Interaction between companies in the network makes them smarter

NETWORK

Three times a year, Novadan and TekniClean bring some of the country's biggest players in the food industri together for network meetings.

They exchange valuable experiences and get inspiration on how to clean smarter measured on economy, working environment and sustainability.

Knowledge sharing is the foundation

The foundation of the network is knowledge sharing between food manufacting companies, cleaning suppliers and producers, and the initiators of the network: Jens Ole Jensen from Novadan and Carsten Pedersen from TekniClean have no doubts that by listening and inspiring each other, you will stand stronger in a global and competitive market.

- "In the network, the companies get a well-deserved respite from a very busy every day life. They have time to take a helicopter view and get inspired by how others work with cleaning, to suggest clever solutions, or get informed by the professionel suppliers that are invited to the network meetings", the initiators explains.

Jeros told about the benefits of automated washing processes.

Novadan and TekniClean invited Jimco to the network meeting in order to inform about disinfection, and Jeros to share their experiences in automated washing processes. Both companies pay tribute to the network mindset and see unlimited opportuntities for a closer cooperation.

- "We are all hunting the best solutions and by joining a network, we get a better understanding of the challenges and problems that occur."

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"We uncover their needs and get the opportunity to develop our solutions in a way that reflects the companies' needs 100%", explaines Evita Rosdahl, CEO in Jeros.

At the network meeting, she shared her own and Jeros' experiences with automated washing processes in food manufacturing companies.

- "By automation of the washing processses of complex production equipment, the companies get a documented, uniform quality while saving time and water. In short, they get more productive due to reduction of the time spent on manual cleaning processes". informs Evita Rosdahl.

Jimcos solutions disinfects without water and soap

In Jimco, the CEO and owner Jimmy Larsen is pleased to be given the opportunity, by Novadan and TekniClean, to spread a climate friendly message to the players with in the food industry.

- "The disinfection technology is in continuous development, and the smart technology is interesting for the food industry because it can remove for instance mould, salmonella, listeria and other bacteria from the surfaces in production. We use Oxygen from the air and leads it through the ventilation system in all nooks and crannies. It kills all bacteria without use of water and soap, explains Jimmy Larsen, and underlines that all data are data logged as documentation.

Danish Crown got plenty of information

Karina Hjerrild is Category Manager of the Purchasing Department in Danish Crown. She is responsible for all cleaning contracts and is happy to be part of the network.

- "In Danish Crown, we have a very good cooperation with TekniClean and Novadan, and I think their initiative to create a network where I among colleagues from the industry can find inspiration and share experiences is great", explains Karina Hjerrild.

The Danish network is open for new members.

In TekniClean and Novadan, we hope that you might find interest in joining the network. If you prefer to join as a guest next time, please feel free to do so.

*Would you like more information? Contact Sales Manager Jens Ole Jensen on +45 20 16 86 97 or **joj@novadan.dk**.*

She participated for the second time in the network and does not hesitate to encourage other companies to participate.

- "It is educational to go from the seat behind the desk to meeting other companies from the food industry. I go home with many inputs that I find useful in my work. Often we face the same challenges and it is great to find solutions on specific challenges together. It benefits us all when Danish companies are strong in a global market", underlines Karina Hjerrild.