



IMPROVING STANDARDS IN YOUR SECTOR

FRESH PRODUCE

Though fresh-cut fruits and vegetables were previously considered to be low risk items in terms of food safety, this is no longer the case.

Pathogenic microorganisms can be found on the produce as well as facilities' work surfaces and form biofilms.

A number of recent outbreaks have been linked to the processing of fresh-cut fruits and vegetables under less than sanitary conditions. These outbreaks demonstrated that the quality of the water used for washing and chilling the produce after harvest is critical.

Disinfection is one of the most critical processing steps in the production of fresh-cut vegetables, affecting the

quality, safety and shelf life of the end product. Washing is designed to remove dirt, pesticide residues and microorganisms responsible for quality loss, as well as to pre-cool cut produce and remove cell exudates that may support microbial growth.

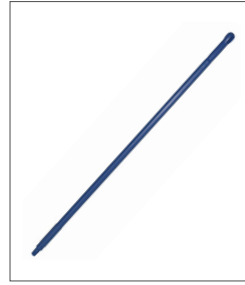
The fresh-cut industry has long used chlorine, one of the most effective sanitisers, to ensure the safety of their product. Cleaning in fresh produce manufacturing facilities involves the removal of gross debris from generally large equipment, floors and working surfaces.

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



**Stiff Grippy Scrub
ST8**

Ideal for: Medium-large size particles; cleaning around corners; conveyor belts.
Size: 152 x 60mm



**One Piece Polypropylene Handle
PLH3**

Use with hygiene brushware and squeegees.
Size: 1400mm



**Soft Short Handled Brush
D5**

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



**Soft Narrow Broom
B1082**

Crimped fill.
Ideal for: Small particles; small areas.
Size: 390 x 50mm



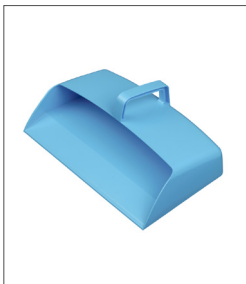
**Soft Hand Brush
B861**

Crimped fill.
Ideal for: Light particles; production lines.
Size: 317 x 36mm



**Flexible Plastic Scraper
FLPSC3**

Ideal for: Cleaning curved edges; food manufacturing.
Size: 90 x 200mm



**Enclosed Dustpan
DP3**

Ideal for: Removing large amounts of debris.
Size: 180 x 300mm



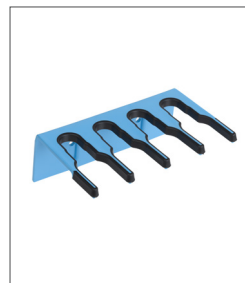
**Stiff Flexi Scrub
ST10**

White back only. NOT AUTOCLAVABLE
Ideal for: Containers, buckets, pipework.
Size: 176 x 70mm



**Squeegee Cassette System
SQCAS6**

Suitable Handles: ALH7, ALH8, PLH3
Ideal for: Heavy duty use.
Size: 600mm



**Overmoulded Hanging System
WLBR1**

Ideal for: Stowing Salmon® Hygiene Technology cleaning tools; catering.
Size: 206 x 75mm

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

Polypropylene Body
 Thermoplastic Rubber
 Polyester Fill
 Handle Diameter