

WOOLLEY BROTHERS WHOLE SALE MEATS

CASE STUDY



WOOLLEY BROS



(WHOLESALE MEATS) LTD

SHEFFIELD

INDUSTRY:

Beef Supplier

PRODUCT RANGE:

ChemFlow System
Satflow
Powerboost
NITA SC Hosereel
Garrison MP Hose
Stronghold 450 Washguns
Nozzles
WashGuard

WOOLLEY BROTHERS' TRANSITION TO SUSTAINABLE WASHDOWN SYSTEMS

CUSTOMER OVERVIEW

Woolley Brothers, a well-established beef supplier to major retailers in the food industry, has been in business for over 40 years. As they developed a new boning facility, they recognised the need to upgrade their washdown systems from high pressure, local pick up to medium pressure and centralised chemical dosing for enhanced efficiency and sustainability. This led them to seek a professional solution and contact FoodClean for assistance.

THE CHALLENGE:

Woolley Brothers aimed to reduce their usage of water, energy, and chemicals, which were previously administered manually through high-pressure systems using 25-ltr drums. The management team wanted a more sustainable, automated cleaning process to reduce food safety risks using a medium pressure rinse system. They sought a solution that would centrally dose and distribute pre-diluted chemicals to various points within the factory, eliminating the need for manual handling of heavy concentrate chemicals and mitigating associated health and safety risks.

THE SOLUTION:

FoodClean conducted a comprehensive site audit at Woolley Brothers to scope the project, with FoodClean's Head Chemist, Dr Dave Duncalf specifying the appropriate chemicals to meet their needs. Additionally, FoodClean invited Woolley Brothers' Managing Director and Engineering Manager to visit the FoodClean Experience Centre in Lincoln. This state-of-the-art facility allowed them to trial the Chemflow, Powerboost system, and automated belt cleaning firsthand, using FoodClean chemicals and equipment to demonstrate their effectiveness. Following this visit and impressed by the service and demonstration provided by FoodClean, Woolley Brothers decided to proceed with the full FoodClean package for the project.



"From start to finish, my experience with FoodClean has been excellent. The engineering and customer service have been second to none. The constant support from Adam Wade, Project Manager, has been excellent throughout this project."

Max Edis,
Engineering Manager at Woolley Brothers





HIGHLIGHTS

1

Since installation there have been substantial savings in water, energy & chemicals

2

The automated spray bar has significantly enhanced cleaning efficiency

3

The pre-diluted chemical not only speeds up the cleaning process but makes it safer for our operatives

IMPLEMENTATION:

The project included the installation of a ChemFlow centralised washdown chemical system, Satflow stations (for rinse, foam, and disinfect), a Powerboost pressure-fed unit, nine Nita Speed Control Retractable Hose reels with Garrison MP hoses and Stronghold 450 wash guns and nozzles for rinse, foam, and sanitise as well as a fully automated belt cleaning system for three boning belts, all running from the same centralised rinse water and chemical dosing system.

RESULTS:

Since the installation, Woolley Brothers has seen significant savings in water, energy, and chemicals. They now utilise FoodClean Causchlor Film SM and AMPHOSAN chemicals with their new system, operating under an SLA Partnership that includes chemical supply and engineering technical support. Max Edis noted the holistic benefits:

"The benefits of having an ongoing partnership with FoodClean is that all services are under one roof – engineering, equipment, chemical, and technical support."

INNOVATION AND FUTURE COLLABORATION:

Collaborating with Woolley Brothers, a forward-thinking company, FoodClean identified an opportunity to tackle a high-level belt cleaning issue discovered during a site visit. FoodClean developed an automated spray bar solution, a revolutionary system that allows for effortless operation at the simple click of a button, significantly enhancing the cleaning process for Woolley Brothers. The implementation of the automated spray bar has drastically improved cleaning efficiency, demonstrating the effectiveness of innovative solutions in addressing industry challenges.

"From a H&S point of view, the chemical is pre-diluted at point of use which not only makes it safer for the operator but speeds up the overall cleaning process."

CONCLUSION:

Woolley Brothers' transition to FoodClean's advanced washdown systems underscores the value of sustainable practices in the food industry. The partnership has delivered significant operational benefits, positioning Woolley Brothers to continue their legacy of excellence while embracing innovative, efficient cleaning technologies.



INTERESTED?

TALK TO ONE OF OUR EXPERTS...

A FoodClean cleaning system offers rapid return of investment, get in touch for a consultation and find out how your factory efficiency could be improved.

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