



IMPROVING STANDARDS IN YOUR SECTOR

DAIRY

Dairy processing facilities need to manage microbial contaminants in their ingredients, processing equipment and the surrounding environment.

The types of microbes present, their increased incidence and the greater risk of cross-contamination make the overall food safety risk higher than in bakeries. Hazards include the presence of mould in ingredients and fillers, humidity supporting the development of biofilm and incomplete removal of organic residues.

Operationally, the inside of pasteurizers, tanks and pipework carrying milk, cheese and yoghurt throughout the facility pose particular challenges. Many have hidden surfaces that

hinder the cleaning process and make hygiene inspections more difficult and therefore less frequent.

The high temperatures used in the treatment of dairy products affect both the internal and external surfaces of pipes and heat exchangers. Residue on internal surfaces can support the growth of microbes. As a result, CIP approach is adopted by many facilities in this sector.

Open and uncovered ingredients are quickly exposed to the potential of cross-contamination as a result of poor staff practices, overhead leaks, surface deterioration or failure to prevent the growth of biofilm in or near critical processing equipment such as tanks and fillers.

JUST A SELECTION OF SOME OF THE IDEAL PRODUCTS FOR YOUR SECTOR...



**Soft Short Handled Brush
D5**

Crimped fill.
Ideal for: Production lines; catering.
Size: 254 x 72mm

0.30mm



**Stiff Deck Scrub
B770**

Ideal for: Very heavy soiling; large areas; production environments.
Size: 300 x 75mm

0.60mm



**Stiff Long Handled Brush
D9**

Ideal for: Production lines; hard to reach areas; catering, manufacturing use.
Size: 406 x 50mm

0.60mm



**Medium High/Low Brush
B1783**

Ideal for: Cleaning corners; preparation areas; ceilings and floors.
Size: 260 x 50mm

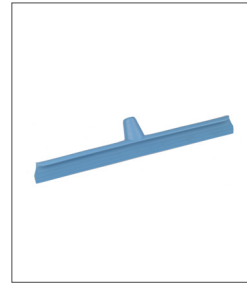
0.30mm



**Stiff Round Scrub
ST9**

Ideal for: Sinks, trays, buckets, containers; production lines, worktops.
Size: 100 x 115mm ø

0.60mm



**Single Blade Ultra
Hygienic Squeegee
PLSB50**

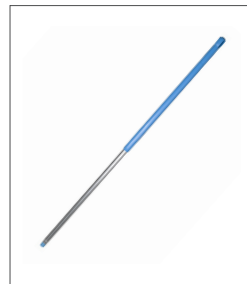
Suitable Handles: ALH7, ALH8, PLH3
Size: 500mm



**Medium Twisted-in Stainless
Steel Wire Brush
T835**

Resin-Set handle.
Size: 390 x 64mm ø

0.60mm



**Anodised Aluminium Handle &
Polypropylene Sleeve
ALH27**

Size: 1300mm

25mm



**Twisted Wire Head
T963**

With stainless steel male ferrule.
Ideal for: Cleaning intricate pipework.
Size: 110 x 40mm ø (Overall 165mm)

0.40mm



**Aluminium Hanging Rail
HD10**

With 2 x HOLD1 Hangers and 3 x HDHOOK1 Hooks.
Size: 515 x 55mm

Autoclavable
 Trim Length
 Temperature Tolerance
 Pack Quantity - cannot be split
 Pack Quantity - available as split packs

Polypropylene Body
 Thermoplastic Rubber
 Polyester Fill
 Handle Diameter