Synergex™ helped cheese producer achieve significant improvement in number of vats passing microbial testing standards and helped reduce product downgrades — leading to an increase in revenue potential.

**CHALLENGES**

- Cheese plant was struggling to increase percentage of vats passing microbial testing standards
- Product re-testing was impacting productivity, labor and warehouse capacity
- Downgraded product could result in product revenue loss

**SOLUTION**

The plant partnered with Ecolab to trial Synergex for eight weeks to replace all sanitizing on hard food and environmental contact surfaces.

**RESULTS**

- Improved cheese quality assurance
- Increased revenue potential
- Increased productivity

*Results based on customer-generated quality control data.
(U.S. EPA Reg. No. 7775-260)

**PROGRAM BENEFITS**

- Improve finished product quality assurance
- Reduce product downgrades
- Reduce QA testing
- Improve inventory management
- Increase warehouse capacity
- Decrease labor

To find out more, contact your Ecolab representative or call 1-800-392-3392.