



NEWSLETTER

December 2007

WELCOME TO THE DECEMBER NEWSLETTER – A QUICK EDITORIAL

The festive season is well and truly upon us now so I would like to take this opportunity to wish all of you a very Merry Christmas as well as a joyful and prosperous New Year! Kitchenmaster would like to thank everyone for all their good custom through out the year, it is very much appreciated. The production team have been flat out this Christmas but are very grateful for the majority of orders being placed within an appropriate time frame and also thank you for this.

UPDATE ON REGULATORY/LEGISLATIVE ISSUES

The development work carried out by Kitchenmaster in relation to replacing NTA within our formulations has largely been completed. All laboratory and field trails have been successful and production quantities of the modified formulations will be produced from the start of next year.

EVENTS & EXHIBITIONS

- ISSA/Interclean show in Amsterdam in May 2008

FAQ's:

Q. What type of hand cleaner is suitable for use in the kitchen area?

A. A bactericidal hand soap is ideal for food preparation areas and kitchens, as it has no fragrance so it will not taint the food. Not only will this soap clean your hands but it will kill a wide range of gram-positive and gram-negative bacteria, moulds, yeasts, algae and viruses. The biocide present shows persistent activity even after the product has been rinsed off, ensuring prolonged protection.

Q. What is the difference between an industrial hand cleaner and standard cleaner?

A. The Kitchenmaster industrial hand soap contains a natural citrus based cleaner which cuts through grease and grime fast and effectively. Polychips in the beaded hand gel exfoliate skin and works in the cracks and crevices of the skin to remove ground in dirt. It is suitable for use on grease, plaster, paint, mud, tar, grass stains, creosote and other ground in soils.

Q. Which soaps are suitable for the washroom areas?

A. The luxury pink pearlised hand soap (811) as well as the citrus hand soap are both suitable for the washroom as they produce a rich creamy lather which powerfully cleans yet is mild and gentle on hands. Both have a lovely fragrance that leaves hands smelling fresh and clean. The coconut hair and body shampoo is ideal for use in leisure centres and hotels.

AND FINALLY...Christmas is a busy time for the UK's food service industry but while the influx of customers is good news for bars and restaurants, busy kitchens can have hidden dangers, which should not be ignored.

Bacteria thrives in humid conditions so hot kitchens provide the ideal environment for bacteria to grow rapidly, turning food into a potential health hazard. Stringent hand washing is imperative in a busy kitchen as well as hand drying. Studies over the past 30 years have shown that washing, rinsing and drying using a hand towel gives optimum bacteria removal of around 98%-99% of transient bacteria, compared with washing and rinsing alone where only 88% of transient bacteria is removed.

Colour coded cloths are ideal to help increase hygiene standards. The colour code should also be applied to utensils such as chopping boards and knives. All kitchen staff should be aware of the hygiene systems in place and managers should provide ongoing training and refreshers to ensure that staff continue to follow the codes in place.