

UV Pure® Case Study

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| Application: | Industrial/Commercial Projects |
| Solution: | Hallett® 30 System |
| Location: | Salt Spring Island, BC |



Pure, safe water.
Always.

Salt Spring Island Cheese and its proprietor David Wood have been creating artisanal cheeses for over ten years at their dairy farm. Not surprisingly located on Salt Spring Island, off Canada's west coast, the Farm is an active place and definitely worth a visit; the setting is beautiful, tastings are available, and visitors can wander around to see the animals. There's a new viewing window to watch the cheese being made, and a self-guided tour through the process.

One important element that visitors might not notice on the tour is the UV Pure® Hallett® 30. Since Salt Spring Island Cheese draws from a well and requires clean, pure water in their processes, water purification is an essential ingredient. They had previously used a conventional UV system for water treatment, and according to David Wood, "UV Pure® is a huge improvement from the unreliable system that we had before. Now we get tested every two weeks from the health department and we always get a clean bill of health".

The treated water is used primarily in the cleaning of machines and utensils, and in sanitation around the Farm. The panel on the UV Pure® system is checked twice daily, and when the reminder appears that bulbs need to be changed, it's straightforward to adjust. When making a quality food product, all of the inputs and processes need to be considered and carefully monitored. Clean pure water is not something that worries master cheese maker David Wood, "we have enormous confidence in the UV Pure® system, and always assume it's working well".



If you want to taste some of Salt Spring Island Cheese's creations yourself, check their website (www.saltspringcheese.com) to find locations to purchase chèvres and goat cheeses in Canada as far east as Toronto.