



Case Study

Food & Beverage Industry

Chlorine dioxide plant



Problem Statement

Watericon designed, supplied and commissioned a fully automated chlorine dioxide (ClO₂) dosing system for the client's new canning line. The solution features a three-precursor ClO₂ generator, controlled via a 4–20 mA analyser and intelligent dosing pump to maintain a stable disinfectant residual in the cooling tower water.

Solution

By providing continuous, automated dosing, the system delivers consistent microbial control throughout the cooker/cooler process. Routine quality control testing confirmed that microbiological parameters remained consistently within specification, helping prevent bacterial contamination during the cooling stage. The result is improved product protection, reduced risk of spoilage, and greater confidence that finished products meet stringent food safety standards while minimising the potential for costly product recalls and customer complaints.



Typical plant feed

- Municipal supply



Performance Target

- TBC < 100
- CFU < 0



Process

- On-site ClO₂ generation



Innovation

- ClO₂ is not pH reliant such as other oxidisers like chlorine.
- ClO₂ kills pathogens in minutes as opposed to hours offering the advantage of treating a running water supply effectively.