



More effective than liquid alternatives

Independent laboratory trials conducted by a prominent UK Food Analyst in conjunction with a leading multiple retailer have demonstrated that Foodsaf tablets containing NaDCC (sodium dichloroisocyanurate) are more effective in reducing bacteria total plate count (TPC) than solutions made using sodium hypochlorite (NaOCl).

Food samples were washed then soaked using 3 different methods:

- 1) Potable (tap) water:
- ii) Sodium hypochlorite solution (NaDCl) @ 200ppmm available chlorine for 30 minutes
- III) Foodsaf solution @ 100ppm available chlorine for only 10 minutes

EXTRACTS FROM **HiClean** BACTERICIDAL RESULTS.

FOOD SAMPLE	TPC AFTER 24/49 HOURS		Soaked 30mins 200ppm Sodium hypochloride (NaOCl)	Soaked 10mins 100ppm HiClean (NaOCl)
	Not Washed	Washed (Potable) Water		
LETTUCE	1	80000/6000	1900/2200	<100/<100
	2	120000/140000	4300/4900	<100/<100
	3	210000/240000	1900/2400	600/600
	4	70000/110000	1400/1600	400/400
CLICLIMBER	1	1600/2000	2900/3600	<100/<100
	2	140000/160000	2600/4000	<100/<100
	3	400/1100	500/600	<100/<100
	4	1100/1900	800/1100	<100/<100

<100 is classified 'commercially sterile'
Listeria was present in all 4 samples of cucumber, even after washing in water.
Both NaOCl and NaDCC solutions killed the listeria.

PROVEN!

'Only HiClean reduces TPC levels consistently to < 100'

HiClean tablets are available in a variety of sizes for small and large volume water applications. Packed loose in pots or strips.

For Further details on **HiClean** or any of our products. please contact:

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Salad Wash

For use in salad and vegetable preparation and on all food preparation surfaces and equipment



Safe Disinfection for Food Preparation



Proven effective against escherichia coli, salmonella, listeria monocytogenes, campylobacter and staphylococcus aureus



Just 1 tablet stands between you and the serious health risks involved for your customers as well as legal and moral risks if your salad should be found to contain any of the above. **HiClean** tablets have been developed especially to address the needs of the catering industry by allowing you the maximum flexibility without the need for costly investment in pumped, filtered or special metered chlorinated water supplies.

At its simplest level **HiClean** tablets dissolved in a measured amount of potable (tap) water, in your sink, bowl or salad washing machinery, will provide an environment that will reduce bacteria to safe levels and minimise the risk of passing on unwanted bugs to your customers, whilst leaving your salad fresh and taint free. This simple operation takes from 5 to 15 minutes dependent on the strength of solution used. Because each tablet represents an exact measured dose, **HiClean** tablets can also be used on vegetables such as cabbage and spinach and on non peelable fruit without fear of deterioration of taste or quality. Different dosage levels and procedures apply to different aspects of your food preparation as the charts (right) indicate. As international standards get tougher and more and more legislation is issued is it wise to be prepared?

Foodsaf also used for a wide range of disinfecting purposes in & around the kitchen: walls, floors, cutlery, cloths & mops etc.

3.25g Tablet			HiClean		
CATERING INDUSTRY: Where there is only a short period of time between food preparation and consumption.			IN FLIGHT CATERING & SANDWICH MARKING INDUSTRY: Where there is a lengthy time lapse between food preparation and consumption.		
No of tablets per 40 litre of water:	Gives available chlorine of:	Advised contact time	No of tablets per 40 litres of water:	Gives available chlorine of:	Advised contact time
1	25 ppm*	15 mins	2	50 ppm*	15 mins
2	50 ppm*	10 mins	4	100 ppm*	10 mins
3	75 ppm*	5mins	6	150 ppm*	5mins

1.0g Tablet			HiClean		
CATERING INDUSTRY: Where there is only a short period of time between food preparation and consumption.			IN FLIGHT CATERING & SANDWICH MARKING INDUSTRY: Where there is a lengthy time lapse between food preparation and consumption.		
No of tablets per 40 litre of water:	Gives available chlorine of:	Advised contact time	No of tablets per 40 litres of water:	Gives available chlorine of:	Advised contact time
1	25 ppm*	15 mins	2	48ppm*	15 mins
2	48 ppm*	10 mins	4	96 ppm*	10 mins
3	72 ppm*	5mins	6	144ppm*	5mins

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*<100 is classified commercially sterile'

*ppm = parts per million

