

# CONTROLLED DOSING

## Dispensing the right amount of product safely, each and every time

Efficacy and safety are imperatives in professional cleaning products

- State of the art dosing equipment ensures the correct amount of detergent used for each application
- Controlled dosing:
  - › Ensures optimal performance
  - › Prevents spillage and waste
  - › Limits contact with cleaning products



### CONTROLLED DOSING TECHNOLOGY USED IN

- Industrial laundering
- Building care
- Professional kitchen/catering
- Food beverage & agriculture
- Healthcare sectors

## Industry innovation guarantees high standards of hygiene

- Up to 5% of turnover invested annually in innovation R&D
- Training guarantees hygiene standards and correct use of equipment
- Food and beverage and healthcare sectors require especially sophisticated solutions to ensure strict hygiene standards met at all times
- Considerable savings with reduced packaging, materials and transport
- Integrated systems include
  - › Controlled dosing equipment
  - › Specialist products/equipment
  - › Technical training and processes
  - › Management systems



## Our products and systems are key enablers for the food and agriculture sectors

- Cleaning and hygiene systems and products continuously monitored to maintain rigorous hygiene standards
- Cleaning in place (CIP) technology
  - › specialised detergents circulate through assembled processing equipment without dismantling
  - › protects pipework from internal microbial contamination in hygiene critical sectors
  - › unbroken process flows, reduced chemical exposure
- Thanks to ongoing innovation, detergent products and water used in an optimal manner without compromising performance

