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Case Study  
Leading UK meat processing plant

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“Fully compliant to the BRC Grade A.”  
 “Everything you said you will do, you have done.”

Chief Engineer



Typical storage before System8®



Storage after System8®



Storage after System8®

## The problem

### Existing Lubricant Storage Situation

The site stored 19 products from 10 different manufacturers, with no methodical storage system. 7 of the products stored were not NSF registered.

## Potential risks

- High risk of contamination of food by mis-application
- Product recall from mineral oil contamination
- Non-compliance in audit situations
- Inadequate system of control and dispensing

## The solution

### Introduction of System8®

A free System8® eight week trial was concluded very successfully on site and 2 more systems have been purchased for other areas of the site.

## The benefits

### Compliance

Guaranteed audit compliance to the BRC Global Standard for Food Safety bringing total peace of mind. Elimination of risks and prevention of non-conformances and product recall from incidents relating to industrial lubricants/mineral oil contamination.

### Simplicity

Rationalisation of inventory from 19 lubricants to 14 foodgrade H1 registered specialist products. Rationalisation of manufacturers from 10 to 1. A system of control, providing colour coding and a dispensing system enabling accurate selection of correct lubricant.

### Performance and service

Reduction of breakdowns and extension of equipment life through application of high performance synthetic technology and application expertise. Free next day delivery on all products and real time technical support, by email, phone or site visit.





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## Contact us

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