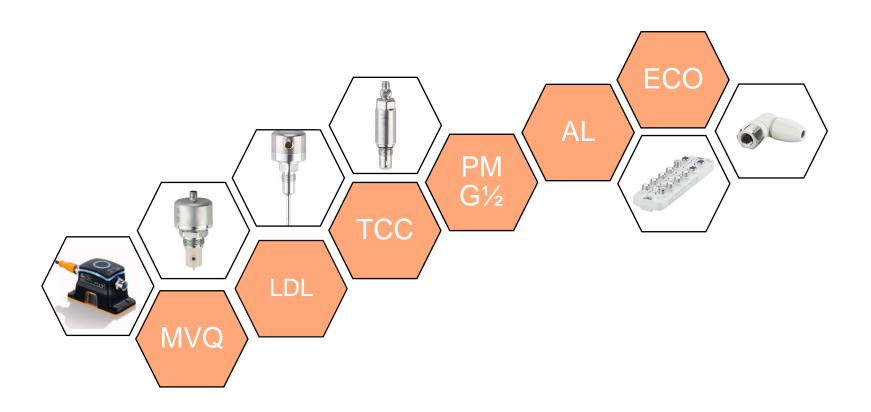






CIP Process

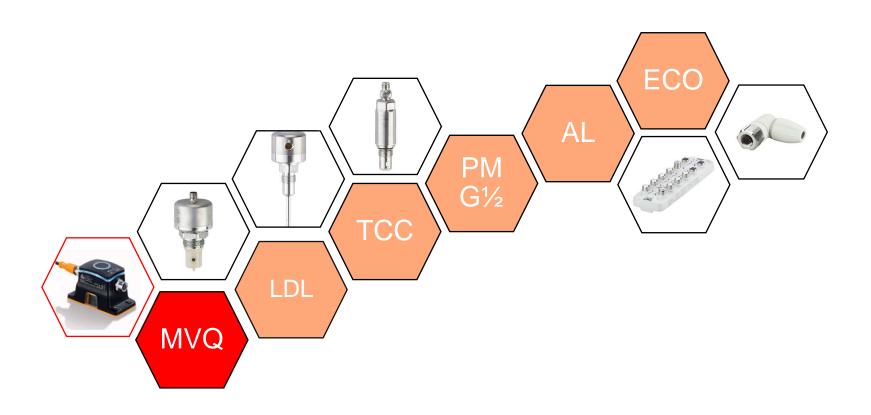
System Solution







MVQ – Precise Valve Monitoring and Controlling







MVQ: Smart Valve Sensor

Features on IO link:



- Reducing of cabling (single M12 connector for the solenoid & Feedback)
- 2. Automatic teach of the end positions of the valve by directly controlling the solenoid valve via the MVQ
- 3. LED ring light for easy detection in the plant
- 4. Prevention of defects by early detecting of wear or adhesion
- 5. Cycle counter for monitoring
- 6. Cost and time savings due to more precise planning of maintenance

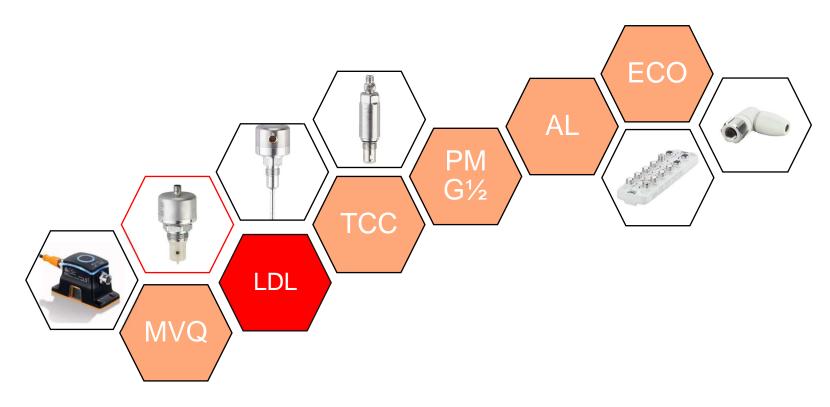
***Webinar available on ifm webpage





LDL – Conductivity Measurement in Food & Beverage

Classic Example: CIP Process



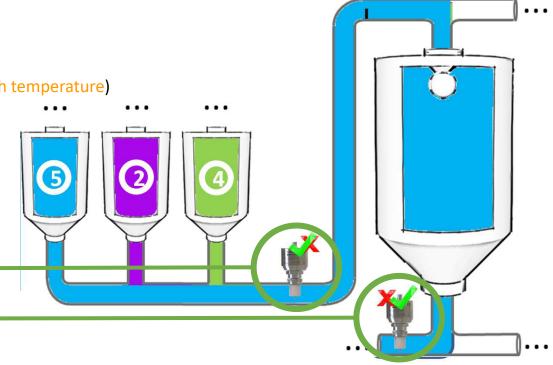




CIP Process

- ① Rinse with process water
- ② Cleaning with alkaline solution (high temperature)
- 3 Flush with process water
- 4 Clean with acid
- 5 Flush with process water

The use of conductivity sensors can reduce the consumption of water and chemicals



CIP side

Production side

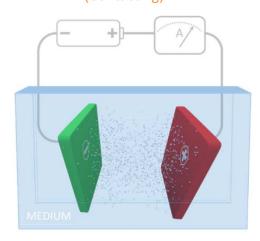




Inductive (Toroidal)



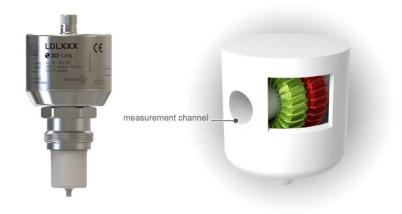
Conductive (Contacting)











Conductive (Contacting)









• Measuring Principles for Sanitary Applications : LDL100



*Measurement environment varies

with installation conditions

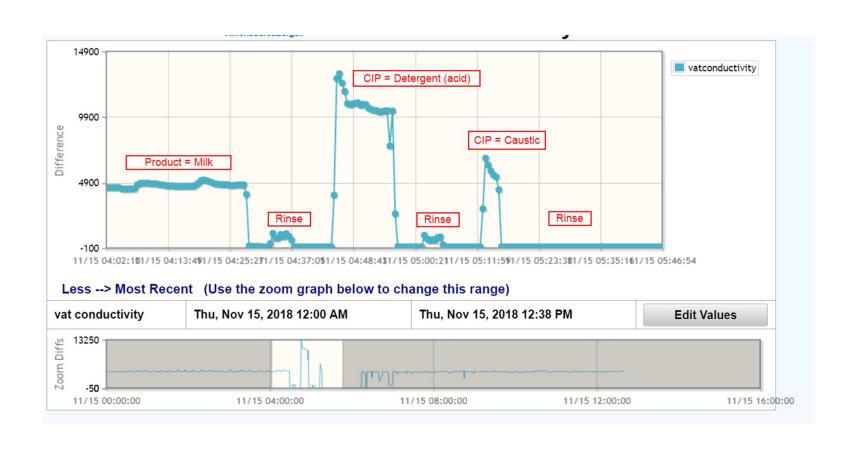
Simple solution for interphase detection and monitoring of products/CIP

- All-in-one transmitter
- Fast response to temperature
- Measuring range: 100...15000 μS/cm
- Sanitary design with 3A approval
- Can be installed in pipes down to 1" (DN25)





TREND OF PROCESS VALUES







Measuring Principles for Sanitary Applications: LDL200



Solution for chemical concentration and measurement of complete CIP cycle.

- All-in-one transmitter
- Machined PEEK probe
- Sanitary design with 3A approval
- Probe length up to 33.5 mm
- Measuring range 100 μS/cm to 1000 mS/cm

*Measurement channel is a fixed environment





Digital vs Analog Resolution

Measuring range (μS/cm)	PLC analog input card (12 bit)	IO-Link *
0500	1 μS/cm	
05,000	2 μS/cm	
015,000	4 μS/cm	1.48/00
0100,000	25 μS/cm	1 μS/cm
0500,000	122 μS/cm	
01,000,000	244 μS/cm	

^{*} LDL100 measuring range is limited to 15,000 µS/cm

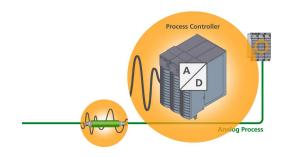
Example:

12 bit Analogue system (sensor output + analog input card)

- 12 bits (4096 steps) available
- Assuming 500mS/cm scaling

 $500,000/4096 = 122 \mu S/cm per step$

>25% ERROR (water)

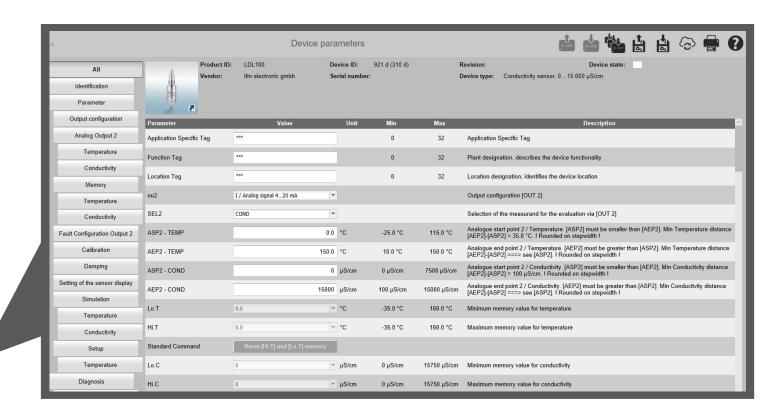


IO link Resolution = 1µS/cm





ifm LR Device Software







hygienic pipe fittings for clamp and

Analytical sensors



Solid tip prevents breakage

Reduce inaccuracies associated with a time-based cleaning

Flexible process adjustments increase system efficiency

Easily adapted to new recipes and media

Loss-free digital transmissionof measured values

dab	s adapters clamp and hygienic pipe fittings	
A.C.	Clamp – G 1 Aseptoflex Vario DN50 with leakage port	E33309
	Tri-clamp – G 1 Aseptoflex Vario 2" with leakage port	E33209
40	Tri-clamp - G 1 Aseptoflex Vario 2"	E33202
40	Tri-clamp – G 1 Aseptoflex Vario 1.5" with leakage port	E33208
	Tri-clamp – G 1 Aseptoflex Vario 1 – 1.5" with leakage port	E33201
	Hygienic pipe fitting – G 1 Aseptoflex Vario 1.5*	E33212
-	Hygienic pipe fitting – G 1 Aseptoflex Vario 2*	E33213
	Hygienic pipe fitting – G 1 Aseptoflex Vario 1.25 "	E33211









E33302



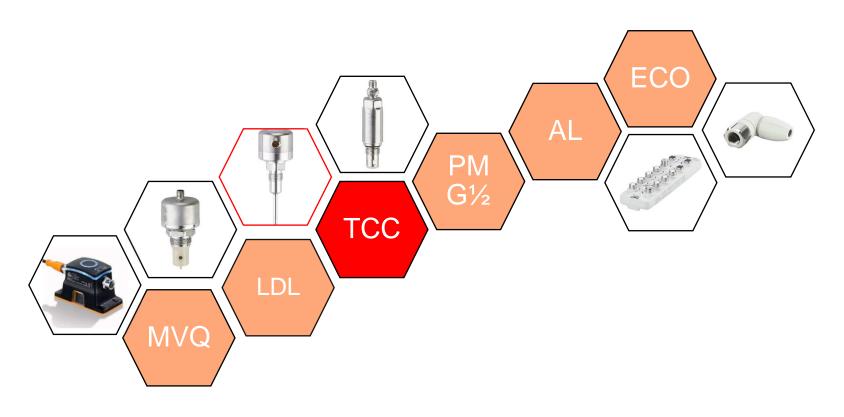
E33	
Clamp connection with notch - G 1	Aseptoflex Vario DN40 with leakage port







TCC – Reliable Temperature Measurement in Food & Beverage







Importance of Temperature Measurement

Wrong temperature readings have a major impact on product quality and safety for the consumer – Critical processes eg: CIP, Sterilization, Pasteurization

There are two types of internal factors to secure procedures

- 1) Redundancy of measurement
- 2) Calibration of the sensors

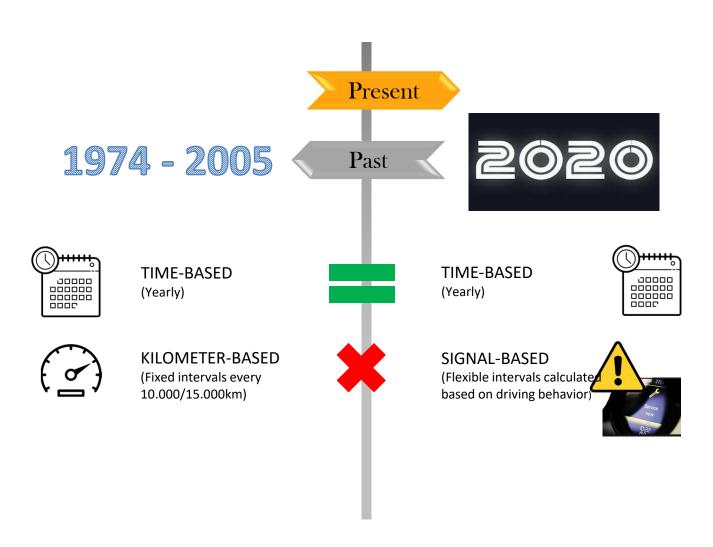
**Both can contain a false sense of safety







Car Service



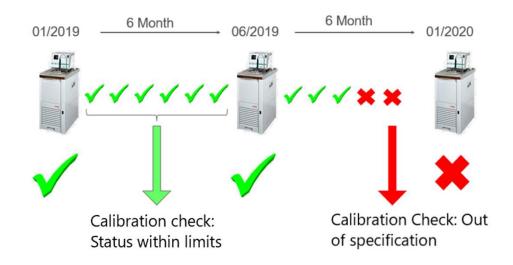




Calibration of Temperature Sensors

With calibration it is only possible to determine a drift when it has already happened.

How much of product is out in the market??







Thermal Shock Impact on Drift and Sensor Life

CIP processes are extremely harsh to instruments that are exposed.

The constant cycling between hot and cold temperatures can quickly cause fatigue of the electronic components and therefore, lead to drift and failure.

ifm Solution: TCC



*3-Point calibration certificate included

Temperature Sensor with drift monitor detection:

Key Features:

Range: -25...160°C

Output: 4...20mA / IO-Link

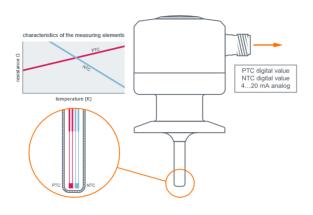
T05 / T09: 1,5sec / 4sec

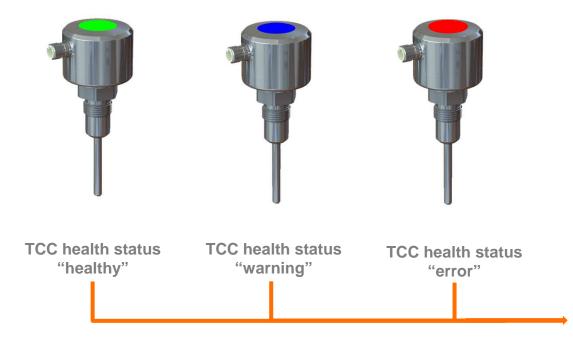
Accuracy: 0,2K (-10...130°C)

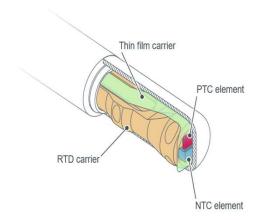




'Calibration Check' technology provides real-time continuous monitoring of instrument accuracy and measurement uncertainty. A large, bright LED dome provides an immediate signal of any deviation from the specified tolerance



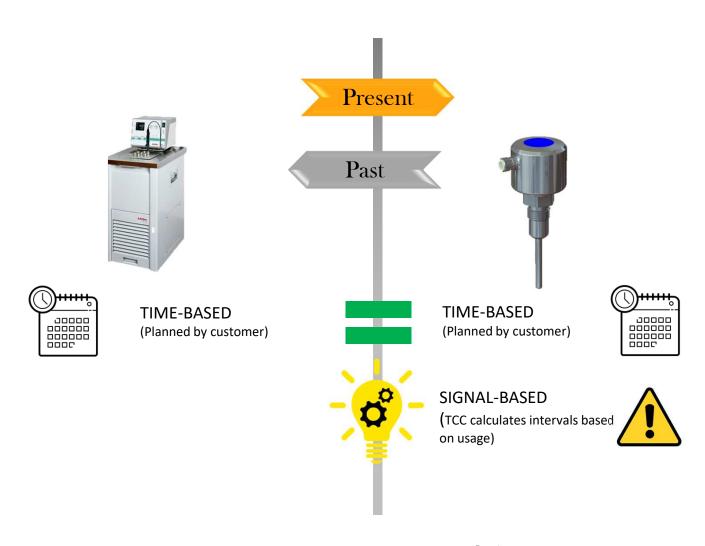








Smart Sensor Calibration









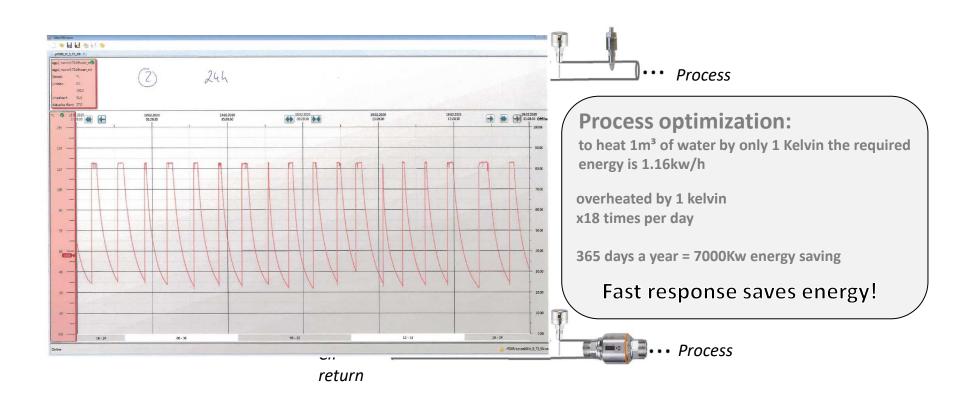
Relax: Lean back while the TCC monitors itself

26





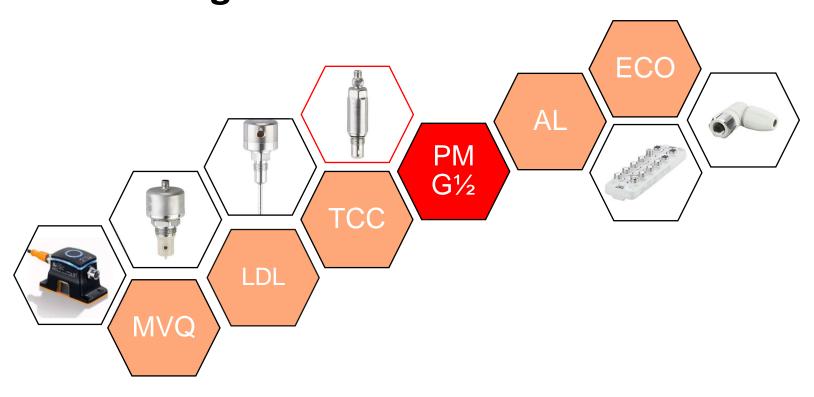
CIP Process: Energy Saving







PM G1/2" – Precise Pressure Measurement in Food & Beverage









G1/2 Flush

For Hygienic Applications





Challenges For Small Pipes

Expensive and complex adapters for pressure sensors in pipes

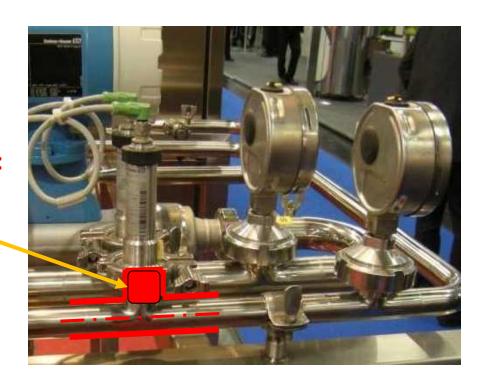






Challenges For Small Pipes

Difficult to clean: Dead space







Solution: PM15**

- Better cleaning: Less dead space
- Direct weld on adaptation

Medium temperature measurement integrated







Product Benefits

Cost savings

The G1/2" adaptation leads to considerable cost savings for Pipe Installation



Increased process reliability

Improved cleanability: The small measuring cell means improved flush mounting of sensors

Approvals

Approvals for food sector (EHEDG, 3A, FDA, EG1935)

Added-value with IO-Link

Temperature transferred using IO-Link

***Degrees C & Pressure Bar

Quality assurance

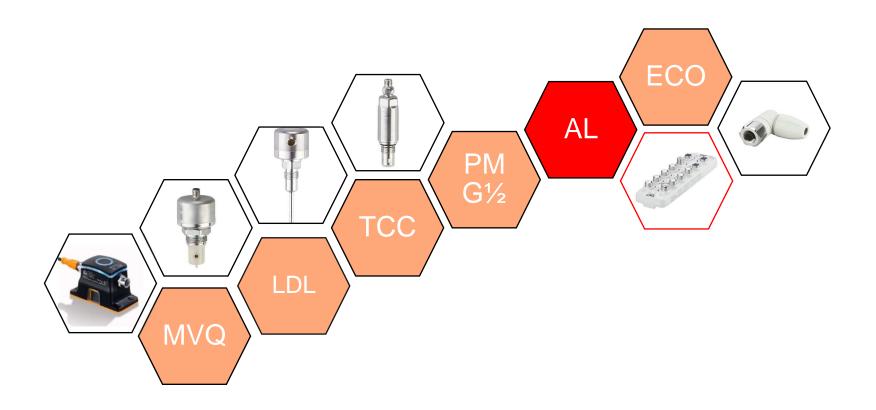
5 year warranty

11/12/20



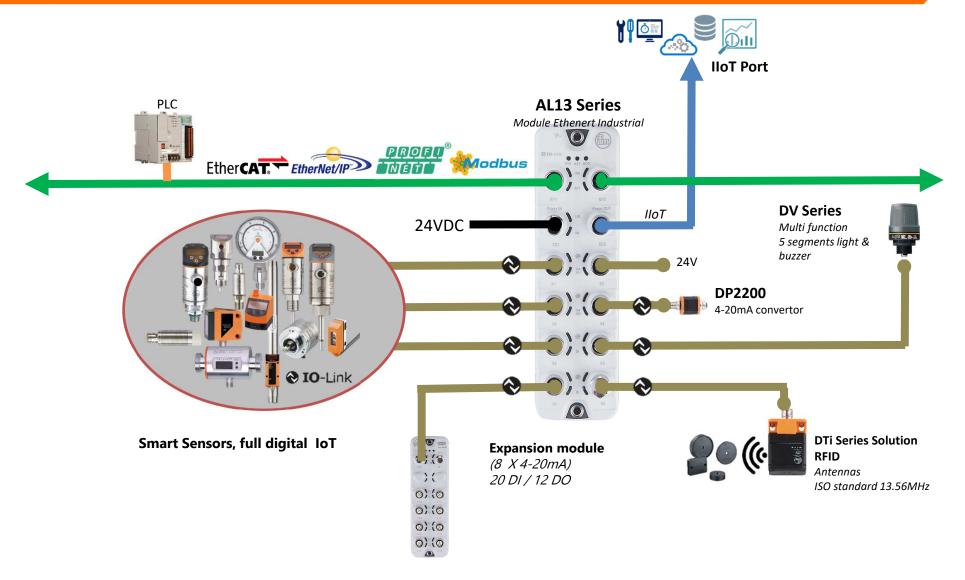


Integration – Next Steps







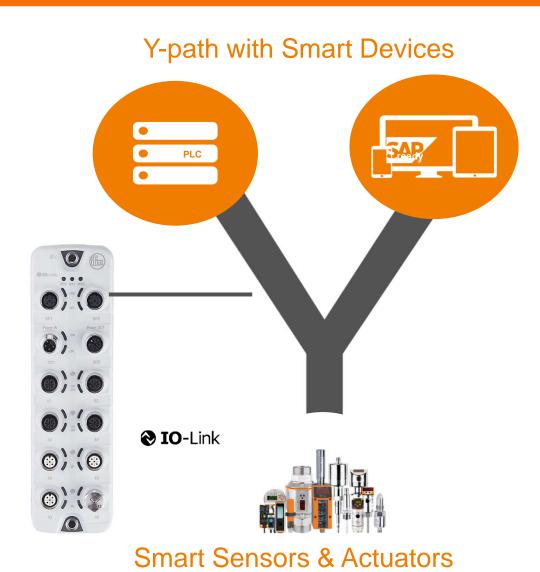








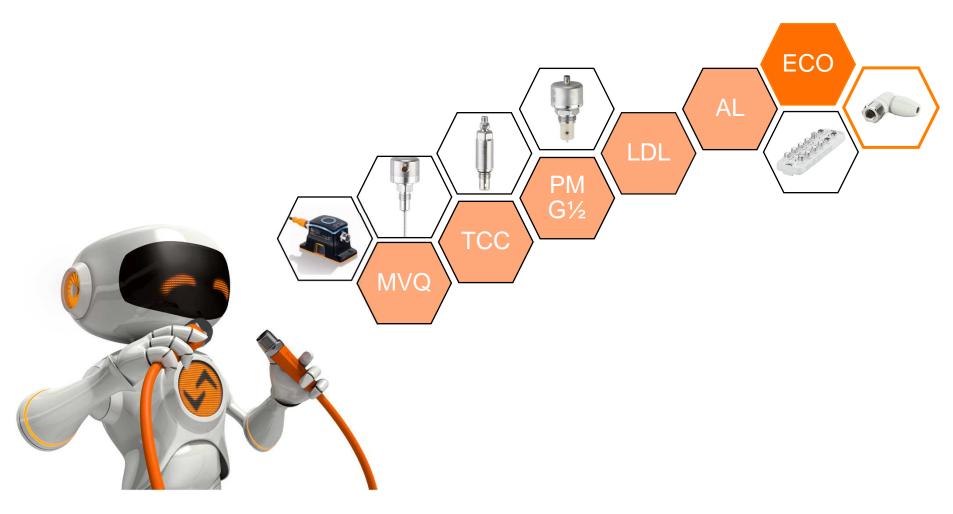








ECO-Link – Optimum Sealing





EVF: Hygienic Cables

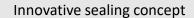






What Does Ecolink Mean?









Innovative strain relief concept



Concept for vibrating protection and tool-free mounting



Special connector material for LED versions





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Process topics in focus









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Homepage » Conductivity - a new approach

Applications

Technology IO-Link benefits

Select products

Installation guidelines

Use cases

FAQs

Conductivity - a new approach

Introducing the LDL family of conductivity sensors from ifm



Improve process quality with clear indication of the measured media concentration value.

Measurement at each piece of equipment or process segment verifies the product and confirms cleaning or rinsing has been properly completed. Eliminating a timebased process control ensures that you run the cleaning and rinsing cycles only as long as needed.







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Factory Calibration

During the production process the measurement signal and the evaluation electronics are paired and verified to provide calibrated digital and analog outputs directly from the sensor.

- Out of the box performance
- No pairing to separate transmitters is required
- Verification of analog and digital accuracy
- Free downloadable Factory Certificate

Factory Certificate

Werkszertifikat

Article no.:

Artikelnummer

Serial no.:

Output signal:

LDL200 Order no.: 4500728218 Auftragsnummer:

Seriennummer. 1000 mS/cm Factory setting:

Accuracy conductivity: ± (2% MV ± 25 µS / cm)

000004679538

Genauigkeit Leitfähigkeit: Accuracy temperature: 0.2 K Genauigkeit Temperatur:

Nominal position:

Environmental conditions / Umgebungsbedingungen:

Temperature / Temperatur. Rel. humidity / rel. Luftfeuchte: 42,8 % Barometric Pressure / Luftdruck: 986.6 hPa

Comparison measurement in a potassium chloride solution

Veraleichsmessung in Kaliumchloridlösung

	Reference value [m8/om]	Measured value [m8/om] Digitaler Isovert	Digital value Analog output [mA] Digitaler Stellwert	Analog value meacured [mA]	Deviation [%]
	Profinormal				
Conductivity Leitfähigkeit	60,400	60,385			-0,025
Analog output Analogausgang			12,000	12,002	-0,017
Total: Conductivity + Analog Gesamt: LeitTähigkelt + Analog [calculated / berechnet]					-0,042

Comparison measurement in a circulated water bath.

Reference value [°C]	Measured value [°C]	Deviation [K]
Prüfnormal	Digitalwert Istwert	Abweichung
34,970	35,0	0,030

Remark: This certificate was made automatically and is valid without signature. Hinweis: Dieses Zertifikat wurde automatisch erstellt und ist ohne Unterschrift gültig

Date of inspection / Prifdatum: 17.06.2019 08:25:20

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Test medium: Kcl Medium

Test equipment: Keysight 34410A

Prüfanlage: SN: MY53014457 Test equipment: WTW TetraCon925

Prüfanlage: SN: 18341347

Prüfanlage: SN: 325857 Test equipment: Yokogawa 7561

Test equipment: Burster R1427 Prüfanlage: SN: 465491

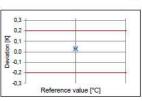
-1.5 -2,0 -2,5 -

Prüfanlage: SN: 49CC0088

Test equipment: MSR 145

Prüfmedium:





Reference value [mS/cm]

ifm South Africa

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Thank you for participating

Please contact us:



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New Business Development Manager:

Key Accounts

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