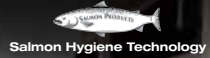


Safety options for the food & beverage industry

★★★★★ **Plus**
ULTIMATE
Food safety innovation



Anti-Microbial Cleaning

- Containing silver-ion technology
- All brushes are Resin-Set as standard
- The ultimate safety in cleaning

Resin-Set Brushware

- Prevention of dirt, moisture and bacteria in the tuft holes
- Assists with tuft retention
- Superior technology to all other methods

Metal Detectable & Dissipative

- Detectable products show use of "All Due Diligence"
- Detected by conventional metal detection systems
- Available with Salmon Products® set up kit



★★★★★
PROFESSIONAL
Large scale food production



- Supreme quality and durability
- Innovative tools for problem areas
- Withstands high temperatures: 273°F/134°C
- Total color coding with a choice of eight colors for prevention of cross-contamination, segregation and HACCP



★★★★★
PREMIER
Catering & restaurant kitchens



- Ergonomic products that are extremely easy to clean
- Total color coding with a choice of six colors to help avoid cross-contamination (HACCP)
- Withstands high temperatures: 273°F/134°C



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Are you HACCP compliant?



Avoid Cross Contamination **FITS ALL HACCP SYSTEMS**

Salmon Hygiene Technology does not designate particular colors for specific areas or food types, because this is the responsibility of the cleaning managers. Some establishments require inter-departmental equipment segregation, but others require inter-food equipment segregation.