



GOLDEN VALLEY FOODS, ABBOTSFORD

From the farm to your kitchen table, this processing facility and the team that run it take the responsibility of providing your family with safe, clean, nutritious food seriously.

THE CLIENT

Since 1950, Golden Valley Foods has been providing fresh egg and specialty egg products to Western Canada, and has established itself as the leader in their production and marketing. With a focus on producing local and healthy, their operating systems need to be unparalleled to their competitors.

THE TASK

Operating on a 24/7 basis, the water system for the processing side operates at a very warm temperature of 185F. SystemClear Basic was used to clean and then maintain the system, and can still perform optimally in the high temperature of the water itself. The system is part of the ongoing Leasam inspection program.

THE LEASAM SOLUTION


As completely green technology and certified food grade, no issues would be had if any leaks or spillage occurred on or near food products with SystemClear in the system. Given the nature of the Client's business, a written report is provided twice annually that details the pH, TDS and Microbial testing undertaken.


TEMPERATURE
HOT


PRODUCT(S)
SYSTEMCLEAR
BASIC


SYSTEM SIZE
400 GALLONS
(1,514 LITRES)


SYSTEM TYPE
CLOSED LOOP


BUDGET
\$2,000.00



leasam
WATER SOLUTIONS

Contact us today for more information about your specific building system and how Leasam can assist with your needs!

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Treating water like our lives depend on it.