

TO ABATE INSECT HAZARD IN ITS PLANT,

LIPHATECH steps up its actions to abate insect hazard in its plant by adopting a new proactive approach, from the time it receives the raw materials to when the final product is shipped out.

Insect pressure demands Liphatech's full attention. In fact, in December 2019, a dedicated commission was created within the production team with a two-fold objective: identify the critical areas in the plant, and **create a proactive action plan based on the monitoring results in order to identify the risk and prevent it from occurring.** A new approach that was put forward as more efficient, prepared in partnership with a pest control operator.

Anne Melouki, Quality Manager at Liphatech explains.



OBSERVATION:
the actions conducted up to now are no longer sufficient

“Cereals are the main ingredient in our bait recipes. This food source naturally attracts insects.

We therefore keep close watch over the risk of infestation at our plant.” Anne began. “Before October 2020, we were treating our industrial premises without fail, every three weeks. We were raising awareness among our suppliers to insect hazard, inspecting all goods that came into the plant, and cleaning our production lines regularly”, she explained. “The facts are clear - insect pressure is increasing year upon year, and the actions implemented until now no longer suffice”.

A PROACTIVE APPROACH based on reinforced monitoring

“We worked with the members of the Insect control commission, most of whom are staff at the plant, to develop a new plan of attack!” Anne continued. “We carry out a thorough cleaning of the entire site twice a year to achieve the “0 insect” mark at the beginning of the campaign. We have stepped up population monitoring by placing pheromone traps in our industrial site. From mid-March to end-October, when night temperatures exceed 12°C, the traps are checked daily. In this way, we promptly initiate corrective measures when thresholds are crossed. This consists of a thorough cleaning of an area of the plant, or even complete disinsectisation of the site by thermos-spraying.” she added. “We also reworked the handling of the by-products of the manufacturing process”.

Christophe Durand
Manufacturing contact at Liphatech



“Waste and dust are produced all along the wheat and mix production processes. We collect and grind them to flour in a crusher. Until now, this flour, a by-product of our process, was stored in big-bags in the plant to be sent for recovery by a partner in the livestock sector. With the members of the Insect control commission, we identified the by-product storage zone as a potential infestation hazard area. We implemented corrective action: the by-products, which are packed in big-bags, identified and quantified, are removed immediately from the plant to a dedicated storage site. Depending on the quality of the cereals, about 60 to 100 t of by-products are produced each year.”

BIOLOGICAL CONTROL INTRODUCED as a curative measure

“Over the year 2021, we will be introducing biological control as a solution to manage the insect hazard.” Anne announced. “We are dedicating a zone in our warehouse for full-scale testing. When the first flight of the adults is observed, pads containing trichogramma will be placed according to a specific plan. These wasps parasitise moth eggs and prevent the moth larvae from hatching. This has no impact on the stored goods. Depending on the extent of infestation, we will place one or two disseminators in every 10 m² area.” she explained. “This approach again bears testimony to the CSR commitment engagement we initiated in 2012” Anne emphasised.

MINIMISING THE INSECT HAZARD: a chain of actions that does not end at the Liphatech plant

“To limit insect hazard, we need our clients to carry on our work. Laurent Jousseume, manager of the company Concept Hygiène in France, is working with us for this process.



Laurent Jousseume
Manager of the company
Concept Hygiène

“I am fully familiar with the insect issue we are all facing. Whenever we store products that could potentially be a food source for larvae or adult insects, we must be watchful. Here are a few recommendations to help professionals protect stored products from the insect hazard:

- Inspect the goods when taking delivery
- Organise and clean the storage areas
- Monitor regularly to ensure that no insects are present
- Store any open packages in an airtight container
- If you observe the presence of insects, immediately isolate the concerned product by removing it out of the storage area
- If necessary, proceed to the disinsectisation of the storage area”

“Laurent Jousseume's testimony should prompt Export customers to be even more watchful about the insect hazard.” Anne added. “I advise them to implement a specific quality procedure from the time the goods are transported and maintain it for the entire storage period.” she suggested.

“We will take stock of this new proactive approach to the insect hazard at the end of the year. We will compare it to past years to check its efficiency, although the initial trend seems to be quite satisfactory.” Anne concluded.