

Presentation of the RMT Actia CHLEAN Network

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1 CTCPA, NANTES, France

RMT ACTIA CHLEAN

A unique network in the field of the hygienic design of equipments and the improvement of processes cleaning

The RMT Actia Chlean, coordinated by the CTCPA, brings together thirteen partners in development, transfer, research and education in the field of the hygienic design of equipments : ANSES, INRAE Médis et Umet, BioDyMia, AgroParisTech, Université de St Brieuc, ENIL Mamirolle, Actalia, Adrianor, IFIP, IFV, CRITT PACA and CTCPA.

Pooling their skills, laboratory equipment, and pilot-scale units provide a unique expertise to companies and authorities.

To help food companies improve their performances, taking into account economic and societal changes, in order to:

- control and guarantee food safety and quality while limiting or eliminating the use of preservatives;
- limit the use of chemicals especially during cleaning and disinfection processes;
- diversify food systems and products, which implies more "small" production runs and the need to avoid cross contamination.

The research work is divided into 4 axes led by coordinators from the member structures of the network.

Part 1: The detection of microbiological and chemical contamination.

Part 2: The prevention and correction of microbiological and chemical contamination.

Part 3: The creation of a European network of scientific partners.

Part 4: Dissemination and sharing of know-how.

For 10 years, the RMT has for instance published decision support guides to define good sampling practices and on methods and kits for detecting chemical residues on surfaces, as well as two reference books on hygienic design and antimicrobial agents for companies, students in the agri-food sector.

Joint technological networks are scientific and technical partnerships established and supported by the French Ministry responsible for Agriculture and Food and coordinated by Actia for the food industry.