



## CONTEXT

**Customer :** IGRECA®

**Sector of activity :**  
Agri-food processing

**Location :** Seiches-sur-le-Loir (49)

**Year :** 2025

**Installed equipment :**  
EKO.E MT BS A BS/ST/HR/EC/II 3602V

**Description of the equipment :**

- \*R290 refrigeration unit
- \*Air cooling
- \*Heat recovery
- \*VFD on screw compressors

**Total capacity :**  
570KW | -8°C/-4°C @+35°C

## THE CUSTOMER

IGRECA, based in Seiches-sur-le-Loir, is one of the European leaders in the production of egg products for the food industry. Its operations rely on highly demanding processes such as pasteurization, concentration, rapid cooling, and drying, all essential to ensure irreproachable microbiological quality.

Within this framework, CTA supplied a 570 kW cooling system operating at -8 / -4 °C, using the natural refrigerant R290, a choice fully aligned with current challenges related to energy performance and environmental impact reduction.

This efficient and environmentally friendly cooling solution supports the critical stages of the process: rapid temperature reduction after pasteurization, thermal control of storage tanks, and cooling supply to heat exchangers associated with the drying process. Thanks to this precise thermal management based on a natural refrigerant, IGRECA ensures continuous, stable production that complies with the strictest food safety requirements, while fully embracing a sustainable industrial approach.

