



MÜLLER DAIRY

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Müller Dairy Ltd.

From a small Bavarian village, to a national UK market, Müller Dairy has grown into one of the UK's most successful dairy and snack providers.

Ludwig Müller established Müller Dairy in 1896 in a small Bavarian village. In 1970, almost 100 years later, grandson Theo Müller took control of the company. Under his leadership, Müller Dairy grew into a company with national distribution, launching new products such as snack fruit sauce with creamy rice pudding, and twin pot yogurt and fruit.

In 1991, Müller Dairy opened a production facility in Shropshire, UK, an area renowned for producing top quality milk. Throughout the next ten years, the facility and warehouse were expanded to facilitate the production of new innovative products, and to meet the rising demand in the UK.

Commitment to Quality

Müller Dairy is committed to producing high quality, natural products. Every day 600,000 litres of fresh milk are acquired from local dairy farmers and processed into yogurt. From start to finish, emphasis is placed on food safety and quality, to ensure customers are receiving the best yogurt. When it comes to measuring the quality of their products, Müller has adopted a "Best in Class" approach.

The Shropshire Production Facility

Müller Dairy chose Shropshire as the location for their production facility to ensure they had access to top quality, fresh milk at all times. The 23 acre site, made up of two production facilities and five warehouses, makes 700,000 gallons or 30-35 million pots of yogurt per week.



The Challenge

High temperatures and wash-out were particular lubricant challenges in Müller Dairy's yogurt production process.

The yogurt production process begins with milk from the dairy farmer and ends with individual-sized yogurt pots. Pasteurizing the milk requires a heating process to kill any harmful bacteria in the milk. Afterwards, the milk is cooled to warm temperatures, allowing the yogurt culture to ferment the milk.

Additionally, to meet high food safety standards and to ensure product quality, regular wash downs of the equipment are necessary. High pressure water is used to clean the equipment, which was washing away the lubricant in very short periods of time.

The Solution

Müller Dairy has enlisted the help of AV Technology to monitor and handle their equipment maintenance requirements. Keith Manning, Lubricant Engineer at Müller Dairy's production facility, heard about Petro-Canada's food-grade lubricants, in 2007, from his newly appointed Engineering Manager who had been involved with Petro-Canada at a previous production facility. With the help of Petro-Canada sales representative Jim Ross, Manning consolidated all lubrication products to Petro-Canada's PURITY FG line of products and received timely technical support.



"Switching to Petro-Canada as our sole lubricant provider minimized our lubricant stock holding, resulting in immediate cost reductions," said Manning. "With everything coming from one supplier, our logistics became much easier to manage."



The Results

Petro-Canada's line of PURITY FG products were implemented on all equipment in the yogurt production process. Manning noted improved equipment performance.

With the change to Petro-Canada's PURITY FG products, the emphasis is on using a good value quality product.

"With the PURITY FG products in use, we have had extended up-time in our yogurt production facility," said Manning. "The new line of food-grade lubricants has allowed us to save both money and energy."





About PURITY FG

Petro-Canada PURITY FG lubricants provide industrial strength protection for food processing applications in food processing plants. Collectively the lubricants are formulated to provide numerous benefits, including longer-lasting protection, excellent wear performance and, for the greases, high resistance against water washout.

PURITY food-grade lubricants also fit perfectly into Hazard Analysis and Critical Control Points (HACCP) and Good Manufacturing Practice (GMP) plans. In addition, they carry a full set of food-grade credentials which include NSF H1 standards for incidental contact and are acceptable for use in Canadian food processing facilities.

Petro-Canada blends and packages more than 350 different lubricants, specialty fluids and greases that are exported to more than 60 countries on six continents. Our lubricants are formulated using base oils produced through the HT purity process, which produces 99.9% pure base oils – among the purest in the world. As the world's largest producer of white oils, Petro-Canada is focused on going beyond today's standards.

Petro-Canada then blends these crystal-clear base oils with high-performance additives to deliver exceptional performance.

With more than 30 years of experience in blending Groups II and III base oils, the company delivers a diverse line of innovative lubricants to meet an ever increasing range of international specifications. Petro-Canada specializes in offering customers products and services proven to increase productivity and lower operating costs, lubrication consolidation, technical leadership and training.

Golden Recommendation

According to Manning, "the success of the PURITY FG applications in the yogurt production process has encouraged us to use Petro-Canada's lubricants across all processes in all of our facilities. Petro-Canada's Lubricant Account Manager created a lubricant solution unique to our needs, making the transition seamless. I am thrilled with the performance, cost savings and enhanced equipment performance."

To learn more about how Petro-Canada Lubricants can help your business visit:

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