

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



They are **NOT CORROSIVE** to the **surface material**



IMPROVE THE PERFORMANCE of cleaning processes.
Not much quantity is needed



Promotes **ENERGY EFFICIENCY**;
reduces energy costs, cleaning time
and water consumption



They **AVOID CONTAMINATION** and
health and **technological problems**



Their composition is easily
BIODEGRADABLE
and **environmentally friendly**



18 MONTHS
shelf life



They work at
NEUTRAL PH



LESS equipment
MAINTENANCE



EFFECTIVELY REMOVES
biofilms and **allergens**
and **cleans membranes**



They pose a **LOW RISK**
of exposure **for the operator**



CHRISTEYNS

FOOD HYGIENE

MORE INFORMATION

Contact CHRISTEYNS technical department
to find a personalised solution.

CHRISTEYNS.COM