

Cleaning and disinfection of **CIP circuits**





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

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.





CIP CIRCUITS

The cleaning and disinfection of circuits is done using CIP (cleaning in place) systems. The CIP Circuit Cleaning requires specialized products for cleaning and disinfecting that can circulate with high turbulence and without foam formation, ensuring the correct disposal of any dirt and other providing maximum cleaning and disinfection.

The CIP CIRCUITS range includes products for the hygiene of circuits, reservoirs, tanks, pasteurizers and other closed systems. According to their use they are classified as ALKALINE PHASE, ACID PHASE, DISINFECTANT PHASE, SINGLE PHASE and ENZYMATIC CLEANING.

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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