

Cleaning in washing tunnels





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.





WASHING TUNNELS

Cleaning and disinfecting boxes, moulds, carts, etc. It is usually carried out in automatic equipment and washing tunnels. The cleaning by means of washing tunnels requires specialized products to eliminate dirt and microorganisms effectively, without foam formation. Our range includes cleaning and disinfecting products as well as products for the maintenance of the washing tunnels themselves.

We have dosing equipment that facilitates and automates the dosage of the products in the baths.

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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



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