A pet food manufacturing company in the Midwest was struggling to control environmental microbial growth at their raw processing center which uses a High Pressure Pasteurization process. The plant had environmental *Listeria monocytogenes* counts as well as poor ATP Swab results. The plant decided to switch chemical providers, and transitioned to Hydrite Chemical Co.

![Graphs](image)

Figure 1 (a). Environmental Listeria counts in the months leading to the Hydrite Chemical Co. transition. (b). ATP Swabbing results leading up to the Hydrite Chemical Co. transition.

### Alkaline
Hydrite and the customer implemented a cleaning and sanitizing program centered around the use of *Summit No. 287*, a high-foaming chlorinated alkaline detergent that demonstrates a long clean time that aggressively targets fat and protein soils commonly found in pet food and meat processing facilities. Summit No. 287 was followed with a quaternary ammonium based sanitizer (*Multiquat No. 455*) on a daily basis.

### Acid
An acid cleaning procedure was implemented using *Vibrant No. 173* and is performed on a weekly basis.

### Drains
A separate procedure was developed to target the plant’s drains. This procedure once again used *Summit No. 287* to target fat and protein soils in the drain. In this case, Summit No. 287 was followed with a unique sanitizer, *Sterilex Disinfectant*, which has proven effective in drain applications.
The cleaning procedures and chemistry utilized by Hydrite Chemical Co. at the pet food manufacturing plant resulted in a significant improvement in both environmental *Listeria monocytogenes* positivities as well as ATP Swab results. Due to the strong results, the plant implemented similar procedures at their raw grind facility. **Figure 2** and **Figure 3** show the resulting *L. monocytogenes* and ATP Swab results before and after the implementation of a Hydrite Chemical Co. program.

Contact us at www.hydrite.com or marketing@hydrite.com to learn more.