

# 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. 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.

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

# 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





#### Soft Short Handled Brush D5

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





#### **Soft Hand Brush B861**

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





## **Enclosed Dustpan** DP3

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







Squeegee Cassette System





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#### **One Piece Polypropylene Handle** PLH3

Use with hygiene brushware and squeegees.





#### Soft Narrow Broom B1082

Crimped fill.

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





## **Flexible Plastic Scraper** FLPSC3

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





#### **Stiff Flexi Scrub ST10**

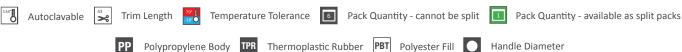
White back only. NOT AUTOCLAVABLE Ideal for: Containers, buckets, pipework. Size: 176 x 70mm



## **Overmoulded Hanging System** WLBR1

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







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