BRENNER-FIEDLER

We help businesses develop complete plant air systems and become SQF 11.5.7 compliant.

Why Develop an SQF Compliant System?

The SQF (Safe Quality Food) Institute is recognized by GFSI (Global Food Safety Initiative) which gives companies the recognition they need to supply products to leading manufacturers and retailers worldwide. More and more food processors and food packaging manufacturers recognize the importance of becoming SQF certified to meet customer demands and to stay competitive in the marketplace. To become certified:

1. Facilities must verify and validate the existing compressed air used is clean and free of any contamination that could harm the food or consumer.
2. In situations where compressed air comes into contact with food, either directly or indirectly, high efficiency filters must be in place at point-of-use.
3. Facilities must have a preventative maintenance program in place to ensure proper filter maintenance as well as regularly testing compressed air to verify there is no bacteria present.
4. When testing for bacteria, aseptic sample collection needs to be used. (Testing will be conducted either in-house or by contracted third party)

SQF Code 11.5.7.1

SQF Code 11.5.7.1 applies to compressed air that comes into contact with food product, food contact surfaces and food packaging. Brenner-Fiedler ensures that compressed air used in manufacturing processes is clean and presents no risk to food safety by addressing SQF code standards in company facilities.

Parker Balston Filters

Brenner-Fiedler offers three stage filtration assemblies that meet all SQF 11.5.7.1 compliance requirements for point-of-use.
(Available in both stainless steel and aluminum)

SQF Code 11.5.7.2

SQF 11.5.7.2 requires testing at a minimum of once per year to validate that the compressed air filtration systems meet SQF guidelines around 11.5.7.1. Brenner-Fiedler can help verify that your facility will meet testing standards by providing self-testing devices like the Parker Balston Compressed Air Microbial Testing Unit (CAMTU).

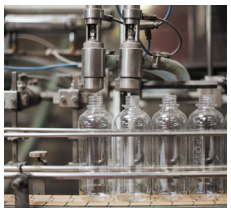
Parker Balston CAMTU

The Parker Balston CAMTU device provides the ability to test compressed air for bacteria on site to meet SQF requirements without the necessity of a costly third party. The CAMTU detection device enables fast and easy testing for contamination in compressed air supplies used with food products or food packaging and processing equipment.

Lightweight
The CAMTU unit weighs less than a pound and is ergonomically designed for ease of use.

Innovative Design
Unlike the conventional agar plate, this unique CAMTU agar plate provides more compressed air exposure.

Durable
The CAMTU unit is constructed of durable polypropylene that allows it to be easily sanitized.



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