

CASE STUDY



Improving Air Quality for Yorkshire Dama Cheese

Yorkshire Dama Cheese Ltd, a multi-award-winning cheese company were constantly concerned about the risks of airborne contamination in their food preparation area and were looking for an innovative and effective solution to maintain the quality of their products and enhance their commitment to food safety.



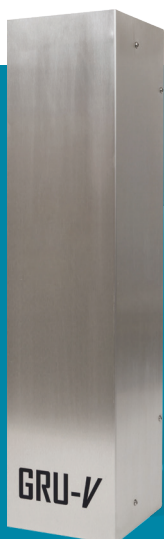
The JenAct team set about understanding the in-depth processes in cheese production and the importance of ensuring the environment is free from harmful microorganisms that could compromise the quality of the products.

After the initial assessment, the GRU-V Cool device was recommended and installed. The easy-to-install unit uses ultraviolet germicidal radiation to disable airborne microorganisms, and reduce bacteria, moulds and viruses in seconds, with no chemicals. It is designed to achieve circulation of air within a room. The GRU-V Cool accommodates two powerful germicidal UV lamps and is ideal for food storage and food production areas.



After the installation of the GRU-V Cool air disinfection device, in-house microbiological tests were conducted to assess its effectiveness. The reduction in airborne contamination was nothing short of remarkable. The cheese production area became a much cleaner and safer environment, free from harmful microorganisms that could compromise the quality of the products.

One of the most significant benefits observed was the extension of the shelf life of the Yorkshire Dama Cheeses' vacuum-packed halloumi cheese and other products. This extended shelf life not only increased the product's overall quality but also allowed the better management of inventory and distribution, reducing waste and increasing customer satisfaction.



“ *The GRU-V Cool air disinfection device has proven to be an essential asset in our cheese production process. It has helped us maintain the highest food safety standards, improve product quality, and boost our operational efficiency. We are grateful for the positive impact it has had on our business.*

We highly recommend the GRU-V Cool air disinfection device to any food production facility looking to enhance their hygiene and safety protocols. It has become an integral part of our daily operations, and we can't imagine our production process without it. Thank you for providing such an innovative and effective solution that has transformed our business for the better.

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Razan Alsous, Managing Director, Yorkshire Dama Cheese Ltd



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