



## BIOFILM REMOVAL

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Range of enzymatic products for the prevention and removal of biofilms, both on open surfaces and in CIP systems. These products contain a synergistic blend of enzymes that degrade the biofilm matrix and surfactants that provide cleaning capacity against grease and proteins.



ENZYMATIC RANGE



## MIDA ENZY 1000

**Foaming enzymatic detergent** formulated for the control and elimination of biofilms on open surfaces in the food industry. Recommended for both preventive and shock anti-biofilm treatments.

## MIDA ENZY 1001

**Neutral enzymatic detergent, non-foaming agent** formulated for the control and elimination of biofilms in food industry circuits.





## COLD WATER BIOFILM REMOVAL

### MIDA ENZY 1002

**Foaming enzymatic detergent** open surfaces at room temperature ( $\geq 20$  °C).

### MIDA ENZY 1003

**Neutral enzymatic detergent, non-foaming agent** for CIP or immersion or wet systems at ambient temperature ( $\geq 20$  °C).



## 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**