ALLERGEN REMOVAL

The CHRISTEYNS range of enzymatic detergents specifically formulated for the removal of allergens commonly present on surfaces in the food industry: such as gluten, egg, peanut, crustacean, milk protein and soya. This efficacy has been validated by external laboratories.



ENZYMATIC RANGE

Enzymatic detergents enhance food safety by removing allergens from surfaces.



MIDA ENZY 1004

Foaming enzymatic detergent for the removal of allergens from open surfaces in the food industry.

MIDA ENZY 1005

Non-foaming agent for cleaning CIP systems.





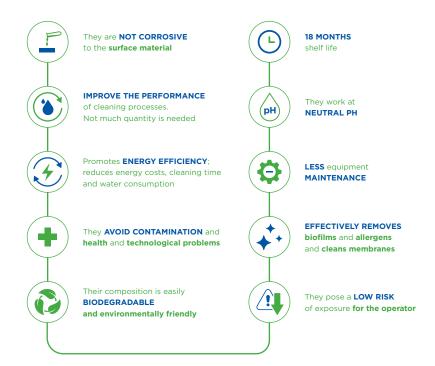








BENEFITS OF ENZYMATIC PRODUCTS





FOOD HYGIENE

MORE INFORMATION

Contact CHRISTEYNS technical department to find a personalised solution.

CHRISTEYNS.COM