

Open
surface
hygiene


iTram
HIGIENE





Itram Higiene focuses its activity on hygiene and safety for the food industry

OPEN SURFACES

The surfaces of the installations and machinery, whether horizontal or vertical (floors, walls, tables, machinery...), whether or not they are in contact with food, they are described as open surfaces.

Its proper cleaning and disinfection is a very important measure to control microbiological contamination, to avoid the presence of pathogens and to allow to lengthen the commercial life of the products.

Foaming detergents will be used to clean open surfaces. The application of the detergents in the form of foam increases the contact time between the product and the surface, optimizing the action/time relationship in the cleaning.

Disinfectants will normally be applied by spraying, accessing all points to ensure microbiological safety.

We also have 2 in 1 products that meet both functions at the same time: detergency and disinfection.

Itram Higiene has a wide range of chemical specialties, detergents and disinfectants, application and dosage systems. It also offers technical advisory services and specialized consultancy in the field of food hygiene.

We form a multidisciplinary team that together provides a solid base guaranteeing a high level of professionalism. Most of the people and distributors that integrate ITRAM HIGIENE are professionals who have a proven experience and knowledge in the field of food hygiene.



Fast, comfortable and secure system for product identification.

COLOR CODE

We have created a color code in the packaging and a specific symbology to avoid confusion and increase safety in chemical manipulation.

INFORMATIVE PICTOGRAMS ON ALL PRODUCT LABELS

Type of product	Type of application	How to use
 Disinfectants	 Detergents for CIP Circuits	 Concentration
 Acids	 Disinfectants	 Temperature
 Alkaline	 Foaming	
 Chlorinated	 Enzyme	
 Specific	 Detergents for washing tunnels	





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