

BA Collab Hour Q&A: Battling Biofilms in Beer Draught Lines

Q: Outside of regular caustic chemical cleaning every two weeks and acid every three months, have other cleaning regimes been evaluated? Has ozone been evaluated as a potential solution?

A: For this application, ozone was not evaluated. While ozone is a strong disinfectant, it is also reactive which means that it is challenging to maintain a residual in systems where the ozone is added at one end and expected to make its way through the system.

Q: The discussion in beer line hygiene always centers around caustic and acid cleaning. Does data suggest the subsequent use of a sanitizer – PAA or otherwise – is either superfluous or damaging to the beer line itself?

A: Once again, for this application PAA (peracetic acid) was not evaluated. PAA is also a well-known disinfectant. There are EPA registered products on the market for non-porous food contact surfaces in food and beverage plants that have been shown to be effective against *Listeria*, *Salmonella* and *E. coli*.