

Safeguard your **food production** with cleanliness in the

## **Food Processing Industry**



**Enhance efficiency in food processing with the right cleaning solutions to minimise waste and boost productivity.**

In the food processing industry, maintaining a a hygienic environment begins with clean counters and extends throughout the entire facility, including conveyor belts and other equipment, where spills, residues, grime, and grease can easily accumulate. Improper cleaning practices can choke your production line and jeopardise your machinery, compromising food safety, which can lead to high maintenance costs and increased downtime, ultimately eating into your profits. Utilising certified cleaning solutions ensures adherence to stringent safety standards, providing reliability and trust in maintaining a safe and efficient food processing environment.

Challenges in cleaning complex equipment often require disassembly and varied methods. Training personnel for EHS compliance and maintaining hygiene standards during turnover is crucial. Different areas have unique cleaning needs, from quick surface inspections to deep cleaning, and hand hygiene is essential to prevent contamination. Managing these practices ensures smooth operations and safety compliance.

### **Identifying key challenges in food processing industry**



#### **Balancing output and cleanliness:**

Food processing facilities must maintain high production output while adhering to strict cleaning standards. Traditional methods for cleaning large equipment and silos, such as using rags, can be inefficient and can slow down production.

#### **Dry area cleaning challenges:**

In dry areas such as grain facilities and flour mills, cleaning must manage dust and debris without adding moisture. Conventional methods often struggle to effectively address these needs, requiring more specific solutions.

#### **Wet area cleaning challenges:**

Wet areas like dairy facilities, breweries, and meat processing plants require thorough cleaning to handle spills, moisture, oil and grease. Standard methods may not be enough to ensure proper cleanliness, necessitating specialised cleaning techniques.

#### **High-touch area hygiene:**

High-touch areas within food processing facilities like packaging areas, need continuous cleaning to help reduce the risk of cross-contamination\*. The challenge lies in seamlessly integrating cleaning into daily operations.

### **Ensuring effective hygiene: The necessity of proper cleaning methods and equipment in food processing**

The right task-specific cleaning solutions streamline your processes with highly absorbent, durable wipes. They help in maximising performance and minimising time, effort, and waste in areas such as production lines, packaging, storage, and administrative offices, while focusing on maintaining a cleaner environment.

#### **Cleaning complex equipment in the food processing industry presents significant challenges due to:**

- Intricate design and diverse materials of machinery.
- Contaminants and residues in hard-to-reach areas.
- Need for specialised tools and techniques.

#### **Training and educating personnel is essential because:**

- Proficiency in technical aspects of cleaning is necessary.
- Understanding the importance of maintaining high hygiene standards prevents contamination.

#### **Different areas within a food processing facility have varied cleaning needs:**

- Raw food handling areas require more stringent and frequent cleaning to eliminate pathogens.
- Packaging areas focus on preventing cross-contamination and ensuring surfaces are free from allergens.

#### **Tailoring cleaning protocols to specific facility zones helps in:**

- Maintaining overall safety.
- Ensuring product quality.

### **Introducing WypAll™ solutions: Your cleaning & hygiene partner for confidence in every clean**

WypAll™ understands the critical importance of hygiene in food processing facilities. That's why we offer a complete range of cleaning solutions: GeneralClean™ designed to tackle your versatile needs and everyday challenges you face and CriticalClean™ for keeping your high touch surfaces and facility clean and free from cross-contamination which also ensures single sheet dispensing so users only touch the sheet they take; reducing the risk of cross-contamination\*.

### **WypAll™ CriticalClean™: Solutions that reassure**

WypAll™ CriticalClean™ offers reliable solutions designed to ensure the cleanliness & hygiene for surfaces used in food preparation and high-touch areas. These products can help during the deep cleaning of production lines. With WypAll™ CriticalClean™ range, maintaining stringent cleanliness standards in critical environments becomes easier and more effective.



**Color-coded system\* :**

Our wipes come in four distinct colors. Designate a specific color for each cleaning zone, like food prep areas, conveyor belts, and high-touch surfaces. This simple system helps reduce the risk of cross-contamination\* by ensuring workers use the right wipe for the right area. Our colour-coded cleaning cloths are food contact certified. These are available in a hygienic poly pack, providing protection from external contaminants.

**Efficient absorption:**

These wipes boast highly absorbent materials with air pockets and cloth like feel for efficiency. Liquids and spills disappear quickly, minimising downtime and maximising cleaning efficiency, whether it's cleaning up spills on the food prep surfaces or grease build-up on conveyor belts or soft and rough surfaces these wipes don't allow the oil and fluids to reach your hands.

**Designed for cleaning moist areas:**

Clean high-touch surfaces without fear of cross-contamination\*. Ideal for wet environments such as dairy facilities, breweries, and meat processing plants, these wipes ensure thorough cleaning of moisture, oil, and grease.

**Broad chemical compatibility\* :**

WypAll™ Wettask™ wipes offer broad chemical compatibility with most disinfectants and sanitisers used in food processing, eliminating compatibility concerns. Select wipes in our range are certified & suitable in use of food segment applications.

## Master every task with WetTask™ : Clean confidently and efficiently with wipes you can trust

A portable, refillable ready-to-use dispensing system of dry wipers that is designed to help in

<p><b>Productivity &amp; ease of use</b></p> <ul style="list-style-type: none"> <li>• Ready to use system is designed to save the worker time and effort<sup>2</sup></li> <li>• Provides flexibility of using any preferred solvents / chemicals<sup>1</sup>.</li> <li>• Versatile and portable.</li> <li>• Single-sheet dispensing.</li> </ul>	<p><b>Profitability</b></p> <p>Unlike rags, the wipers are designed to be compatible with commonly-used disinfectants<sup>1</sup>.</p> <p>It's designed to help reduce chemical use with closed bucket wipes, which may capture savings.</p> <p>It is also designed to help save on wipes due to single-sheet dispensing.</p>	<p><b>Cleaner's safety<sup>2</sup></b></p> <p><b>Self-sealing lid limits exposure to solvents:</b> Durable self-closing lid and seal. Two component lid system with main lid to safely close the bucket and additional flap for flexible sheet removal and closure between uses.</p>

## WypAll™ PowerClean™: Deep clean & line maintenance

Simplify industrial cleaning with our solutions and services. Boost productivity, savings and minimise cleaning efforts with WypAll™ wipes designed to wipe & absorb tough oil, grease, and grime.



<p><b>Remove deposits &amp; stains:</b></p> <p>Remove deposits which cannot be easily removed by picking, scraping or manual cleaning. Remove layers of proteins, greases and food deposits.</p>	<p><b>Machinery maintenance:</b></p> <p>Designed for machinery wiping, helping maintain equipment performance and longevity.</p>
<p><b>Parts and machinery wiping:</b></p> <p>Designed for wiping parts and machinery, aiding in quick and effective removal of tough residues.</p>	<p><b>Convenient hand and tool cleaning:</b></p> <p>Convenient for away-from-sink cleaning of hands and tools, promoting hygiene and reducing the risk of cross-contamination* in the workspace.</p>

## Why use certified HACCP International\* wipes

Certification	What it means	Wypall™ Products
<p><b>FZP (Food Zone Primary)</b></p>	<ul style="list-style-type: none"> <li>• Items are suitable for use in the food zone for short-term contact with food when used as recommended by the manufacturer.</li> <li>• All FZP items are also food safe for use in FZS and SSZ</li> </ul>	
<p><b>FZP (Food Zone secondary)</b></p>	<ul style="list-style-type: none"> <li>• Items are suitable for use in the food zone for touching food contact surfaces but are not expected to touch food during normal conditions of use when used as recommended by the manufacturer</li> <li>• All FZS items are also food safe for use in SSZ</li> </ul>	

## WypAll™ GeneralClean™ Wipes:

The WypAll™ GeneralClean™ range wipes are designed to aid in the routine cleaning of various surfaces and frequently touched areas. These wipes are effective in maintaining cleanliness and hygiene, ensuring that surfaces remain free from dirt. They are suitable for everyday use, making them an essential tool for maintaining a clean environment in healthcare settings. Discover the features of general clean solution.



### Efficient absorption

X60 efficiently cleans up spills, dust, and dirt in high-touch surfaces, common areas and administrative areas. This ensures a consistently sanitary environment, which is pivotal for smooth healthcare operations.



### Durability

X60 is a durable wipe that resists breakdown when saturated, ensuring reliable performance and consistent results with every use. (L10, L20 and L30 is not included).



### Chemical compatibility\*

X60 is designed to ensure broad chemical compatibility, seamlessly integrating with the disinfectants and sanitisers commonly used in healthcare settings. This helps minimise any concerns about compatibility, ensuring effective and reliable cleaning and sanitisation.



### Enhanced confidence

Maintain clean surfaces in waiting rooms, restrooms, and hallways. WypAll™ GeneralClean™ provides efficient cleaning solutions - breaking the chain/ risk of cross-contamination\* and thus caring for your patients and staff alike.

## WypAll™ GeneralClean™: Daily cleanliness made easy (X60 range)

To maintain seamless and efficient operations in your food processing unit, it is crucial to guarantee cleanliness and reduce risk of cross-contamination on surfaces and machine parts. Adhering to food safety protocols, including the use of food-safe cleaning agents, is essential. Know the tasks it can perform.



### Remove debris:

Cleaning of common areas & during product changeovers. Mopping up of accidental spills. Remove oil/food material deposits from surfaces.

### Wipe down equipment:

Instead of rinsing, thoroughly dry all surfaces & equipment with wipes.

### Quality control areas:

Clean inspection tables, gauges, and measurement devices. Ensure a dust-free environment for accurate inspections.

### Production line components:

Wipe conveyor belts, rollers, and guides to ensure smooth material flow. Clean sensors and detectors for accurate readings.

### Tool maintenance:

Wipe down hand tools, cutting tools, and measuring instruments.

### Workbenches and workstations:

Clean workbenches and assembly stations to help reduce risk of contamination. Remove any residue from previous processes.

### Compatible with range of chemicals:

It is designed to be compatible with a wide range of chemicals & can be used for spray-and-wipe jobs\*.

### Efficiently absorb water & oil:

Ensures that the surface is thoroughly & effectively cleaned.

**Clean with confidence. Choose the right wipe for every task.**  
Achieve exceptional hygiene with WypAll™'s cleaning solutions.

[Visit our website today!](#)

### References

\*Our colour-coded cleaning cloths are food contact certified and come in four different colours to help reduce the risk of cross-contamination. These are available in a hygienic poly pack, providing protection from external contaminants.

\*WetTask™ comes a dry wiper and needs to be saturated with appropriate chemicals. For details on chemical compatibility of the wipers, please contact the sales representative.

\*Select wipes in our range are pre-moistened with HACCP Int\*-compliant, making them ideal for cleaning, sanitizing, and disinfecting food handling areas, food prep surfaces, equipment, they can be de-moistened with preferred chemicals. The WetTask™ system optimises usage and reduce the risk of cross-contamination, making these wipes ideal for high-touch surface cleaning in both food prep areas and production line.

\*Not all wipes can be used with all chemicals. Please check solvent compatibility before use.

1 Refer to KCP chemical compatibility chart. User has responsibility to test the products with their preferred solvent.

2 Compared to rags in open bucket

3 Compared to customer's previous cleaning equipment of pre-saturated wipes based on onsite observations conducted in Australia.

4 Percentage improvement compares the cleaning efficiency of pre-saturated wipes and WetTask™ when both cleaning tools are used to clean the same surface. Values are calculated by taking the difference between the average swab value of the surface cleaned by the pre-saturated wipes and the average swab value of the surface cleaned by WetTask™, divided by the average swab value of the surface cleaned by the pre-saturated wipes.