



NEWSLETTER

May 2008

WELCOME TO THE MAY NEWSLETTER – A QUICK EDITORIAL By now the majority of our customers should have received the letter explaining how our new labels will be coming into affect from mid/end May with a transition period of 4-6 weeks. I hope the new designs will be a winner with all and, as usual, all feedback on the new labels will be welcome.

This month we will be providing some information on Health and Safety Data Sheets, Kitchenmaster Drain Digester, what took place at IFEX and the eagerly awaited Interclean Amsterdam, along with the usual FAQ's.

UPDATE ON REGULATORY/LEGISLATIVE ISSUES: It is all go at Kitchenmaster because, as well as creating new labels, we are also in the process of updating our H&S Data Sheets/MSDS Sheets. There are only a few minor adjustments but it is important that they are done correctly. If you wish to read more about the importance of the H&S Data Sheet please see Appendix 1 at the end of the newsletter.

EVENTS & EXHIBITIONS:

- Kitchenmaster staff attended IFEX in Belfast on 30th April to show support for a few of our customers and to have a look for anything new out there. Some of the stands were very impressive and there were no complaints at the amount of free samples that were handed out! There were no startling revelations but it was still worth a visit.
- Kitchenmaster staff also attended the Interclean Amsterdam show which finished on Friday 9th May The show had everything from dancing girls on one stand to popping champagne corks on another! Everyone was complaining about the increasing price of raw materials. While painful, this is, I suppose, an unfortunate fact of life! There was plenty of variety in the number of cleaning products and equipment on display but, to be frank, very little that was totally new or innovative.

SPECIAL FEATURE Our special feature this month is on the Kitchenmaster Drain Digester product. For those who wish to learn more about the product i.e. how the product works, how it compares to a competitor's similar product and directions for use, please see Appendix 2.

WASHROOM FAQ's:

Q.1 What products are recommended for cleaning the toilet?

A.1 Kitchenmaster 4Ever Fresh Toilet Maintainer is a lemon fragrance toilet cleaner similar to Toilet Duck. This will effectively clean and maintain the toilet. However it is recommended that once a week/two weeks/month 4Ever Fresh Toilet Descaler should be used for extra cleaning power. This powerful acid descaler effectively removes stains and limescale. Both come in 12x1Lt containers with an angle neck for easy application.

Q.2 Is there a product that can clean all of the bathroom?

A.1 Kitchenmaster washroom cleaner is a multi-purpose product that cleans, eliminates odours and also disinfects. This powerful detergent can be used on any surface from sinks, floors, mirrors, toilets, showers and baths etc leaving them sparkling clean with a lovely fresh fragrance.

Q.3 What product can be used to remove moulds and mildews found in washroom areas?

A.3 Kitchenmaster Bath and Tile Cleaner 107 contains a small amount of acid and this powerfully cuts through grease, grime and soap scum found in washrooms. The ready to use trigger spray effectively destroys moulds and mildews and kills bacteria.

AND FINALLY...Fans of the world renowned graffiti artist Banksy was disappointed to hear that cleaners in London have whitewashed a piece of art estimated to be worth around £250,000. The mural, which has been visible on the side of an electricity substation near the old street tube station for around five years, was considered to be one of his most famous pieces of work. In response to criticism for erasing the mural, Transport for London (TFL), whose workers did the whitewashing, were unapologetic saying it was necessary to take a tough line to remove all graffiti. "We recognise that there are those who view Banksy as legitimate art" commented the TLF "but sadly our graffiti removal cleaners are not professional art critics".

APPENDIX 1

HEALTH AND SAFETY DATA SHEETS (MSDS).

If a business uses or supplies chemical products they should know about CHIP and the requirement for safety data sheets. CHIP (Chemicals Hazard Information and Packaging for Supply) Regulations 2002 require suppliers (Kitchenmaster) to identify the hazards (or dangers) of the chemicals they supply. This is called classification. Some hazard information will be provided on labels but an important requirement of CHIP is that Kitchenmaster must provide all their customers with more detailed hazard information on a safety data sheet.

Why is a safety data sheet important?

They are important in helping make the workplace safe and to protect the environment. They help to make a risk assessment as required by the Control of Substances Hazardous to Health Regulations (COSHH). The safety data sheet itself is not an assessment but it will describe the hazards, helping to assess the probability of the hazard/risk arising in the workplace.

Who produces safety data sheets?

It is Kitchenmaster who is responsible for providing accurate safety data sheets. However it is important that our distributors pass them on to their users. CHIP list 16 headings which must appear on a safety data sheet. The information included under these headings will help you to make sure that the product is used safely:

- Identification of substance/preparation and company undertaking
- Composition/information on ingredients
- Hazards identification
- First aid measures
- Fire fighting measures
- Accidental release measures
- Handling and storage
- Exposure controls/personal protection
- Physical and chemical properties
- Stability and reactivity
- Toxicological activity
- Ecological activity
- Disposal conditions
- Transport information
- Regulatory information
- Other information.

APPENDIX 2

DRAIN DIGESTER

WHERE DOES GREASE GO?

When grease comes into contact with detergents and hot water it dissolves. This liquid goes down the drain, cools and solidifies. Grease floats and the grease trap lets the greasy water into it but the outlet is low down and therefore traps the grease. The grease builds up in the trap until the drains back up. This then has to be pumped out which can be timely, expensive and unpleasant. The alternative to this pumping/scraping out the grease is to add Drain Digester.

HOW DOES IT WORK?

Kitchenmaster Drain Digester is specially formulated with a special blend of bacteria which digest grease and other organic matter found inside drain lines and grease traps. It breaks down oils, grease, fats and other organic compounds into environmentally friendly compounds. This product will keep drain lines free flowing, eliminate odours and reduce the need for grease trap pumping. It is not a miracle worker; it will not completely solve the need for pumping but instead of being carried out once every month it will be once every four months.

In order for a bacteria to digest grease it first excretes an enzyme. The enzyme breaks down the food and the bacteria absorb it. Bacteria are living organisms. They reproduce and form colonies and these colonies attach themselves to pipe work and food particles as they pass by. Bacteria reproduce every seven minutes. Bacteria and enzymes are killed by hot water and detergents. If bacteria are used, a maintenance dose of 500ml a night ensures they are always present. Enzymes present in Drain Digester include:

- Lipase – degrades fats, oils and grease. This is the primary function of the product.
- Amylase – degrades starch based material.
- Cellulase – degrades vegetable material.
- Protease – degrades proteinaceous matter.
- Uricase – degrades uric acid scale.

When the Kitchenmaster Drain Digester was recently compared to a competitor product, Kitchenmaster came out on top. The competitor's sample was found to be considerably less potent than our product. The Kitchenmaster product contained almost 50 times more bacteria than the sample product. The bacterial count of the Kitchenmaster product was 50 million cells per gram versus 1.29 million with the other product. The

Kitchenmaster product tested positive for the 5 different enzymes noted above whereas the sample only tested positive for 3 of these enzymes. In particular the competitor product was found not to contain a key grease degrading enzyme.

DIRECTIONS FOR USE FOR KITCHENMASTER'S DRAIN DIGESTER:

The product can be applied in a number of ways:

Drain line use – Initially pour 200ml of the product down each floor and sink drain. Repeat with 150ml of the product three times a week.

Grease trap use – Initially pour 1Lt of the directly into the grease trap. Each night pour approx. 300ml-500ml into the main sink drain leading to the grease trap.

Auto dosing – automatically dispense between 300ml-500ml into the grease trap each night.

Do not use chlorine bleach down the drain as this will kill off the bacteria and render it useless.

The product comes in 25Lt drums.