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2	
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28 This paper investigates improvement possibilities in the cleaning operations undertaken 29 at an industrial brewery. Experiments were performed on a bench scale cleaning rig 30 which was designed to simulate 'real life' cleaning conditions of a clean-in-place (CIP) 31 set in the brewery. The rig was used to clean consistently fouled coupons using difficult soils from the brewery. The objective of the experiments was to determine the reduction 32 33 in effective cleaning performance with varied levels of Na<sub>2</sub>CO<sub>3</sub> in the detergent from 34 NaOH degradation and the maximum level that may be present before cleaning quality 35 is impacted. The shear force of the cleaning fluid across the surface of the coupon was 36 also varied to determine the impact on cleaning performance. Data collected from these offline measurements has been used to predict the end point of the detergent usage 37 38 based on cost optimisation within the empirically determined limits. The results show 39 that the NaOH detergent usage can be extended while achieving the same time to clean without impacting the cleaning quality and preventing premature disposal. This will 40 41 provide an increased confidence level when cleaning fermenters with NaOH. It will 42 also reduce cleaning costs and benefit the environment by reducing chemical effluent 43 and minimising water consumption.

- 44 Sodium hydroxide, cleaning-in-place, sodium carbonate, optimisation, fermentation,45 brewing
- 46
- 47 Highlights
- 48 Bench scale cleaning analysis of brewery soils
- 49 Understanding of cleaning chemical effectiveness in brewery cleaning
- 50 Increasing the time of use of cleaning fluids in a brewery
- 51

52

### 53 Introduction

54 Effective process cleaning in a brewery is an essential business requirement to achieve 55 consistently high standards of product quality and hygiene but it can be a costly 56 undertaking. Current Clean-in-Place (CIP) systems can exhibit lengthy cleaning times 57 causing production down time and lost production capacity, increased effluent 58 treatment and higher utility costs. Ineffective cleaning of equipment in the brewing 59 industry is detrimental to the end product quality with respect to taste, appearance and 60 conformance to health and safety legislation. Hence the length of clean is increased and specified to accommodate uncertainty and variation in cleaning behaviour so that such 61 62 issues do not arise. Variations in cleaning time occur as a consequence of product changeover, where one product requires a more vigorous clean than the other and for 63 64 the same product general batch to batch variation, where the cleaning parameters may 65 meet the requirements of one batch but it may not be sufficient to clean another batch.

The literature associated with cleaning and CIP improvement considers scales from 66 cleaning fluid - soil -surface interaction to how this impacts on the behaviour of large 67 68 process plant. A review of process cleaning highlighting the challenges facing industry 69 can be found in Wilson (2005), with a more recent review by Goode et al (2013). At 70 the surface scale Kaye et al (1995) investigated the effect of jet cleaning on a soiled surface. They highlighted the nature of surface removal by jet cleaning and the 71 72 importance of optimizing operating parameters such as turbulence and jet velocity over the surface to ensure effective cleaning. Palabiyik et al (2015) recently similarly 73 74 considered the mechanisms of soil removal and how shear rate could be varied during 75 the clean to minimise the use of cleaning fluid to deliver the most effective clean. Cleaning 76 fluid temperature and velocity were varied to accommodate the changes in the 77 mechanisms of removal. Lewis et al (2012) considered the cleaning of biofilms from 78 membranes and in studies on yeast observed the relationship between cleaning fluid 79 velocity and thus shear stress and biofilm removal. A more quantitative approach to 80 assessing the effectiveness of process cleaning was taken by Köhler et al (2015) who 81 sought to optimise the cleaning parameters when using a moving jet to clean a Xanthan 82 gum soiled surface. They considered time to clean, fluid used, energy used and overall cost as metrics. It was observed that a global optimum of all four metrics cannot be 83 84 achieved and a balance is required as specific circumstances dictate. In their studies 85 they considered the design properties of the nozzle (nozzle diameter, gauge pressure and jet moving speed) and the velocity of the fluid. This work was expanded on further 86 87 by Wilson et al (2015) who developed a mathematical model to provide predictive performance of the system consider by Köhler and achieved good agreement with 88 89 experimental results. The need to improve cleaning systems and the requirement for 90 more informative measurements in attempts to optimize cleaning when natural 91 variation occurs was considered by Van Asselt et al (2002) who highlighted the benefits 92 of conductivity measurements in dairy process cleaning.

When considering the addition of chemicals to enhance cleaning, Eide et al (2003)consider the optimization of cleaning chemical choice demonstrating in their case the

95 enhanced performance provided by sodium hydroxide. Christian and Fryer (2006) 96 studied the impact of changing Sodium Hydroxide concentration and variations in fluid 97 flow to clean whey protein. They observed the need to have long enough exposure of 98 the soil to cleaning agent at sufficient concentration to cause the soil to swell before 99 removal. Constant flow was not necessary and therefore cleaning chemical usage could 100 be reduced. Fryer et al (2011) considered the impact and predictability of cleaning as scale of operation changes and whether predictive performance could be achieved 101 across soils. They observed that for certain soil types predictive performance could be 102 103 achieved but for others complex relationships existed. Considering brewery cleaning in 104 particular several publications have highlighted the high costs associated with cleaning 105 and options for improvement. For instance, Pettigrew et al (2015) in addition to 106 describing the brewery process and cleaning costs, developed a simulation of the brewery CIP system and formulated an optimisation approach based on the use of an 107 108 object oriented Petri net to improve water usage in part of the brewery. Goode et al 109 (2010) investigated the optimisation of brewery cleaning with respect to cleaning fluid temperature and cleaning agent concentration and suggested that lower temperature 110 111 cleaning could be effective.

112 While such scientific studies grow fundamental understanding, practical considerations remain to be addressed. Sodium hydroxide is commonly used as a cleaning detergent 113 114 in the brewing industry and is known to effectively clean brewery soils but its use is not without problems. These include; i) the level of cleanliness of the equipment 115 surfaces is unknown before or during the clean due to measurement limitations, ii) 116 117 formation of sodium carbonate in the caustic solution, which reduces the cleaning 118 power and can sometimes result in chemical cleans which are not within specification 119 being performed. A cautious approach however causes excessive and expensive 120 disposal of cleaning chemicals, iii) Uncertainty about the effectiveness of the cleans provided by different types of spray heads in vessels, iv) tanks, filters, and heat 121 122 exchangers are more complex than ordinary pipe work is to clean.

123 This paper addresses one of these issues in particular, the formation of sodium 124 carbonate (Na<sub>2</sub>CO<sub>3</sub>) in sodium hydroxide (NaOH) cleaning detergents commonly used in FMCG process cleaning. This is a common challenge encountered by the brewing 125 126 and bio-processing industry in the fermentation process, the fundamental engineering 127 and chemistry of which is considered by Hikita et al (1976). It is for this reason we 128 concentrate on fermenter cleaning. Sodium carbonate formation occurs due to the 129 presence of residual carbon dioxide (CO<sub>2</sub>) in vessels as a by-product of fermentation. 130 Cleaning pre-requisites set maximum Na<sub>2</sub>CO<sub>3</sub> limits permissible in the detergent which 131 will potentially result in premature disposal of the detergent with increased costs, effluent, environmental impact, and water and utility consumption. 132

Na<sub>2</sub>CO<sub>3</sub> is a cleaning agent itself, but its cleaning ability in conjunction with NaOH has
not been quantified, neither has there been any investigation as to whether there are any
inhibitory effects on the cleaning ability of NaOH. Pre-requisite levels of Na<sub>2</sub>CO<sub>3</sub> and
NaOH have been put in place at the brewery considered in the study based on industry

generic empirical values provided by external cleaning companies. The strength of the
NaOH within a CIP cycle is measured continuously online using a measure of
conductivity, thus providing feedback information on the chemical cleaning step in
place, and the theoretical quantity of active NaOH present during the detergent step.
The NaOH strength is increased if the level of conductivity is not sufficient.

142 This paper considers a different aspect to previous cleaning studies. Other studies 143 typified above have concentrated on physical cleaning approaches and their effectiveness at design levels of operation. This paper addresses how these are impacted 144 145 by degradation in the design conditions. There is no available literature on the 146 recommended limits of the minimum NaOH and maximum Na<sub>2</sub>CO<sub>3</sub> levels, before the cleaning ability of the solution is reduced to a point where it ceases to clean effectively. 147 148 Furthermore, high levels of Na<sub>2</sub>CO<sub>3</sub> and low levels of NaOH may provide a sufficiently 149 high conductivity reading to provide 'false' feedback information in terms of it indicating the presence of a theoretically higher quantity of active NaOH. This paper 150 151 investigates the cleaning abilities of NaOH and Na<sub>2</sub>CO<sub>3</sub>, measurements required to 152 assess their concentration and limits to optimise the detergent step in a CIP cycle 153 thereby improving confidence in cleaning.

154

## 155 Experimental Approach

156 (a) Methods - A bench scale cleaning rig was developed to represent 'real life' brewery cleaning conditions (Figure 1). The rig consisted of a small tank which contained a 157 4 litre solution of cleaning detergent to be recirculated via peristaltic tubing and a 158 159 centrifugal pump into a nozzle which sprayed the solution directly onto a suspended 160 5cm square stainless steel 316L coupon. The coupon was prepared by taking 5g of 161 post filtered beer bottoms and spreading it evenly across the surface area leaving a coating of around  $1g \pm 0.01g$  of dried, evenly spread, post filtered beer bottoms. The 162 soil was allowed to completely dry for two days to complete coupon preparation 163 under ambient conditions. All coupons were prepared at the same time to minimize 164 humidity variation impact. The importance of careful and consistent soil sample 165 preparation was described by Ishiyama et al (2014) and therefore rigorous attention 166 was placed on soil sample preparation as described above. Beer bottoms were used 167 168 as they represented a worst case soil scenario and provided a repeatability not possible with foam soiling. A bypass valve was used on the peristaltic tubing to 169 170 enable variation of flow rate through the cleaning nozzle. The hose nozzle is sprayed 171 directly onto the top of the fouled coupon to form a waterfall type effect over the 172 coupon.

The design specification of the mini rig was based on scaled down values of the direct forces and shear forces of fluid falling down the walls from the direct impact of a cleaning head spray jet with a shear force of at least 3 Pa (the same as that in a large scale fermenter of 7000hl volume on site (Jensen, 2012)). This involved using flowrates of 50ml/s and 100 ml/s. The jet was directed at an angle of 60° to the coupon at a
distance of 30cm from the coupon. This represents a scaled down mimic of an average
position in the foam line of the tank. The nozzle diameter was 5mm.

180 A full factorial experimental design was undertaken that covered all combinations of 181 NaOH and Na<sub>2</sub>CO<sub>3</sub> at fixed intervals between 0 and 2% w/v and 0 and 12% w/v 182 respectively. Cleaning at two different flow rates was also considered and each 183 combination was performed in triplicate. Table 1 provides details of the design.

184 A total of 90 experimental runs were performed on the rig under ambient temperature 185 conditions consistent with industrial operation. For each run a fresh 41 solution was made and recirculated for 30s to ensure that the solution was well mixed. Fresh 186 187 solutions for each run ensured that decreased surface tension due to increased quantities of suspended solids within the solutions did not have an impact on the results. A fouled 188 189 coupon was then suspended in the tank and the transparent Perspex lid closed. The pump was switched on to begin recirculation and the cleaning of the coupon was 190 191 observed and timed until the coupon was visibly clean. Images of the coupon were 192 taken at this point to document the results. Visibly clean was selected as the measure 193 for cleanliness as the detergent step is used to remove soils and a nitric acid sanitation 194 step is always performed after the detergent step when cleaning brewery equipment and is consistent with the approach adopted in the brewery. Approaches to verify the visibly 195 clean metric were based on the underlying principles found in Nostrand and Forsyth 196 197 (2005). If the coupon was not visibly clean by 600s it was assumed that this solution 198 would not be sufficient to clean the soil, as no area within a vessel would be exposed to cleaning solution at this force, for this amount of time, in a 'real life' cleaning 199 200 scenario.

Samples of each solution were taken at the end of each run from the discharge point
and titrated to verify the correct combination of chemicals within the solutions had been
used. pH and conductivity readings were also taken to investigate the relationships
between these measurements and the strength of the individual solution components.
The conductivity probe used was an Omega CDH-280 and the pH meter was a Mettler
Toledo Five Easy FE20. Both were desktop offline probes.

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208 (b) Results - The table of results is too large to be included in this paper, but the trends 209 and general interactions between the variables are discussed. A general linear model 210 was developed using Minitab® 16.2.4 which included the input variables (flow rate, 211 NaOH concentration and Na<sub>2</sub>CO<sub>3</sub> concentration) and the output variable, cleaning time. 212 The linear modelling approach is adopted following the good modelling practice 213 approach that the model should be as simple as possible as long as it is effective. All 214 input variables were shown to have first and second order interactions and have been 215 included in the model.

216 Figure 2 shows the interaction plot for the individual variables of NaOH concentration, 217 Na<sub>2</sub>CO<sub>3</sub> concentration and cleaning time. This shows that if no NaOH is present, then 218 the detergent generally will not clean, but it will clean slowly with 2-4% Na<sub>2</sub>CO<sub>3</sub> 219 present, hence water alone will not clean. NaOH >1% will clean well unless the Na<sub>2</sub>CO<sub>3</sub> 220 level is 12% or more, so Na<sub>2</sub>CO<sub>3</sub> does not inhibit cleaning sufficiently until this point. 221 However, sodium carbonate levels present at 12% will still clean with a sufficiently 222 high flow rate. In this figure and subsequent figures the titrations to determine NaOH 223 and Na<sub>2</sub>CO<sub>3</sub> concentrations result in errors of concentration determination of  $\pm 0.15$  w/v. 224 The error associated with flowrate measurement is  $\pm 2$ ml/s. The results also show that 225 there is a strong dependency of cleaning ability on the flow rate, showing that higher 226 flow rates improve cleaning abilities.

227 Figure 3 shows the contour plot for NaOH concentration and Na<sub>2</sub>CO<sub>3</sub> concentration 228 based on cleaning time. The blue areas are those that cleaned in the shortest time and 229 thus are considered to denote the conditions that give the best cleaning. It can be seen 230 that 1% NaOH and 9% Na<sub>2</sub>CO<sub>3</sub> denote the limits of the fastest cleaning times. These 231 are denoted by the red dashed lines. The section between 2 and 4% Na<sub>2</sub>CO<sub>3</sub> with less 232 than 1% NaOH also shows a slight cleaning power of Na<sub>2</sub>CO<sub>3</sub> alone where cleaning is 233 taking place with no (or little) NaOH present. This section is in a lighter shade of blue 234 which shows that although it does clean at this strength without the presence of 235 NaOH. This will not be sufficient to clean the fermentation vessel effectively as the 236 cleaning time required for cleaning the vessel with this solution will be approximately three times longer than it is currently. This deems it less cost effective and fails to 237 238 satisfy the objective of cleaning detergent cost based optimization where at least 239 cleaning within the current time frame is the objective.

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Two further general linear models were developed in Minitab® 16.2.4 based on the offline measurements of conductivity and H<sup>+</sup> ions which were recorded from each of the experimental samples.

Figure 4 shows the interaction plot for NaOH concentration, Na<sub>2</sub>CO<sub>3</sub> concentration

and conductivity. The error associated with conductivity measurement is  $\pm 1.0$ mS/cm<sup>2</sup>.

248 It can be seen that 1% NaOH gives a conductivity reading which is the same as

approximately 5% Na<sub>2</sub>CO<sub>3</sub>. Due to this, it is possible that readings from a

250 conductivity probe will give a false security of detergent specifications. Readings of

251 NaOH < 1% and Na<sub>2</sub>CO<sub>3</sub> > 5% will appear to be within specification.

Figure 5 shows the interaction plots for NaOH concentration, Na<sub>2</sub>CO<sub>3</sub> concentration, and pH values. The error associated with pH measurement is  $\pm 0.008$ . It can be seen that samples of only water will have a pH of less than 10. Some water samples have pH

- 255 values as high as 10 due to residual traces of alkaline remaining in the experimental rig 256 pipework from previous runs. Solutions of Na<sub>2</sub>CO<sub>3</sub> alone will have a pH of approximately 12 and NaOH solutions will have a pH of approximately 13. When 257 258 combined solutions of NaOH and Na<sub>2</sub>CO<sub>3</sub> are present which contain more than 1% 259 NaOH, the pH of NaOH appears to dominate the overall pH, resulting in a pH of 13-260 13.5. This is due to the reduction of dissociation of H<sup>+</sup> ions within the solution based on the hydroxide and carbonate ions together, resulting in a higher pH when NaOH is 261 262 present. This shows that the use of a pH probe will enable the determination of the 263 presence of NaOH or Na<sub>2</sub>CO<sub>3</sub>.
- 264 Discussion

(a) Chemical Limits - The investigation based on the chemical concentrations within
the cleaning detergent has shown that NaOH needs to be at least 1% w/v for the clean
to be effective. NaOH concentrations greater than 1% make no significant
improvements in terms of the cleaning abilities demonstrating that it is not cost
effective to clean in industry with NaOH strengths of greater than 1% w/v as there is
no additional cleaning benefit.

Na<sub>2</sub>CO<sub>3</sub> has been shown to have a cleaning ability on brewery soils between 2-4% w/v 271 but is not sufficient for cleaning brewery equipment as a sole detergent. Increasing 272 273 concentrations of Na<sub>2</sub>CO<sub>3</sub> appear to inhibit the cleaning abilities of NaOH slightly, but 274 not enough to prevent sufficient cleaning until concentrations of greater than 9%. 275 Although concentrations of Na<sub>2</sub>CO<sub>3</sub> up to 9% will have some impact on cleaning 276 abilities, it will be most cost effective to allow the strength to reach 9% before replacing 277 the detergent as cleaning will still be effective enough to visibly clean a worst case 278 scenario brewery soil up until this point.

279 Cleaning flow rate is important when cleaning and this has been verified in the work of 280 Goode et al (2010). Industrial cleaning with higher flow rates will enable a higher Na<sub>2</sub>CO<sub>3</sub> limit to be put in place and the cleaning detergent to be replaced less frequently. 281 It is necessary to ensure that the process can consistently achieve the required flow rate 282 283 when cleaning all equipment before selecting a higher Na<sub>2</sub>CO<sub>3</sub> limit. If the minimum 284 flow/pressure requirements specified by the cleaning head manufacturers are not 285 reached then the Na<sub>2</sub>CO<sub>3</sub> levels will have more of an impact on the NaOH cleaning at 286 lower levels.

287 The recommended chemical limits within the detergent cleaning step at the minimum required flow conditions are NaOH > 1% w/v and Na<sub>2</sub>CO<sub>3</sub> < 9% w/v. Implementation 288 289 of these limits on one of Heineken's sites will yield an estimated 56% chemical cost 290 saving. This value was determined by performing industrial cost benchmark analysis, 291 adopting the techniques developed by Ahmad and Benson (2000) and through analysis of cleaning data that is commercially sensitive although but the underlying principles 292 293 of Ahmad and Benson cover generic application and transferability of the methods 294 discussed.

295 (b) Online Measurements - The use of conductivity alone as an industrial method of 296 online measurement of the active NaOH concentration present within the detergent is 297 not effective when continuous dosing of NaOH is applied. There is typically more than 298 700 hl of residual CO<sub>2</sub> from the 10% headspace of a 7000 hl fermentation vessel. This 299 is more than sufficient to achieve high levels of Na<sub>2</sub>CO<sub>3</sub> when continuous NaOH 300 dosing. If more than 5% Na<sub>2</sub>CO<sub>3</sub> is present it will show that the conductivity is 301 sufficiently high when insufficient NaOH is present due to the conductivity associated 302 with Na<sub>2</sub>CO<sub>3</sub>. This is not a suitable industrial method as incorrect indications of NaOH 303 levels will result in ineffective cleaning which may have an impact on microbial growth 304 within the equipment, resulting in spoilage of product and additional costs to the 305 company. Conductivity does give an indication of the quantity of ions present and can 306 be used in conjunction with further information to provide a better indication of the 307 detergent chemical concentrations.

308 An online pH probe will provide information on the minimum strengths of NaOH and 309 Na<sub>2</sub>CO<sub>3</sub> present. Combining this information with the online conductivity information 310 by data fusion will enable confidence that at least 1% NaOH is present and an indication 311 of when Na<sub>2</sub>CO<sub>3</sub> strength is increasing. It is sufficient to consider both signals together but conductivity or pH alone is not informative. Additional flow monitoring of any 312 NaOH added to the detergent will be required to ensure that concentrations of Na<sub>2</sub>CO<sub>3</sub> 313 314 in excess of 9% may not be achieved. Using this method will provide operational 315 confidence and ensure that cleaning is being performed to an acceptable standard 316 throughout the full duration of the detergent cleaning step.

317 Implementation of the determined chemical limits within the detergent, and application 318 of a cost optimisation technique incorporating the data fusion of pH, conductivity, and 319 flow monitoring of concentrated NaOH will provide cost savings on one Heineken site 320 of 56% in cleaning chemical costs, which contributes to 10% of total cleaning costs on 321 the fermentation vessels. The resulting operational savings provide a payback time on 322 capital investment by the business for this change of less than eight months.

## 323 Conclusions

324 This paper has considered the degradation of NaOH during the cleaning of brewery process equipment. It was known previously that Na<sub>2</sub>CO<sub>3</sub> formation degraded cleaning 325 326 ability and this paper has quantified the extent of this loss of performance. This 327 quantification has enabled a more informed and optimised CIP strategy to be implemented in brewery operations. To do so requires additional on-line measurements 328 329 to be made to distinguish between NaOH and Na<sub>2</sub>CO<sub>3</sub> compositions. It has been shown 330 that with measures of pH and conductivity of the cleaning fluid it is possible to gain 331 this information and consequently be able to determine the current cleaning capability.

Considering future work the prime activity is to assess long term returns to ensure that
short term gains are maintained before technology 'roll out' to other Heineken sites.
Further technical studies also follow in from this work such as the impact of Toftejorg

- 335 spray head interruptions throughout cleaning procedures to quantify the inhibition to
- the ability of cleaning the complete surface area with the standard that has been set out
- by the cleaning head manufacturers. Methods to deal with problem root cause are also
- 338 worthy of exploration such as the removal of carbon dioxide through nitrogen purging
- 339 or alternative cleaning detergents which will not react with carbon dioxide for a long
- term cost effective solution. On the installation of a brand new CIP set, these would be
- 341 the more cost effective options by removing the root cause of the carbonation formation
- 342 but for existing equipment costs are prohibitive.

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- 349

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Flow Rate (ml.s <sup>-1</sup> )	NaOH (% w/v)	Na <sub>2</sub> CO <sub>3</sub> (% w/v)	Flow Rate (ml.s <sup>-1</sup> )	NaOH (% w/v)	Na <sub>2</sub> CO <sub>3</sub> (% w/v)
50	0	0	100	0	0
50	0	2	100	0	2
50	0	4	100	0	4
50	0	8	100	0	8
50	0	12	100	0	12
50	1	0	100	1	0
50	1	2	100	1	2
50	1	4	100	1	4
50	1	8	100	1	8
50	1	12	100	1	12
50	2	0	100	2	0
50	2	2	100	2	2
50	2	4	100	2	4
50	2	8	100	2	8
50	2	12	100	2	12

#### Tables

405 Table 1. Details of full factorial experimental design

# 406 Figures



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408 Figure 1. Bench scale cleaning rig

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410

- 411 Figure 2. Interaction plot for the variables of NaOH concentration, Na<sub>2</sub>CO<sub>3</sub>
- 412 concentration and cleaning time.



Figure 3. Contour plot for NaOH concentration and Na<sub>2</sub>CO<sub>3</sub> concentration based on
 cleaning time

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 $419 \qquad \mbox{Figure 4. Interaction plot for NaOH concentration, Na_2CO_3 \ \mbox{concentration and} \\$ 

420 conductivity.



Figure 5. Interaction plots for NaOH concentration, Na<sub>2</sub>CO<sub>3</sub> concentration, and pH
values