

• CIP EXPERTS

Solve complex CIP challenges with solutions engineered around your process

Diagnostics • Validation • Optimization • Monitoring



Participant and Gold Sponsor of
the EHEDG World Congress 2026

CIP Experts



CIP Expertise based on the needs of each industry



Dairy productions

Proteins, fats and high microbiological sensitivity

Beverage production

Syrups, sugar, long lines and frequent product changes

Brewing productions

Yeasts, beer stone, containers and limited cleaning windows

Confectionery products

Fat contamination and temperature restrictions

Food products

Allergens, particles, sauces and a variety of recipes

Challenges We Solve

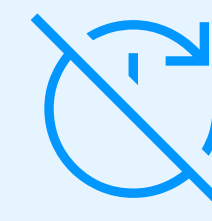
01 DIAGNOSTICS



Non-obvious issues

Problems in operator actions, equipment, automation, recipes, and pipelines cause unstable CIP operation.

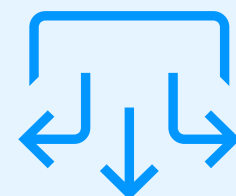
02 HYGIENE



Integrity violations

Unnoticed equipment defects pose a risk of biofilm formation and cross-contamination.

03 EFFECTIVENESS



Excessive resource consumption

Suboptimal consumption increases water, detergent, energy usage, and the duration of CIP cycles.

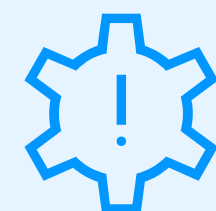
04 DATA



Lack of data

The absence of data and reports complicates the analysis of deviations and the confirmation of CIP process stability.

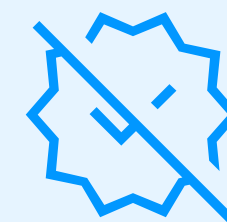
05 EQUIPMENT



System limitations

CIP stations, pipelines, and cleaning programs can limit productivity and production time.

06 COMPLIANCE



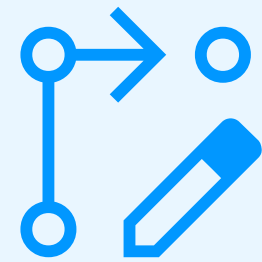
Insufficient validation

The lack of validation and qualification data reduces confidence in the stable operation of the CIP system.

Four areas of CIP expertise

We help food companies maintain consistent equipment hygiene – diagnosing CIP issues, developing solutions, and confirming their effectiveness.

01



Diagnostics

Development & updating of P&ID
Development & updating of PFD
3D scanning
3D modeling & layout

Consultations

02



Validation

Equipment qualification

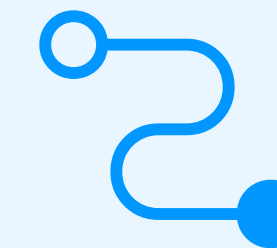
Technical inspections

Integrity testing GasTest
Cracks & pores inspection
Product piping inspections

Microbiological tests

Riboflavin coverage test
Biofilms inspection
Laboratory tests

03



Optimization

CIP process modernization
CIP process optimization

Automated CIP stations
(custom projects)

04



Data

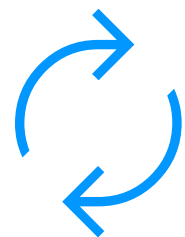
Monitoring FlowQeeper

Hygiene You Can Prove, Performance You Can Manage



VERIFIED

Documented cleaning quality



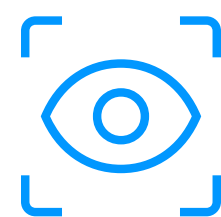
REPEATABLE

Stable, consistent CIP cycles



EFFICIENT

Lower avoidable resource use



VISIBLE

Traceable execution and deviations



ACTIONABLE

Clear priorities for improvement

≈15min

Time saved
per CIP cycle

-25%

Water
consumption

-20%

Energy
consumption

6x

Detergent
savings per cycle

Deep CIP Expertise in F&B

17+

CIP & COP projects in dairy, brewery, confectionery, sauces

70+

Projects for F&B companies incl. multinationals

155K+

Hours of plant experience encoded into AI training data



Looking for CIP Process Challenges

**CIP Experts
by Viravix Group OÜ**

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cipexperts.com