



Advancing cleaning
solutions for the
Food & Beverage
sector



A worker wearing a white hairnet and a light-colored short-sleeved shirt is operating a large piece of industrial machinery. The worker is positioned on the left side of the frame, facing right. The machinery consists of several large, cylindrical tanks or vessels connected by a network of pipes and metal railings. The entire scene is bathed in a deep blue light, creating a clean and professional atmosphere. The text "More than one hundred years of cleaning experience" is overlaid in white on the right side of the image.

More than
one hundred
years of
cleaning
experience

Vikan's hands-on approach has earned us an unparalleled reputation for providing cleaning solutions to real-life challenges in the food and beverage sector. We continuously strive to improve and implement best practice, to impart knowledge, to provide all the tools that are required to help ensure that your hygiene systems are under control and to document the process.

Continuous improvement

Vikan seeks to set the industry benchmark for effective hygienic cleaning in safety critical environments. Our specialists are committed to advancing hygienic cleaning performance through continuous innovation and knowledge sharing.

Vikan's effective, efficient and durable products are driven by the needs of the end user in premises where food and drink are produced and where there are consequently heavy demands on hygiene. Our colour-coded tools are developed in close collaboration with customers as they strive to better their cleaning performance, improve standards of hygiene, and eliminate microbial, allergen and food related cross-contamination issues.

Documentation

Our systems are designed to improve and raise the visibility of your internal hygiene control, support HACCP compliance, and make it easier to maintain and document protocols for internal and external audits. Our tools meet the stringent criteria of all the regulatory authorities, comply with US and European legislation, and are licensed under food safety and eco-label systems.

Vikan can provide third-party test reports detailing the effectiveness and durability of the colour-coded product range in delivering hygienic cleaning performance, and evidence on how our ergonomic designs deliver occupational health and safety benefits by reducing the potential risk of repetitive strain injuries. We also provide detailed equipment specifications and colour-coded zone plans where appropriate.



Food safety and the avoidance of cross-contamination is a key driver behind the stringent hygiene rules and health and safety legislation that is directed at the food and beverage industry. It is also a major concern for management as a failure in compliance can result in the recall and destruction of thousands of products sooner or later in the production process, which could damage brand integrity and the company's reputation.

Control internal hygiene

Preventing cross-contamination from microbes or ingredients requires a hygienically clean environment while a visibly clean site reassures customers and visitors.

Vikan's colour-coded solution provides a pragmatic approach to the food and beverage sectors challenges of ensuring efficient hygienic cleaning and a safe physical environment. Our systems deliver effective but simplified cleaning procedures specially developed to support and document HACCP objectives by delivering enhanced levels of cleanliness, even where language barriers may exist.

Avoid cross-contamination

Our colour-coding system lowers the risk of cross-contamination as tools used in different food preparation areas are kept visibly separate, as are those used in packing plants or in washing and toilet facilities.

Site audits identify critical areas where cross-contamination and food safety issues can arise, and also consider the practical operational requirements, such as employee shifts, cleaning protocols and ingredients used. Using this information, Vikan can generate an activity based plan for the production facility that visually defines zones, and assigns each zone a colour of cleaning tools and hanging brackets.

Document cleanliness

Vikan's zoning of activity areas generates a factory map that identifies where the tool hanging brackets are located, and provides a list of the cleaning tools stored there. Implementation of the system results in the award of a Vikan hygiene certificate which, along with copies of the map and tool lists, can be stored in the HACCP file to document the control system in place.



255 mm Versatile Brush

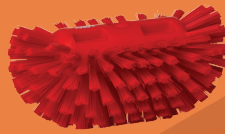
A woman in a factory setting, wearing a hairnet and a face mask, is holding a vertical rod. The background shows large industrial rollers and machinery. The entire image has a warm, orange-brown color cast.

Unique products for unique challenges

Applying the right processes

#9 Tanks

The stiff tank brush is suitable for hygienic cleaning of tank interiors and exteriors.



Item no. 7037

#8 Walls

The angle adjustable, versatile water-fed brush is ideal for high-level dirt removal from difficult-to-reach areas.



Item no. 7067

#7 Floors

The deck scrub is designed to be effective on tiled floors in wet areas found in, for example, abattoirs and meat-processing plants.



Item no. 7041

#6 Floors

The solid broom has both stiff and soft filaments, and is designed to loosen stubborn soiling. The broom is highly versatile and can be used to remove fine particles in dry areas and where there is a mixture of food debris such as flour and dough.



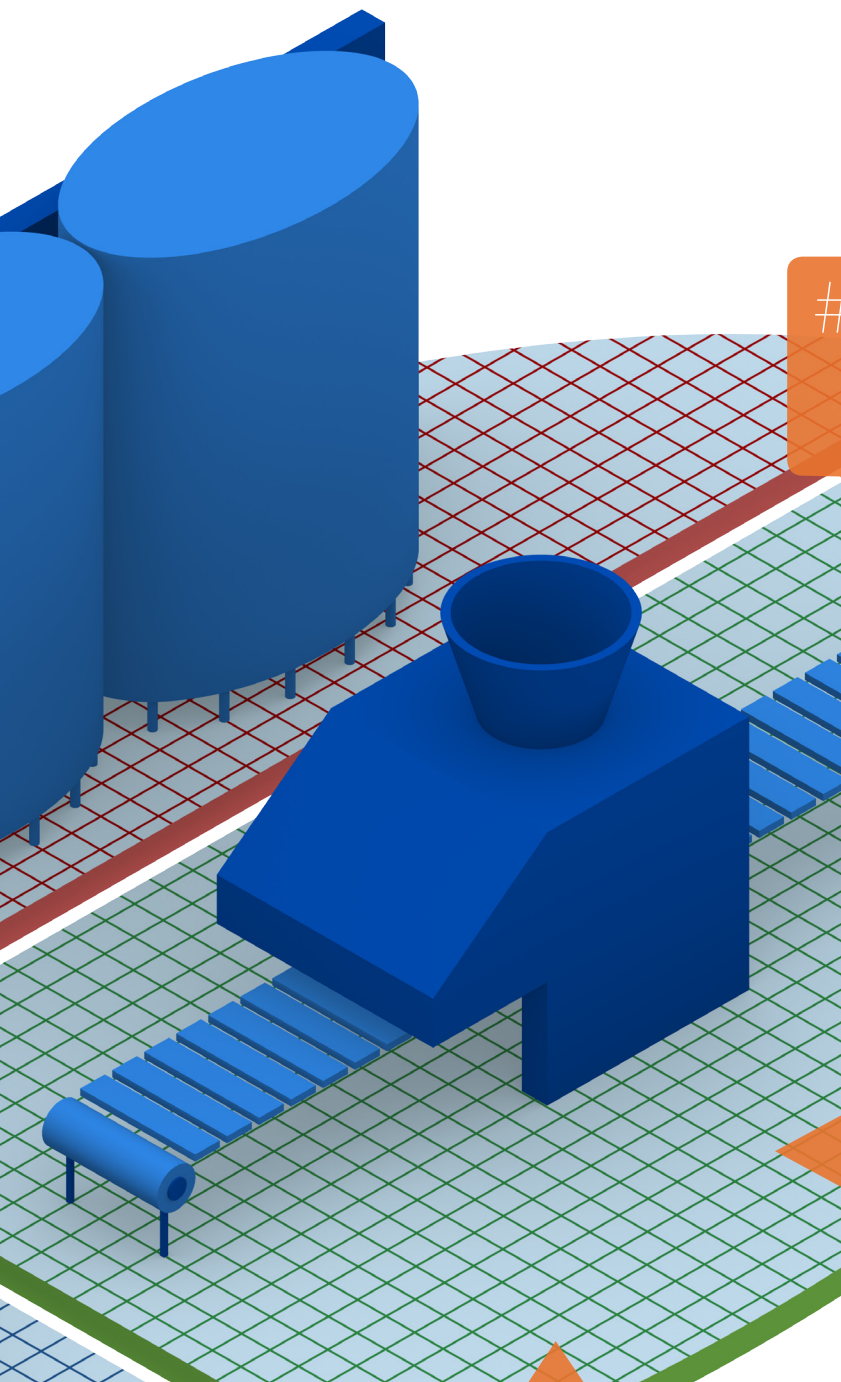
Item no. 3174

#5 Floors

The squeegee is ideal for areas where both high levels of hygiene and effective removal of water are required, including tiled and safety flooring.



Item no. 7713



#1 Work surfaces

A good and solid dust pan, which fits closely to the surface swept.



Item no. 5660

#2 Work surfaces

The soft bristled hand brush is ideal for sweeping fine particles, such as flour, from conveyor belts, food preparation surfaces, tables and equipment in dry production areas.



Item no. 4586

#3 Tubes and pipes

The tube brush is designed for cleaning bottles, tubes and gaps between lines on conveyor belts.



Item no. 5376

#4 Equipment cleaning

The versatile brush is ideal for the removal of stubborn residues on conveyor belts, production lines, machinery and food preparation surfaces.



Item no. 4192

Our food and beverage solution comprises over 1000 products and is based on a simple and easy to understand colour-coding system that fits seamlessly with HACCP protocols.



Benefit from both hygiene & efficiency

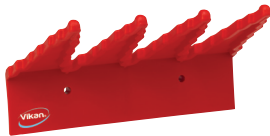
Product advantages

- Fully colour-coded tools made from FDA- and EU approved materials
- Durable, heat and chemical resistant
- Easy to clean and quick drying tools
- Comprehensive range to ensure every surface and equipment type can be cleaned hygienically, efficiently and effectively
- Versatile products designed to remove debris and water
- Ergonomic design to ensure correct working positions

Vikan has developed a range of products that enable efficient, hygienic cleaning and offer a number of other advantages. Our products comply with the EU- and FDA regulations, are easy to clean and ergonomically designed to ensure efficiency, while our colour-coded concept helps to eliminate cross-contamination, motivates staff behaviour and reduces costs.

Ultra hygienic wall bracket

Item number 0615



Storing cleaning tools on wall brackets increases the durability of the tools. The Vikan wall bracket also offers an ultra hygienic design as, being mounted away from the wall, it is possible to clean behind.

Soft/stiff floor broom, 400mm

Item number 3174



Vikan's 400mm combination floor broom has stiff front filaments to loosen stubborn particles while the soft rear filaments provide the sweeping action. It is a versatile broom that can be used where food debris is mixed, such as flour and dough.

Ergonomic aluminium handle

Item number 2937



Our ergonomic 1500mm handle can be used with any tool that requires a handle in the Vikan product range. It has a comfortable grip, rounded top and hanger, and improves cleaning efficiency by supporting a more user-orientated working position.

One piece squeegee

Item number 7070



The ultra-hygienic and fully moulded 400mm single-blade Vikan squeegee is ideal for use in areas that require the highest level of hygiene, such as high risk areas.

Stiff hand scrub brush

Item number 3889



The Vikan stiff-bristled brush is an effective general-purpose hand-held scrub ideal for conveyor belts, food containers and other equipment.

Arla Foods Esbjerg dairy optimises hygiene practices

Case study

Arla Foods is one of the largest dairy processing and distribution companies in the world. Their Esbjerg Dairy employs 185 people and specialises in long-life dairy products. The 300 tons of milk delivered each day are the basis for a range of products including sauces, soups, soft-ice mixes and chocolate milk. Annually, the dairy produces 115 million kilos of long-life products.

Challenge

Dairies and other high risk/ready to eat/drink food sectors are under immense pressure from their customers and the authorities to deliver documented evidence that the highest levels of hygiene and cleanliness are being achieved and maintained on their premises. Arla Foods was seeking ways to continuously improve and document their hygienic cleaning processes in order to maintain the Esbjerg Dairy's ISO 9001 accredited quality management system and deliver to HACCP requirements.

Solution

Arla Foods has implemented Vikan's colour-coded hygiene system in the Esbjerg production facility and, using Vikan's free IT-based colour coding service, has divided the facility into visually separated zones based on activity. Each zone has been assigned its own colour of cleaning tools and hanging brackets. The resulting factory map identifies where the brackets are located, and provides a list of the cleaning tools stored there. A copy of the list is available via the HACCP file and with the procurement team to make reordering easier.

The colour-coding system deployed at Arla Foods Esbjerg Dairy means that yellow cleaning tools are used to clean the external surfaces of equipment; blue to clean the floors and walls; and red is dedicated to internal cleaning of tanks.



“The colour-coded solution is helping us to minimise the risk of cross-contamination and to optimise our hygiene practices, and so fully supporting our production quality procedures. The result has been an improvement in cleaning efficiency while the number of tools needed has been reduced.”



Vikan helps the leading european supplier of poultry products Cargill Meats Europe to meet hygiene requirements

The australian industrial bakery Ferguson Plarre Bakehouses reduces risk of cross-contamination using Vikan

Colour coding for maximum benefits

Zoning in food and beverage production facilities is a HACCP requirement to help reduce cross-contamination. Available online, the Vikan video provides comprehensive but easy-to-follow instructions on implementing a colour-coded cleaning programme that complies with HACCP and also provides traceability should equipment come into contact with food.

The video provides advice on selecting the right basis for zoning in your premises based on application, process area or ingredient source, and shows

how Vikan's expertise can help you to maximise the benefits through developing a colour-coded zone plan of your facilities.

We also provide guidance on selecting tools in colours that contrast with ingredients and equipment, and identifying the right location for storing your equipment to encourage use, return and maintenance.

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