

# Food safety and quality assessment of an automated vending machine for smoothies-a case study

O. Haykir,<sup>1\*</sup> R. Forrez,<sup>2</sup> G. Mathijssen,<sup>2,3</sup> B. Vanderborcht,<sup>4</sup>

<sup>1</sup> Department of Food Microbiology, Hygiene, and Safety, Institute of Food Science and Technology, Hungarian University of Agriculture and Life Sciences (MATE), Somlói út 14–16, 1118, Budapest, Hungary

<sup>2</sup> Alberts NV, Bijkhoevelaan 32c, 2110 Wijnegem, Belgium

<sup>3</sup> Vrije Universiteit Brussel and imec, Pleinlaan 9, 1050 Brussels, Belgium

<sup>4</sup> Brubotics, Vrije Universiteit Brussel and imec, Pleinlaan 9, 1050 Brussels, Belgium

\*Corresponding Author. Tel.: +36-70-742-9743, E-mail: oktay.haykir@gmail.com

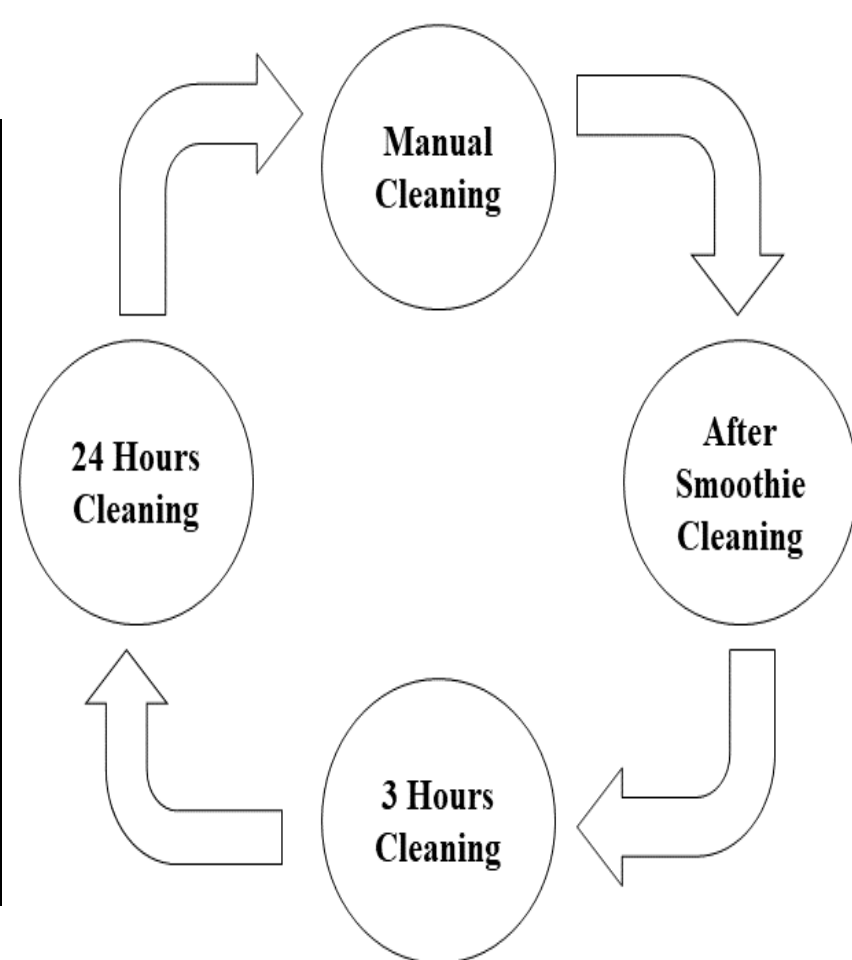
## Introduction

- The vending machine industry is changing from pre-packaged selling to on-site food manufacturing thanks to developments in food robotics.
- Along with the manual cleaning of the vending machines, automatic clean-in-place (CIP) techniques were considered, much like food production without human intervention.
- Food safety and quality control of the vending machines are essential.

## Methods

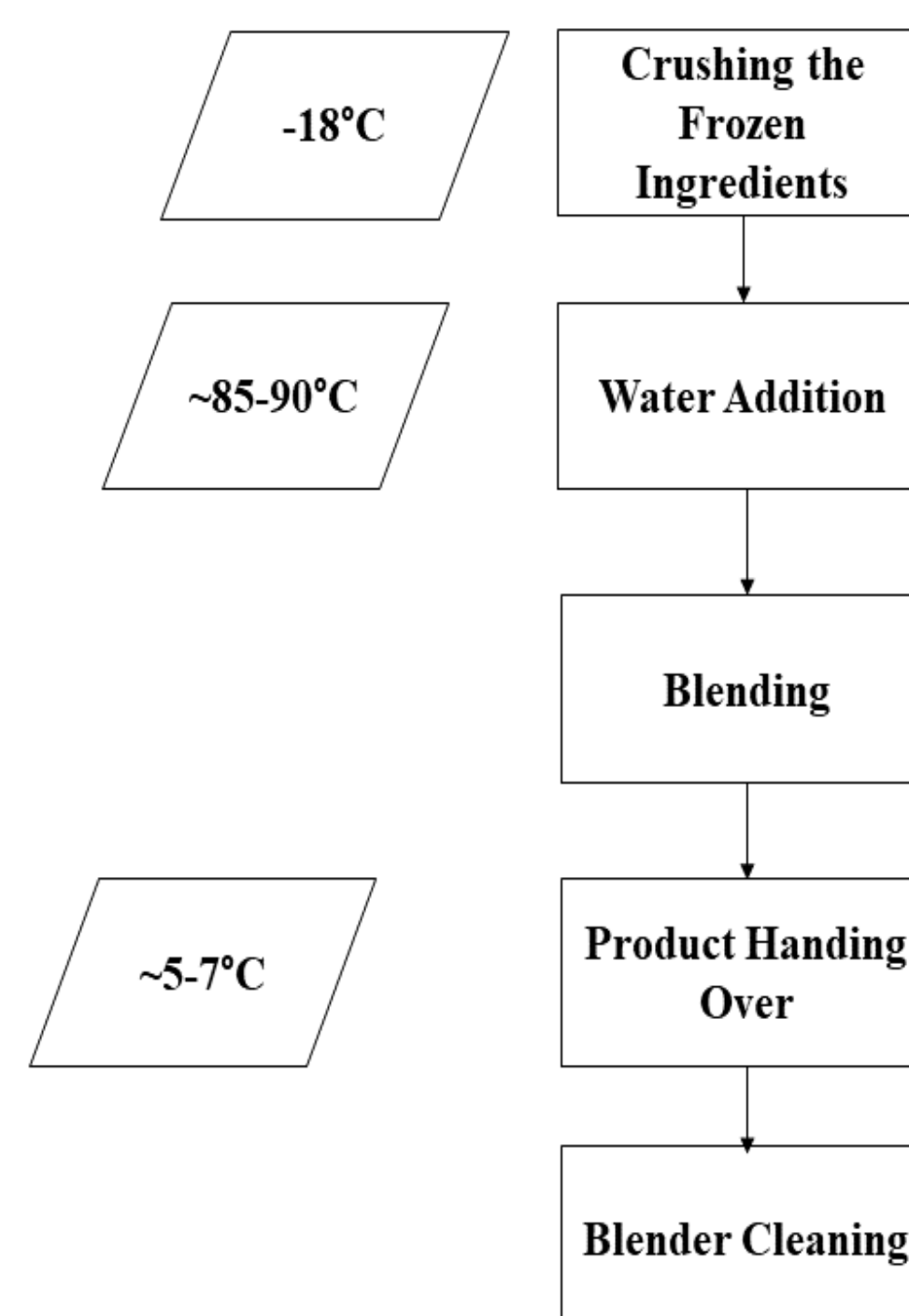
- This case study aimed to implement a CIP procedure in a vending machine and assess microbial contamination.
- Water, blender, and smoothies were microbiologically analysed to evaluate the microbial safety of ingredients, equipment, and the final product.

Cleaning Step	Frequency	Temperature (°C)	Purpose
After Smoothie	After each smoothie production	~16-18	Cleaning
3 Hours	3 hours	~85-90	Sanitation
Full Cleaning	12 hours	>100	Sterilization



## Results

- Microbiological analysis showed that none of the samples was contaminated with three major pathogens: *Listeria monocytogenes*, *Salmonella* spp., and *Escherichia coli*.
- This study showed the importance of the CIP process in automated vending machines.



<https://www.alberts.be/>

## References

- Hunter, P.R., 1992. *Crit. Rev. Environ. Control* 22, 151–167. <https://doi.org/10.1080/10643389209388434>
- Moerman, et. al., 2013. *Princ. Pract. Second Ed.* 305–383. <https://doi.org/10.1533/9780857098634.3.305>
- Raposo, et al., 2015. *Food Control* 56, 177–185. <https://doi.org/10.1016/j.foodcont.2015.01.052>
- Saltmarsh, M.E., 2023. *Reference Module in Food Science*. Elsevier. <https://doi.org/10.1016/B978-0-12-822521-9.00101-5>

## Acknowledgements

This work was funded by Stipendium Hungaricum Scholarship Programme and EIT Food RIS Fellowship Programme.