



Finest chocolate production through HEFTER Cleantech

Veurne / Belgium

Noble Chocolates started producing "pleasure in its purest form", as they call their exquisite range of products, in Year 2000. This was when the owner, Mr. Patriek Destrooper, who had been running a leading fourth generation family business for over 25 years, decided to partially shift his attention from biscuits to chocolates. Belgian chocolate has the reputation of being amongst the best in the world.

Far beyond any previous chocolate experience

Today Noble Chocolates produces about 800 tons of fine chocolates per year. Approximately 20 top quality products range from Champaign, almond and hazelnut mixes through spirits and fruits to special and exclusive assortments.

All chocolates are secluded in a thin chocolate cup, which is provided through a leading edge technology process as just one of the many secrets within the Noble chocolate production process.

Noble has received a number of awards already like the "Selected Trends and Innovation Award" or the "Chocolate of the Year Award".



chocolate production at the final stage

The worldwide delivery includes 80% for overseas export and about 20% sales within Europe. The specific needs of customers matter very much; therefore special attention is given to personalized services and the quality standards the company is operating on.

Effective working with intelligent solutions

Maximum attention is given to quality, hygiene and cleanliness of the 2 production lines and the warehouse, which are operating in 1 shift per day. "Cleaning in a chocolate factory is quite a difficult task", Mr. Bart Vandervevere states. "Based on the sugar and the chocolate butter processed, we need to clean every day about 6.000 m² of production area and warehouse. Normally we use a special employed cleaning person but everybody working here is involved in integrated cleaning process".

As part of the quality, safety and security policy of Noble, there has been an audit plan established which is laying out the regular schedules and tasks to be performed on a weekly, monthly and yearly basis.

Noble hold the BFS and IFS certifications at the highest levels for applying "Belgian Standard for Food Production" and "International Food Standard" to its processes.

User friendliness, functionality and quality

HEFTER Cleantech VARIOTECH 82 became an integral part of the hygiene and cleaning schedule when Noble decided for this system about one year ago. "The flexibility of the system helps us to clean the production lines as well as between the pallets in the warehouse", Mr. Vandervevere underlines the companies decision. "The strong vacuum assures immediate secure step and eliminates hazards for employees. Also very important for us is the climate of max. 70% humidity for storing the goods. And last but not least as several employees need to use the VARIOTECH 82 is the easy to use operation with a "one button start function"; Mr. Bart Vandervevere, responsible for quality, safety and security concludes.

The Quality of the production and cleaning systems had to be at highest standard. HEFTER Cleantech system finds itself in good neighbourhood. Also most of production systems made from Stainless Steel and many of them are also made in Germany.



Cleaning also under machines with HEFTER Cleantech VARIOTECH 82

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VARIOTECH 82 PRO

