



HACCP COMPLIANT



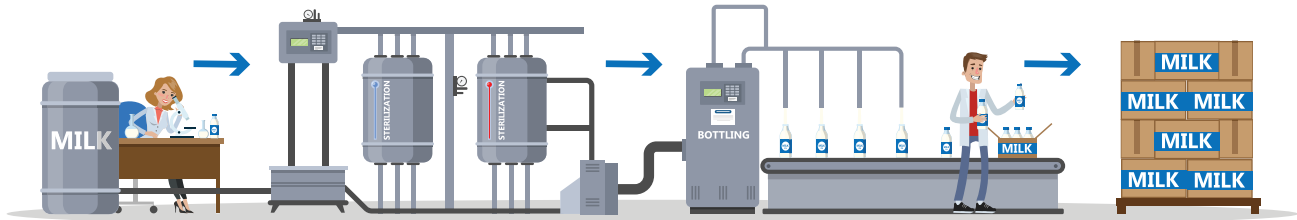
Select the right cleaning tool for:

**DAIRY PROCESSING PLANTS**





Vikan's cleaning solutions have been designed for this industry and consist of an extensive range of products for cleaning floors, walls, tanks, equipment, work surfaces, tubes and pipes. They are the leading supplier of hygienic cleaning solutions, illustrated by their recent award win, scooping The Society of Food Hygiene and Technologies Best Company of the Year 2016, for excellence within the food industry.





## MEET YOUR HYGIENE REQUIREMENTS

The colour-coded Vikan Hygienic range meets all your needs for colour-coded cleaning tool segregation and ensures compliance with HACCP requirements as well as food safety standards that include FSSC 22000, BRC, IFS and SQF.



# MOST COMMON AREAS TO **BE KEPT HYGIENICALLY CLEAN** IN YOUR PLANT

## **WORK SURFACES:**

- Dust pans that hug flat surfaces
- Hand brushes for conveyor belts, surfaces, tables and equipment;
- Scrapers for scraping bench tops and food prep areas;
- Hygienic bench squeegees remove excess liquid from all work surfaces.

## **EQUIPMENT:**

- Pails, shovels, scoops and scrapers for moving, measuring and mixing around equipment;
- FDA-compliant polypropylene resin shovels, paddle and hand scrapers, and scoops that are metal detectable for use in compliant facilities;
- Forks, rakes and shovels for easy lifting of food materials;
- Tube brushes for cleaning pipes, tubes and gaps between lines on conveyor belts;
- Equipment brushes ideal for removing stubborn residues on conveyor belts, production lines, machinery and food prep surfaces.

## **FLOORS:**

- Squeegees for removing water and other liquid from tiled and safety flooring;
- Brooms with stiff and soft filaments ideal for removing fine particles and debris;
- Deck scrub brushes for cleaning tiled floors in wet areas.

## **TANKS:**

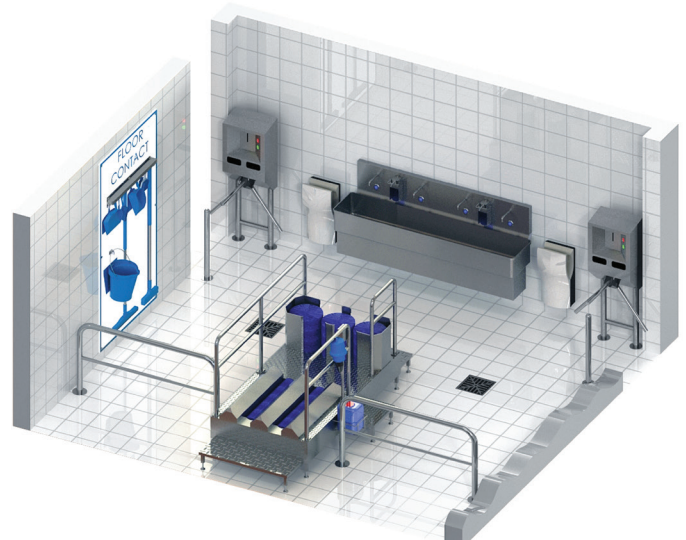
- Stiff brushes and paddle scrapers suitable for cleaning tank interiors and exteriors.

## **WALLS:**

- Angled, adjustable water-fed brushes and water guns ideal for high-level dirt removal on walls and in difficult-to-reach areas.

## **ADDITIONAL:**

- Vikan offer a range of manual cleaning tools specifically designed for transport decontamination. Metal detectable tools is also available.







## ◀ TANKS



## PASTEURISER ▶



To avert the risks associated with poor standards of food safety prevalent in the dairy industry, it has become imperative for dairy farms and production units to stay compliant with GMP, GHP and HACCP guidelines.



#### FILLERS ▶



### ULTRA SAFE TECHNOLOGY

is part of Vikan's ambition to create the most secure, safe and hygienic cleaning tools for the food and beverage industry.



### ◀ CHEESE VATS



4060



4195



2912



4401

4190

4195

4237

4011



### ◀ CHEESE MOULDS



4237



538190



## BLENDER ▶



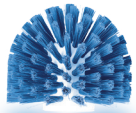
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4196



7035



## TABLES ▶

Listeria inhabits and persists in the food production environment. It thrives in conditions where there is plenty of water & produce protective mechanisms (for example 'biofilms') to help it survive.



4060



7125



4192





## COLD ROOMS



Listeria can survive at very low temperatures – even as low as  $-5^{\circ}\text{C}$ . Chillers and freezers are cold and wet, and Listeria faces less competition from other micro-organisms in these environments, making them perfect Listeria hideouts.





Vikan cleaning tools are developed based on our unmatched expertise in food safety and hygiene.





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