

Food & Beverage 360° Solutions

Products

- Comprehensive range of cleaning chemicals and disinfectants approved for use in food areas.

Equipment

- Comprehensive range of colour coded utensils and brushware. Pressure washers, dosing and proportioning systems and safety related protection equipment.

Support

- Installing the 360° system, with qualified staff to assist on site.

Site Information

- All information required by auditors and inspectors, easily available and on site.

Training

- Comprehensive training by qualified personnel on the safe and efficient use and application of Safic's products and equipment.

Improvements

- Working with our customer to identify risks and implement improvements to their cleaning systems.

Safic are also the stockists of the following equipment:

- Hygiene brushware for food approved areas that is HACCP compliant.
- High pressure washers.
- Monitoring and verification equipment.



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Food & Beverage Range

SAFIC supports HACCP protocol | ISO 9001 | ISO 14001 | OHSAS 18001 | Responsible Care Signatory (CAIA)



Saf Fatsolve

Item Code: F015

Heavy duty Anti-bacterial surface cleaner

Key features:

- SABS 1853 approved
- Disinfecting and cleaning
- Daily maintenance and deep cleaning
- Cost effective
- High dilution ratio
- Non-flammable
- Food safe

Saf Drain

Item Code: D015

Powerful powder drain cleaner

Key features:

- Effectively cleans organic blockages such as fat, grease and sludge
- Highly alkaline powder – less dangerous than liquid acid
- Special formula allows product to reach problem area before reaction takes place
- Double action – removes organic blockages by gas evolution and heat generation

Saf Fatzyme

Item Code: F019

Special blend of enzymes for removal of fat and grease from drains and surfaces

Key features:

- Rapidly degrades organic waste
- Easy and safe to use
- Biological solution

Saf Carehand

Item Code: A012

Food approved anti-bacterial hand cleaner

Key features:

- SABS 1853 approved
- Rich in conditioners and emollients
- Excellent cleansing and anti-bacterial properties
- Very economical
- Contains no abrasives and perfumes



Saf Kleen

Item Code: K001

Anti-bacterial all-purpose cleaner

Key features:

- SABS 1853 approved
- General purpose cleaner
- Disinfecting and cleaning
- No odour
- Excellent as a dishwashing liquid

Saf Klensan

Item Code: K004

Cleaner and brightener for food processing areas and equipment

Key features:

- SABS 1828 approved
- Residual disinfecting properties
- Safe to use – contains strong non-corrosive acids
- Excellent brightening, derusting and descaling properties
- Excellent detergent properties to emulsify and solubilise fats and oils

Saf Peroxy

Item Code: P026

Peracetic acid blend based on hydrogen peroxide and acetic acid

Key features:

- No rinse, no foam industrial sanitizer
- Use in the circulation cleaning and industrial sanitizing of equipment
- No rinsing required after use

Saf Sanipure

Item Code: S002

Antiseptic Hand Steriliser

Key features:

- SABS 1853 approved
- Kills 99.9% of most disease causing micro-organisms within 60 seconds
- Ensures immediate sterilisation
- Leaves no residue
- Non-toxic, not sticky, non-greasy
- Can handle food after application
- Biodegradable

Saf Rex

Item Code: R001

Cleaner and steriliser in convenient sachets

Key features:

- SABS 1853 approved
- Powerful alkaline chlorinated detergent
- Very economical
- Non corrosive
- Easily dissolves and rinseable leaves no residue
- Disinfects, degreases, cleans
- Whitens cutting boards and removes blood stains

Saf Floorgene

Item Code: F014

Heavy duty hard surface cleaner

Key features:

- SABS 1828 approved
- Effective on all hard surfaces, including floors
- Excellent fat dissolver
- Heavy duty degreaser
- Effective removal of heavy deposits of dirt, oils and fats
- Can be used as a floor polish stripper

Saf Oven

Item Code: O003

Powerful oven cleaner

Key features:

- SABS 1828 approved
- Powerful grease and stubborn baked on carbon and grime remover

Saf Sterifect

Item Code: S023

Electrochemically-activated sterilant

Key features:

- SABS 1853 approved
- Biodegradable
- Created for disinfecting and hygiene control
- Wide range of applications
- Improve food product quality and extends shelf life
- Non-toxic to humans and animals

Saf Liquid Rex

Item Code: B015 25D

Liquid sanitiser

Key features:

- Safe to use in food areas
- Can sanitise in very high dilutions
- Very cost effective