

Bacteria-free delicatessen products thanks to UV-C disinfection

Appelwarder Spezialitäten Kate GmbH in Kühren, Holstein, Germany is a manufacturer of delicatessen products. The company combines forward-looking specialisation with deep-rooted, traditional craftsmanship. Founded in 1973 by Knud Klüver, the family-owned enterprise today has around 100 employees and produces a high-quality range of premium products for trade customers such as the renowned KaDeWe department store in Berlin, independent delicatessen stores and large grocers and retailers such as Edeka, Markant, Rewe, Karstadt and Kaufhof. Quality has top priority and the Klüver family rely on UV-C disinfection from BÄRO to ensure that their high quality standards are met.



Two UV-C disinfection systems positioned as evaporator series connection units turn the meat preparation area into a bacteria-free zone.

Helge Klüver, a trained butcher, meat technician and also a member of the management team together with his parents and his brother Heiko, says “Everything started with the smoked ham speciality Holsteiner Katenschinken”. My father Knud was involved in the field early on as the owner of a delicatessen store in Hamburg-Eppendorf, and in 1973 he started producing himself with the purchase of the “Räucherhütte” building. Over the years we continuously extended our product range, and in addition to smoked products it now includes aspic products, deli salads, preserves, cooked and baked ham specialities, liver sausage, pâtés and black pudding. However, Appelwarder products have always stood out from other products thanks to their special finish. For example, you don’t find creations like rosé wine ham covered

with hazel nuts or refined with Corsican feta and olives on every street corner! Or there’s the extremely popular convenience product which we call puff pastry “mice”, or the deli salad made from pork loin with oyster mushrooms.“

UV-C disinfection in the meat preparation area and the slicing room

In 2005 we purchased a slicer for the first time and started thinking about air disinfection as a precautionary measure in view of the increased risk of contamination to the sensitive large product surfaces. The application technicians at BÄRO, a disinfection specialist based in Leichlingen/Germany, first of all determined relevant process data such as the air temperature, relative air humidity, air volume and further parame-

ters, and then recommended positioning a UV-C system as an attachment to the existing evaporator cooler. This ensures that up to 99.9% of micro-organisms that could otherwise enter the slicing room from the evaporator cooler via the air, are destroyed by UV-C light on a wavelength of exactly 253.7 nm. Helge Klüver says “We are extremely pleased with the results. We have had no complaints whatsoever. We also had three UV-C disinfection modules installed as evaporator attachments in the meat preparation area, and here, too, we have also attained almost clean room conditions. The UV-C disinfection has even enabled us to extend the shelf life of our puff pastry products containing fresh minced meat by five days. That’s fantastic.”

For further information call +49 (0) 21 / 799-505 or visit www.baero.de



Quality has top priority. Helge and Knud Klüver place their trust in BÄRO UV-C disinfection systems

Up to 99.9% of all micro-organisms are destroyed: UV-C disinfection in the slicing room assures quality

