

To reduce the risk of contamination, use Dycem

Independent tests prove that Dycem is 99.8% effective at attracting, collecting and retaining viable & non-viable foot & wheel borne contamination. (Source Dr C. Clibbon, GSK).

Over the years food production and preparation has become more complex. With the introduction of dried and chilled foods the need for stricter contamination control regimes have grown. EU directives and HACCP practices have led to a vast improvement in food production but recent legislation requires even **greater microbial control**.

If contaminants such as Salmonella, E.coli, Listeria, Campylobacter, Pseudomonas come into contact with food the consequences can be severe, it can mean **loss of profits and brand strength**.

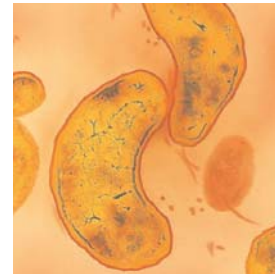
There are a range of mechanisms by which micro-organisms can enter the critical area and either be retained on surfaces or dispersed. The removal of such contaminants prior to entering a critical area is an important step in a risk-based contamination control programme. Dycem prevents the vast majority of pathogens and contaminants from entering critical hygienic areas.



Dycem is used in the chilled food, dried food, packaging and other food manufacturing areas*. Use at:

- All entrances to food preparation areas to prevent the ingress of microbial contamination.
- All exit ways and corridors to reduce the risk of cross contamination.
- Inside the critical areas to reduce the amount of airborne microbes.

Dycem products contain an integral anti-microbial additive. Our products have been successfully tested against 50 common organisms including Salmonella, E.coli, Listeria, Campylobacter, Pseudomonas, A.Niger (black spot mould growth), and Algae. The BioMaster additive also helps combat MRSA.



Campylobacter. Mag x 24,000



Dycem Protectamat is easy to install simply take out of the box and unroll.



Dycem ProtectaMat removes over 99% of foot and wheel borne contamination.



Easy to clean, simply incorporate as part of your regular wet cleaning schedule.

For further details of these tests and purity information on outgassing visit www.dycem-cc.com/tpapers

* Not recommended for use in wet environments

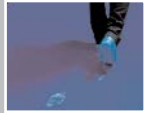
Please contact us for specialist advice on the right option for your facility:

UK +44 (0) 117 955 9921 or email: uk@dycem.com

USA 1-800 458 0060 or email: info@dycemusa.com



ProtectaMat - is a loose laid mat designed to control foot and wheel borne contamination. The ProtectaMat is also available with a self-adhesive backing option for heavier wheeled traffic.



CleanZone - is a High Performance Contamination Control Zone designed to attract, collect and retain viable and non-viable contamination. Suitable for light wheeled traffic and heavier pedestrian flows. Available in a range of mat or floor covering options to suit your facilities needs.



WorkZone - is a heavy duty version of CleanZone designed for use where there are concerns about contamination and cross contamination from personnel, and the wheels of carts including pallet trucks, fork lifts, trolleys & vessels.



Cleaning - Dycem recommend their high performance range of cleaning products and equipment, designed to maximise product performance and life cycle.



Bench Mat - prevents movement of components and loss of small items. Improves accuracy, precision and assembly time and great for stabilising fragile laboratory equipment.



Non-slip products - Dycem Non-Slip products are non-sticky but amazingly grip to any surface without the use of an adhesive. They effectively cushion, stabilise and protect products and equipment. Dycem Non-Slip is available in a range of product options including reels, mats, self-adhesive panels and discs.



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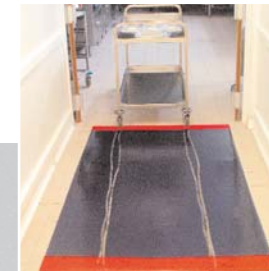
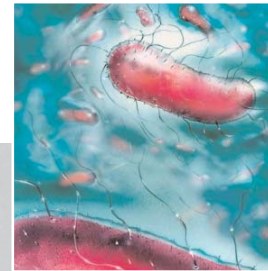


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Distributed by:



Food Hygiene



Stops contamination in its tracks



High Performance
Contamination Control Zones

www.dycem.com