EC⊗LAB[®]

The Ecolab® difference for **bakeries**

Ecolab can help baked goods processors turn challenges into opportunities. Our powerful cleaning solutions boost safety and quality in baking facilities while cutting water usage.

Transforming the baked goods industry with efficient solutions that conserve resources

Ecolab helps deliver effective cleans that lower environmental impacts using innovative products that reduce water, energy and chemical consumption. Our expertise helps producers of baked goods boost productivity and improve efficiency through a whole-plant approach to production. And with digital monitoring and sustainability benchmarking, we offer actionable insights that support better performance on sustainability metrics like water and energy usage.

Ecolab differentiators



Service & Expertise

- Cleaning, sanitizing & disinfecting
- Dedicated technical & food safety experts
- Water treatment
- Pest elimination



- Analytics
- Monitoring & alerting
- Dashboards
 & benchmarking
- Continual operations improvement



- Dry cleaning chemistry that targets difficult to remove soils
- Optimal cleaning performance
- Dry sanitizer solutions for organic processing, Quat-free or alcohol-free production

We're here to help you navigate baked goods industry trends

Maximize productivity

- Increasing extended runs and minimizing down-time
- Reducing labor constraints
- Optimizing packaging, storage and transport
- Identifying and mitigating microbiological risks

Advancing food safety and quality

- Reducing the risk of foodborne illness
- Prolonging shelf life
- Controlling moisture and reducing pathogens
- Validating sanitation program

Optimize water

- Optimizing and reducing water use
- Effective sustainability reporting
- Addressing consumer demands
 for sustainable brands

Advanced solutions for the baked goods industry

Featured innovations that maximize your cleaning, disinfecting, and sanitizing power to extend runs and minimize downtime.

	POWERFUL CLEANERS	Exelerate[™] TUFSOIL Heavy-duty alkaline CIP cleaner designed for both organic and inorganic soils to help reduce the need for acid washes.
(- <u>773</u>)	DRY CLEANING	DrySan[™] Tri-O (EPA Reg. No. 1677-249) A 3-in-1 cleaner, sanitizer and disinfectant that helps drive efficiency and quality improvements.
		Exelerate [™] CSD 15 (EPA Reg. No. 1677-259) Alcohol-free, quat-free formula.
		Boost [™] Tread Defense QF (EPA Reg. No. 63761-11-1677) Dry, non-food contact surface sanitizer for low-moisture or dry, quat-sensitive environments.
	CLEANING VERIFICATION	ATP Swabs A cleaning verification tool for quick, reliable results.

We're excited to partner with you

What challenges can we help you solve today? We'll drive tangible results and deliver quality service and performance for you and your business, all while mitigating food safety risks through industry-leading expertise.

Contact your Ecolab representative for more information

ecolab.com/bakery

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