

Hygiene perfected - effective immediately, one disinfectant with five advantages is sufficient: DISIFIN®-FOOD

You would like dispensing to be so easy and disinfection so effective?

Especially in the field of „food product“ production DISIFIN proves its superiority in disinfecting surfaces. Test it!



DISIFIN® FOOD is

1

SAFE TO DISPENSE AND EASY TO HANDLE

Because DISIFIN®-FOOD dissolves quickly in water and the optimum concentration of active substances are immediately available.

2

EXEMPLARY WHEN IT COMES TO STORAGE

Because the concentrated active substance is available in the form of space-saving tablets.

3

COMPLETELY EFFECTIVE AGAINST YEAST, VIRUSES, FUNGI, AND BACTERIA

Numerous expertise provide evidence of its extensive range of effectiveness.

4

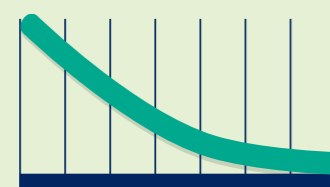
RELIABLY PREVENTATIVE AGAINST THE DEVELOPMENT OF RESISTANCE

Since DISIFIN®-FOOD completely oxidises all micro-organisms, the development of resistance is not possible.

5

BIOLOGICALLY LOGICAL SINCE 100% DEGRADABLE

DISIFIN®-FOOD breaks down in the open within only a few days. The production of AOX compounds is proven insignificantly small.



100% DEGRADABLE



AND IT IS SO EASY AND SAFE

Dissolve DISIFIN® FOOD tablets in water and simply rinse, spray, or atomise.



JUST CALL:

Simply call our hotline if you would like to know more about this new disinfectant. Extensive technical expertise, tests, and your personal test-pack are ready and waiting for you.

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DISIFIN[®]
A SAFETY CLASS OF ITS OWN

New! A solution for all surfaces:
Easy dispensing. Effective disinfection.

DISIFIN[®]
A SAFETY CLASS OF ITS OWN

Extremely effective against yeast, viruses, fungi, and bacteria. And thus ideal for you!

Tasteless, odourless,
no residue



PRODUCTION OF EGG BATTER PRODUCTS

The level of protein produced when fresh eggs are processed is particularly high. Due to its low protein effectiveness deviation, here in particular is where DISIFIN®-FOOD proves to be a sure choice. DISIFIN®-FOOD quickly and reliably kills micro-organisms and is completely tasteless. And a special effectiveness advantage of DISIFIN®-FOOD: fresh eggs can be pre-processed in a disinfectant bath prior to cracking thus preventing contamination of liquid eggs entirely.

DISIFIN®-FOOD is a new type of disinfectant in tablet form. Everywhere where food products are processed, bacteria in foods can not only lead to increased expense and spoilage but also cause consumer infections and poisoning. A reliable and easy-to-use disinfectant is an effective preventative measure. DISIFIN®-FOOD is effective, quickly and reliably, even in small concentrations and more than fulfils modern requirements for effective disinfection. DISIFIN in the form of tablets rules out overdosing and underdosing.



PRODUCTION OF SWEETS AND CHOCOLATES

Sugar and milk are the ideal breeding grounds for microbiological growth. Here in the dairy product area is where DISIFIN®-FOOD is particularly effective. Since international regulations stipulate that all those surfaces coming in contact with food products or drinking water be rinsed off with water after cleaning and disinfection, DISIFIN®-FOOD simplifies the disinfection process drastically because it flows off clearly, leaving behind no residue.

Flows off clearly, leaving
behind no residue



Gentle to surfaces but not
to germs



HOTEL KITCHENS

Especially where a wide variety of foods and beverages are prepared, a special disinfectant is needed that not only reliably prevents microbiological contamination but is also gentle to working surfaces. DISIFIN®-FOOD attacks only what it is supposed to attack - and that is micro-organisms. All working surface materials such as plastic, metal, or wood are handled with care by DISIFIN®-FOOD.

AREA OF BUTCHERING/MEAT/SAUSAGE

Great amounts of blood proteins can be found everywhere where meat products are processed. DISIFIN®-FOOD masters its task in this area brilliantly and reliably kills all micro-organisms. In addition, DISIFIN®-FOOD has only a low temperature effectiveness deviation and performs equally efficiently at 10°C as at 20°C. You can thus reliably disinfect your refrigeration areas and completely and safely destroy all micro-organisms.

Effective even against
stubborn viruses



The all-rounder that is mega-
gentle to its surroundings



BEVERAGE PRODUCTION, BREWERIES

One of the outstanding properties of DISIFIN®-FOOD is its long-lasting stability in watery systems. It remains fully effective even after days. All pipework can be efficiently rinsed and quickly disinfected. DISIFIN®-FOOD causes no corrosion on piping materials and can be used within a temperature range of 4°C to 70°C, the material themselves permitting. Microbiological growth can thus be effectively prevented over weekends for example.