



FLOCO PROCESS



Floco Process – Transforming the Future of Sustainable Food Manufacturing

SMARTER CLEANING. LESS WATER. MAXIMUM UPTIME.

Floco Process is a U.S.-based engineering and technology company redefining how food and beverage manufacturers clean, move, and manage fluids across their operations. Specializing in advanced fluid-handling and Clean-in-Place (CIP) innovation, Floco helps processors dramatically reduce water, energy, chemicals, and downtime, while improving sanitation performance and product recovery.



Adapting Comprex to fit your Needs

SUSTAINABLE CIP DESIGNED FOR FOOD SAFETY



Comprex Pulse500
Sanitary Mobile Design

Benefits

- » **Flexibility:** Portable design to clean an endless amount of fluid handling systems.
- » **Variation:** User customization allows for interface selection of pipe diameter, maximum pressure output, and total cleaning time.
- » **Modular:** Does not require dedicated space within your facility.

Considerations

- » **Set Up:** Requires set up time to each line.
- » **Downtime:** Potential downtime required to connect unit to existing pipelines.
- » **Discharge Stabilization:** Outlet hose will need properly secured at every cleaning to prevent movement during operation.



Comprex Pulse800
Sanitary Permanent Design

Benefits

- » **Seamless Integration:** Fully integrated design to plant's logic controller for touchless cleaning operations.
- » **Automation:** Programmed routine recipes specific to your pipelines to maximize efficiency, minimize water usage and minimize cleaning time.
- » **Modular:** Remote access 24/7 from comprex team.

Considerations

- » **Space:** Requires a dedicated 6' x 2' x 6' area within your facility.
- » **Versatility:** Unit is fixed in place once installed.
- » **Customization:** Cleaning recipes cannot be adjusted via HMI.

At the core of Floco Process' portfolio is the Comprex® impulse-driven cleaning system, a breakthrough mechanical CIP technology delivering measurable, plant-verified sustainability gains, often reducing water, wastewater, and chemical usage by up to 90% while shortening cleaning cycles and improving production uptime. Complementing this are Floco Process' robotic tank cleaning systems, intelligent fluid transfer solutions, and next-generation sustainability chemistries designed for modern, high-efficiency food production environments.

Floco Process partners with leading global food, dairy, beverage, and consumer product manufacturers to deliver measurable ROI, fast payback, and real environmental impact. From single-asset validations to full-plant transformations, Floco Process enables producers to meet aggressive sustainability targets while improving operational performance and cost efficiency.

Comprex® — Precision Pipe Cleaning for Food Plants

DEEP CLEANING. REDUCED RESOURCES. FASTER TURNAROUND.

Comprex® impulse cleaning technology uses controlled pulses of compressed air and liquid to create powerful internal turbulence inside process piping.

Instead of simply flushing lines, Comprex®:

- Dislodges stubborn biofilms and product buildup
- Reduces water and chemical usage
- Shortens CIP cycle time
- Improves line hygiene validation
- Minimizes production downtime

This mechanical impulse cleaning method delivers repeatable, validated results across dairy, beverage, prepared foods, sauces, and liquid processing systems.



ENGINEERED CIP FOR ALL FOOD SEGMENTS

Here's an example:



Butter

- 90 second complex CIP
- Saved 2000 gallons water
- 35 Gallons water used
- Reduced Chemicals & Waste
- Fat / Proteins removed

Floco Process removes butter from processing pipes using Comprex patented technology, which combines heated water and air impulses with powerful engineered mechanical action. Because butter is high in fat and tends to adhere to pipe walls, the heated pulsed flow helps soften and mobilize the product while the Comprex mechanical action breaks the bond at the surface and drives it out of the line.

This approach eliminates the need for a separate preheating step, simplifying the cleaning sequence while still delivering highly effective removal. The result is improved product recovery, reduced water and chemical consumption, lower energy demand, shorter sanitation downtime, and reliable hygienic performance required for dairy processing.



Adaptive Jet Cleaning for Food & Beverage Tanks

SMARTER TANK CLEANING. MEASURABLE RESULTS.



AJC replaces static spray devices with intelligent, automated jet cleaning designed for hygienic food and beverage environments.

Why AJC Is Different

- **True 360° Coverage** – Programmable jets reach shadow zones, weld seams, and complex internals.
- **High-Impact Mechanical Action** – Breaks down soils quickly with less water and fewer chemicals.
- **Optimized Shorter Cycles** – Cleans based on contamination level, not guesswork.
- **Automated & Repeatable** – Validated cleaning performance shift after shift.

The Advantage

- Improved food safety compliance
- Reduced water, chemical & energy use
- Faster production turnaround
- Lower total cleaning costs

Smarter cleaning. Lower operating costs. Built for food and beverage facilities.

Ready to Improve Your CIP Performance?

Discover how Floco Process can help your food facility:

- Reduce water and chemical consumption
- Shorten cleaning cycles
- Increase operational uptime
- Strengthen food safety performance

TALK WITH A FLOCO PROCESS EXPERT TODAY.

Let's evaluate your current CIP system and identify measurable improvements.

flocopro.com | (513) 822-4652