

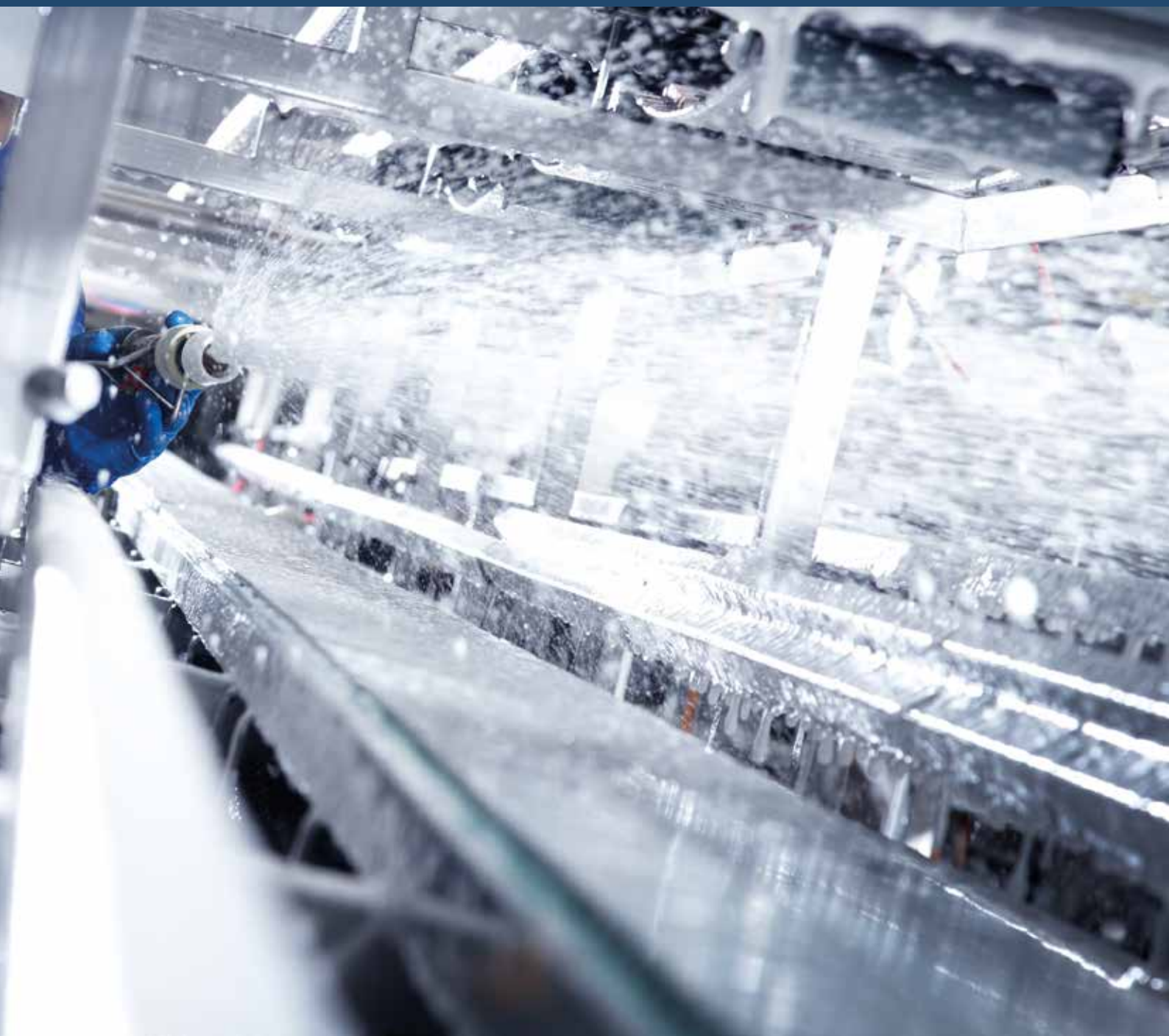
NOVADAN®

Cleaning solutions for a safer world

Novadan - cleaning products & optimized cleaning

Scandinavian manufacturer of cleaning products and disinfection for food processing industries

DAIRY- BEVERAGE- FOOD PROCESSING



CIP (Cleaning in Place)

OPC (Surface Cleaning)

Membrane cleaning

Conveyor lubrication

Crate washing

Disinfection

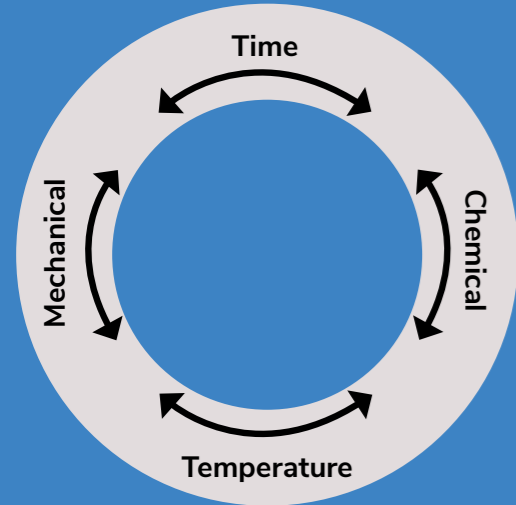
Personal hygiene/
Technical equipment

Enhancing food safety while optimizing cleaning processes and productivity.
Offering innovative solutions with quality products and technical competence.
Providing tailored concepts for the food and beverage processing industry.

Food Safety

Ground Rules in Cleaning

Sinner's circle



The cleaning result is influenced by four main factors: time, chemicals, temperature, and mechanical impact. These factors are interdependent.

When one of these factors changes, it affects the overall cleaning efficiency and result. Consequently, if one factor is altered, one or more of the other factors must adjust to compensate for this change.

This is why Sinner's Circle forms the basis for optimizing cleaning processes and is an important tool.



Novadan

Your innovative partner



If your focus is on:

- food safety and quality
- production efficiency and optimization
- plant protection
- environmental care

then we have something in common. We share the same priorities.

With many years of experience within the food and beverage processing industry, you will find Novadan to be a committed and solution-oriented partner. We strive to optimize your cleaning processes, enhancing operational efficiency and providing economic advantages.

We NEVER compromise on food safety and quality! Instead, we utilize our highly skilled technical consultants and our thoroughly developed concepts to deliver world-class solutions to our customers.

Novadan has its own laboratory and production plant, where we develop and produce a wide selection of high-quality cleaning agents and disinfectants. In this field, Novadan is among the market leaders. Based in Denmark and established in 1980, we have grown to become a recognized and well-established international partner with many satisfied customers worldwide.

We meet our customers with respect and a professional approach. We work closely with them during start-ups and conduct regular visits to evaluate results. For Novadan, customer satisfaction and continuous improvement are paramount.



Approved concepts

For over 30 years, Novadan has been at the forefront of knowledge, development, and collaboration with renowned OEMs in membrane technology.

As a result, we are a leading provider of cleaning and problem-solving solutions for membrane plants used in the food, pharmaceutical, and biotechnology sectors.

Novadan's unique range of products ensures that customers can always restore their plants to optimal condition.

We conduct a thorough review of processes, focusing on resource optimization.

CIP (Cleaning in Place)

Structured guidelines and procedures

In the food and beverage processing industries, cleaning production equipment without dismantling initially, is what we call CIP (Cleaning in Place).

Whether you operate in the dairy sector, soft drink sector or any other sector, efficient cleaning is essential to ensure high product quality and effectiveness. However, the optimal cleaning method varies depending on the sector you operate in.

To maintain high product quality while optimizing your cleaning processes, Novadan conducts surveys and recommends adjustments tailored to your plant and products. The goal of this optimization is to reduce CIP downtime and achieve savings in water, energy, and temperature.



Membrane cleaning

UF, RO, NF, and MF membranes

Ever since the first membranes were produced, market applications have grown explosively. Today, many different kinds of food undergo concentration processes using UF, RO, NF and MF membranes, particularly in the dairy sector..

Consequently, requirements for pH, oxidation, and chemical exposure have become more stringent, aiming to minimize impact on the membranes while ensuring their longest possible service life and maximizing production flow.

Novadan develops specific cleaning solutions customized for each production plant, with:

- Optimal respect for the membrane's service life
- Optimal respect for production capacity
- The ability to restore the plant to optimal condition at any time
- A focus on energy optimization: water, electricity, and time

Novadan continuously works with all operating parameters and the products' impact on the environment and equipment, in close cooperation with the customer.



Surface cleaning

World-class foam adhesion power

Novadan has developed a comprehensive product portfolio featuring highly efficient surface cleaning solutions for the food industry, offering both time-saving and economic advantages.

Our portfolio includes foam products specifically designed for low-pressure systems, ensuring optimal foam and cleaning performance.

You will experience world-class adhesion and wetting power, with products capable of handling even the toughest challenges, such as fat, blood, and protein. Additionally, our products are easy to rinse off once the cleaning procedure is complete.

Novadan's products leave surfaces clean and residue-free, guaranteeing a high level of food safety.



Crate washing

Satisfied customers

Your image and your customers' satisfaction are at stake, but that's not all. Food safety and improved hygiene also rely on achieving a thorough washing result.

With Novadan's products, you can meet potential standards such as HACCP, ISO, and GMP, making it easier to justify prices to customers who use the crates.

Have you ever had to rewash? Novadan can help minimize the need for rewashing, and you'll find that cleaning the crates next time is easier. Among other benefits, you'll eliminate residues of glue, labels, protein coatings, and chemicals.

But there's more – with Novadan's solution, the crates are also drier after washing.



No matter the application in the food processing industry, Novadan offers a product range specifically designed to meet the unique challenges of each application.

We provide high-quality solutions for all areas, including smoke chambers, fish (both red and white), meat (both red and white), poultry, and sensitive surfaces.



Conveyor lubrication

Operational efficiency

When selecting soap or lubrication, several factors must be considered: the type of chain and packaging materials, as well as the product being conveyed.

Choosing the appropriate soap is essential for maintaining the operational efficiency of conveyors. Novadan offers innovative lubrication solutions designed to optimize conveyor performance, along with a comprehensive range of products to meet your needs.



Personal hygiene

Understanding the importance

Food safety is a paramount concern in the food and beverage processing industry. Ineffective and improper hand hygiene, as well as insufficient sole and boot washing, can lead to fatal consequences such as cross-contamination.

Maintaining high standards of personal hygiene is crucial for preventing the spread of pathogens. Novadan possesses the expertise and products necessary to ensure not only a safe environment but also safe procedures for personal hygiene.



Technical equipment

Dosage systems for various cleaning applications

The proper dosage equipment is a crucial factor when handling chemicals, and Novadan provides a range of high-quality equipment for this purpose.

We prioritize:

- Accurate dosage
- High operational reliability
- Low pressure
- Alerts for empty containers or interruptions in dosage

Novadan's service team handles the startup and maintenance of the technical equipment.

Additionally, we offer a stock of spare parts for our high-quality dosage equipment.





Disinfection

Peracetic acid - the choice of the future

Disinfection is essential for producing high-quality products. It occurs after cleaning the machinery/equipment. To ensure optimal conditions for disinfectants, they must be applied to a clean surface. These are prerequisites for success in any disinfection process. Proper disinfection requires the correct dosage and working under the right temperature conditions. Only then can we ensure that:

- Microbiological contamination is avoided
- Production efficiency is maintained
- Internal and external quality requirements are met
- There is a beneficial effect on the company's image



Novadan - your partner in food safety

because you take cleaning seriously

Over time, Novadan has successfully transitioned from conventional disinfection solutions to peracetic acid disinfection, delivering associated savings and environmental benefits that our customers appreciate.

This transition has significantly improved bacteriological results, allowing the production department to optimize its resources by focusing on production.

Peracetic acid is an effective disinfectant against bacteria, viruses, yeast, and mold. The advantages for food producers using peracetic acid are evident:

- Environmentally friendly focus
- Peracetic acid can be used cold for CIP systems and surface disinfection, resulting in time and energy savings.

Novadan's product range in peracetic acid covers all needs in the food processing industry.

Novadan is registered on ECHA's Article 95-list for substances:

- Peracetic acid
- Iodine & PVP-Iodine (agriculture)

High-quality products and image are paramount in the food industry.

Protect your brand, image, and customers by selecting a partner that prioritizes cleaning. Few industries are as delicate as the food industry, where improper cleaning processes and lack of expertise can tarnish a company's image overnight.

When you choose Novadan as your cleaning partner, you can rest assured that we'll support you every step of the way, from the outset and throughout our partnership.

We begin by conducting a comprehensive survey of all cleaning processes and assist you in optimizing them with safety as our top priority. Our technical consultants accompany you throughout the process, ready to roll up their sleeves and get to work!

All this is done in the interest of your customers' safety and to provide economic benefits for you.



Novadan is an innovative Danish production and service company that was established in 1980, with roots in the Danish dairy industry. As the largest manufacturer on the B-to-B market in Scandinavia, Novadan operates its own production and R&D department in Kolding, where it manufactures a wide range of high-quality cleaning agents, washing powders, and disinfectants.

Novadan holds certifications according to DS/ISO 9001 quality standards and DS/ISO 14001 environmental standards.

As a supplier of cleaning and hygiene solutions to both the Danish and international pharmaceutical and food industries, Novadan serves a variety of sectors including slaughterhouses, food processing companies, dairies, and breweries. In summary, Novadan is a reliable partner for tackling any cleaning task.