

# Food Processing: How Bioremediation Products Help Fight Harmful Contaminants

From restaurant and cafeteria owners to ship and yacht owners, any company that uses industrial food processing in their operations needs tough, work-ready solutions to help keep food, people, and the environment clean and safe.

Keeping harmful contaminants from entering the food supply and ensuring countertops, grease traps, floors, and hydraulic equipment lines are in good, clean working order is critical. Industrial food processing requires industrial cleaners. However, the ingredients in traditional "ecologically-safe" cleaners aren't always as environmentally-safe as they could be.

#### Here's what to watch out for:

- ◆ "Snake oil" non-performing products.
- ♦ High pH products; heavy duty, heavy butyl, conventional degreasers.
- ♦ Products that will not keep/whiten/return the grout on your tile floor clean and return it to its original color.
- ♦ Products that do not leave a clean, skid-free surface on your floors.

### Here's what to look for:

Unless you are sanitizing or disinfecting, look for products that:

- ♦ are biobased and perform
- ♦ are neutral pH, non-corrosive and non-toxic
- have a positive effect on your waste stream and will degrade/digest fats, oils and grease (FOG) in your system
- ♦ are safe in concentrated AND diluted form
- ♦ have multiple use applications: floors, ovens, hoods, etc., to minimize the number of chemicals on-hand.

Check out the USDA BioPreferred listing for certified products at: <a href="http://www.catalog.biopreferred.gov/bioPreferredCatalog/faces/jsp/catalogLanding.jsp">http://www.catalog.biopreferred.gov/bioPreferredCatalog/faces/jsp/catalogLanding.jsp</a>





For example, our products are specially formulated and designed for specifically the food processing and manufacturing industries.



**GTO grease trap formula:** Can safely be used in most food processing and food service facilities that need to solve multicontaminant issues. In addition to animal and vegetable grease, oils and fats, lipids and starches, GTO will also remediate organic compounds. *Use: GTO is highly concentrated and should be used directly out of its container without dilution.* 

GTO



FPT-100

## FPT-100 & FPT-600 food processing

plant cleaners: This is an economical general purpose biobased cleaner-degreaser to be used in food processing plants, restaurants and galleys. It is has the unique ability to "digest" animal/vegetable greases, fats, oils, lipids and starches using a breakthrough biobased process. It is non-corrosive,



FPT-600

non-caustic, non-toxic and non-hazardous. *Use: You must mix* this product at a minimum ratio of 15 parts water to 1 part FPT-100 in order for this product to work effectively (15:1).

Here are just some of the beneficial applications for bioremediation products:

- Poultry & Meat Processing Facilities
  Beverage/Brewery
- Food Packaging and Distribution
  Bakery
- Restaurants & Commercial Kitchens Hospitals
- Cruise Lines Hotels/Motels/Inns/B&B's
- Catering & Food Vendors
  Dairy & Livestock Farming
- Cafeterias General Home Kitchen uses





## The products:

- ♦ come in active preparations and are ready to use right away
- ♦ can be used in situ no need to transport contaminated items anywhere to be treated.

And best of all, they are for everyday use – not just for the emergencies!

Try just one of these eco-friendly products in your food processing or manufacturing facility and see how easy and fast it is to use.