



# FOOD PROCESSING ESSENTIALS



**Meat & Fish  
Industries**

**The Right Product at the right place**

*Professional Sanitation Solutions for the Food Processing industries.*

**ORAPI**  
HYGIENE SOLUTIONS WORLDWIDE

## OPEN PLANT CLEANING



### 5715 ALCALATHER Strongly Alkaline Foam Cleanser

Powerful alkaline foam cleaner, blend of surfactants, corrosion inhibitors, and water conditioning sequesterants formulated to dissolve and remove fats, proteins and soils deposited on equipment surfaces. Excellent detergency and high foaming. Suitable for use in hard water. Prevents immediate re-rusting. Does not attack ceramics, plastic and stainless steel materials. **Not recommended to**

**use on** aluminum, tin, zinc or other **non-ferrous** materials. **Designed for use in all food production** areas, catering and food processing industries. **Ideal to use with Foaming or Pressure water systems.** **Economical dilution.**  
Colour: Pale Yellow  
Dilution: 0.5 to 5.0%  
pH: 14 ± 0.5

OH 5715 02	25L
OH 5715 U2	205L

### 4333 HI CHLOR Alkaline Chlorinated Detergent & Sanitiser

Heavy duty self-foaming chlorinated alkaline detergent, designed for effective removal of fat, blood and other proteinaceous soils commonly encountered in food processing areas. Provides excellent cleaning results on chopping boards, food contact surfaces, equipment, walls, floors. Use by spray, soak or foaming equipment. **Safe on all stainless steel when used at recommended**

concentrations.  
Colour: Pale Straw  
Dilution: 20 - 25 g/L  
Av. Cl<sub>2</sub>: 4.0 - 4.7%

OH 4333 02	25L
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### 4432 SURFAKLEEN AL Mildly Alkaline Foam Cleaner

Concentrated multi-surface soft-metal safe cleaner designed for the daily cleaning of production equipment (tanks, cooking vessels, pipings...), ventilation exhaust systems, floors, walls, transportation vehicles interior, containers and all food contact surfaces. Suitable for hard and soft waters. **Safe on all ferrous and non-ferrous**

equipment. Use by soaking, scrub, spray, pressurise washing machine or foaming equipment. Odourless.  
Colour: Pale Straw  
Dilution: 10 - 200 ml/L  
pH (10%): 8.8 - 9.3

OH 4432 02	25L
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### 4772 CAPTURE Neutral Foam Detergent

Concentrated neutral pH liquid formulated for the daily cleaning of surfaces and equipment in food production areas. Excellent cleaning of greasy soils and grimes. **Good foaming properties and easy to rinse.** Walls, floors, transportation vehicles interior, benches, porcelain, glasses,

metals, manual pots & pans washing, etc. **Safe to be used on all equipment surfaces.** Highly cost effective. Odourless.  
Colour: Clear Green  
Dilution: 5 to 25ml/L  
pH (Neat): 7.5 ± 0.5

OH 4774 J1	5L x 4
OH 4772 02	25L

### 2558 AGRO 200M High-Foaming Acid Detergent

Concentrated extra-strength acid base foaming detergent, blend of non-fuming acids, biodegradable high foaming wetting agents and sequesterants, formulated for daily and periodic cleaning applications. Rapid penetration and removal of hard water scale and protein deposits. Good rinsing properties. **Brightens** aluminium, galvanised and stainless steel. **Ideal for use on cooking vessels,**

exteriors of filler equipment, storage tanks, conveyors, in canneries, dairies, bakeries, seafood plants, wineries, meat and poultry processing plants. **Ideal for use with foaming equipment.** **Extremely Economical**  
Colour: Pale straw  
Dilution: 2.0% to 4.0%  
pH(1%): 1.8 ± 0.2

OH 2558 02	25L
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Alkaline Neutral Acidic Disinfectant

## EQUIPMENT CARE



### 5153 DECARBON A153 Heavy Duty Smokehouse Renovator

Concentrated heavy duty alkaline liquid designed for the daily degreasing and decarbonizing of cooking equipment and machines. Quickly penetrates to remove burnt oils, fats, greases, carbonised deposits, smoke resin. For use in the meat and fish processing industry for cleaning smoking chambers, sausage cooking boilers,

grills, ovens, fryers, pans, and other cooking apparatus. Suitable for different water hardness. **Safe on stainless steel,** ferrous and non-ferrous metal. **Saves labour time.**  
Colour: Clear Brown  
Dilution: 0.3 - 5%  
pH (Neat): 13.5 ± 0.5

OH 5153 J1	5L x 4
OH 5153 02	25L

### 5711 ALKAKLEEN Alkaline Cleaner

Alkaline liquid detergent, designed for effective cleaning and decarbonising of pans, grills, ovens, fryers etc. Quickly penetrates to remove burnt oils, fats, greases and carbonised deposits from surfaces. **Prevent immediate re-rusting, rinse-free.** Used in all food areas, catering and food

processing industries. **Safe on stainless steel,** ferrous and non-ferrous metal.  
Colour: Pale Yellow/ Brown  
Dilution: Up to 1:10  
Na<sub>2</sub>O: 12.5 - 13.5

OH 5711 J1	5L x 4
OH 5711 02	25L

### 4022 BIO SOL Non-caustic Food Surface Renovator

Heavy duty alkaline cleaner formulated to remove food fats and grease deposits from food contact surfaces and equipment in kitchen and food processing industry. Effective on ovens, grills, fryers, Teflon® stoves, pans, filters, hoods and other food cooking apparatus. **Safe on stainless**

steel, Aluminium, Teflon and other non-ferrous materials. Used by soaking, scrub or spray. **Odourless.**  
Colour: Fluorescent Green  
Dilution: Up to 1:12  
pH (10%): 12.0 - 12.5

OH 4022 J1	5L x 4
OH 4022 02	25L

### 7330 SCARAB Halal Samak Clay

Fine powdered clay designed for purifying and cleansing surfaces and equipment in food processing plants and F&B outlets. Particularly recommended for cleaning dishes, glasses and kitchen wares in industrial dishwashing machines. Enable to comply with Islamic laws. May be used

for purifying skin and body. **Odourless.**  
Colour: Light Brown  
Dilution: 2g/L

OH 7330 S1	5KG
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### 2670 LIMEX Low Foaming Acide Renovator

Concentrated low foaming liquid, blend of organic acids and corrosion inhibitors formulated for effective removal of rust, lime and calcium deposits from iron, steel or stainless steel parts. Fast acting and tackles stubborn soils. **Brightens** stainless steel and leaves a protecting phosphating

film. **Saves time and labour cost.** **Ideal for** descaling meat hooks and gambrels  
Colour: Clear Green  
Dilution: 0.5% - 2.5%  
Acidity: 28 - 32%

OH 2670 J1	5L x 4
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## SANITATION



**589 ACTI'SEPTYL**  
Concentrated Detergent & Disinfectant

Powerful advanced detergent, blend of **new generation quaternary ammonium compounds**, sequestrants and biodegradable surfactants, formulated for **cleaning, disinfection, and decontamination in food and livestock environment**. Eliminates bad smell generated by sulphur pollution. Recommended for livestock environment (transport, crops, storage, slaughter house), meat, poultry or fish processors, caterings, dairies, beverage plants. Cosmetic and chemistry factories. Equipment, floors, walls, surfaces.

**EDTA and aldehyde free.** Used by dipping, spraying, brushing, high pressure systems. **Highly cost effective.** Bactericidal [EN 1276 - EN 13697], Fungicidal - Algicide [EN 1650 - EN 13697], Virucidal (polio, adeno EN 14476 and bird flue virus [H3N8 & H5N1] EN 14476).

**Colour:** Clear  
**Dilution:** 0.25 - 2%  
**pH(1%):** 11.2 ± 0.05

OH 0589 02 | 25L

**3340 RINCON**  
Economy Detergent Sanitizer

Neutral sanitising detergent formulated for **effective cleaning and disinfection** of surfaces in food areas. Contains **QAC to reduce bacteria** to an acceptable hygienic level. Removes soils, grease, food stains and eliminates **odours** in one operation. Recommended for kitchens, food processing plants, food transport vehicles, containers etc. **Odourless and non-toxic.**

**Colour:** Clear Pink  
**Dilution:** up to 1:50  
**pH:** 7.3 ± 0.2

OH 3340 J1 | 5L x 4  
OH 3340 02 | 25L

**3342 DISAKLEEN**  
Detergent Disinfectant

**Foaming detergent**, blend of **biodegradable surfactants**, sequestrants and **quaternary ammonium compounds**, developed for single-stage cleaning & disinfection. Highly effective against micro-organisms : gram +/- , bacteria and yeasts. Removes soils, grease, food stains and eliminates odours. Suitable for use in hard and soft water. Recommended for floors, walls, kitchen utensils, equipment , and food contact surfaces in meat, poultry or fish processors, caterings, dairies, beverage plants. Used manually, by soak or foam spray application. Safe on all surfaces, Odourless and non-corrosive. Highly cost effective.

**Bactericidal:** EN 1276 (5 min)  
**Colour:** Colourless  
**Dilution:** 0.5 - 4%  
**pH(10%):** 7.0 ± 0.1

OH 3342 02 | 25L

**5314 REBOUND**  
Chlorinated Alkaline Detergent for Spray Washing

**Low foaming liquid**, formulated for **spray washing machines** such as **crate washers, food equipment washers and CIP**. Provides **outstanding economy and performance** to tackle proteins, starches and stubborn grimes. Care should be taken on aluminium zinc and its alloy. Use with automatic proportional dilution dispenser.

**Colour:** Yellow  
**Dilution:** 2 - 5gm/L  
**pH(1%):** 12.5 ± 0.5

OH 5314 J1 | 5L x 4  
OH 5314 02 | 25L

**3294 VANISH**  
Rinse Additive

**Low foam rinse additive liquid** for automatic dishwashing machines. Designed to neutralize any remaining alkaline residue deposits in both hard and soft water conditions. **Improves drying** with streak and spot free results on glasses & dishwares. **Prevents scale** build up on machine parts. Use with automatic proportional dilution dispenser.

**Colour:** Clear Red  
**Dilution:** 0.2 - 0.5m/L  
**pH(1%):** 3.2 ± 0.3

OH 3294 J1 | 5L x 4  
OH 3295 02 | 25L

## DISINFECTION



**4978 OPAL**  
Chlorine Sanitiser

**Low foaming chlorinated sanitiser** formulated for effective **cleaning & disinfection** of surfaces and equipment. **Reduces 99.9% of pathogenic microorganisms** [E-coli, Salmonella, Listeria...], insects and soils. For use in food processing plants, caterings, restaurants, beverages, dairies & breweries. For cutting boards, trays, walls and benches, fruits and vegetables. Not for use on aluminium and galvanised surfaces. **Requires no rinsing when used at 200ppm and below concentration.**

**Colour:** Pale Straw  
**Dilution:** Up to 5m/L (200ppm)  
**pH:** 12.7 ± 0.2

OH 4978 J1 | 5L x 4

**4942 OVACHLOR**  
Powered Chlorine Detergent Sanitiser

**Non foaming** Chlorine detergent powder, formulated to **clean, sanitize and bleach** in one single operation. **Bactericidal and fungicide properties.** Recommended for use in Caterings, food processing, such as dairies, beverages, breweries on food preparation areas, kitchen wares, chopping boards, cutlery, crockery, plastic ware, tea and coffee pots, equipment, sinks etc.

**Excellent deodorizing ability.** Used by soaking or brushing.  
**Bactericidal:** EN 1276 (5 min)  
**Colour:** Pink.  
**Dilution:** 4 to 8g/ L  
**Av. Cl2 =** 2.0% - 2.3%  
**pH(1%):** 11.75 ± 0.25

OH 4942 S3 | 10Kg

**3871 CHLORSAN**  
Disinfecting Tablets

**Effervescent chlorine release tablets.** Provides a powerful disinfecting solution **effective against all micro-organisms** : ie lysteria, Monocytogenes bacteria, moulds, yeast and viruses. Recommended for all hard surfaces in food processing, caterings, kitchens : **fruits and vegetable, blood spillage**, floors, walls, equipment preparations, drains, bath and lavatory etc. Provides a safe and **stable form of chlorine.** Easy to use and economical.

**Colour:** White  
**Dilution:** 1 tablet / 10 litres water = 150 ppm Av. Chlor  
**pH(1%):** 6.5 ± 0.5

OH 3871 B6 | 12 x 500gm (150 tabs of 3.35gm)

**3300 DESTINY**  
Food Contact Surfaces Disinfectant

Broad spectrum QAC based concentrated disinfectant. Effectively kills micro-organic growth at very low concentration. Bactericidal against gram± strains. Yeastocidal and Viricidal action. Recommended for **sterilising surfaces and footwear bath** in abattoirs, fisheries, poultryries, breweries, dairies, etc. Application by Spraying, Wiping or Fogging. **Odourless**, non-toxic, and non-corrosive.

**Colour:** Colourless  
**Dilution:** 1 to 2m/L  
**pH (Neat):** 7.8 ± 0.2

OH 3300 02 | 25L  
OH 3300 R1 | 5L x 4 (DESTINY RTU<sup>1/200</sup>)

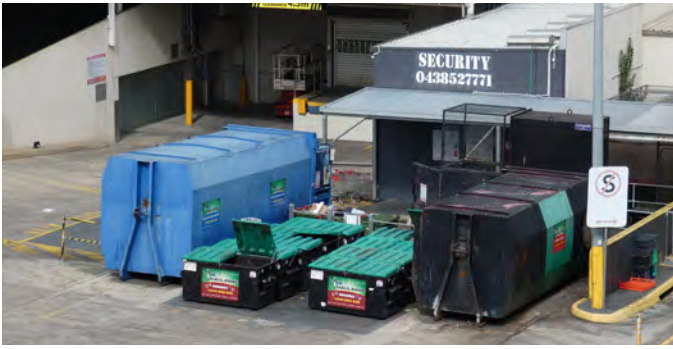
**8107 ERGAPRAY SR+**  
Alcohol Based Surface Disinfectant

Ready-to-use a **non-rinse disinfectant with fast drying action.** Formulated to effectively **disinfect all surfaces and equipment** which may come in contact with foodstuffs. **Bactericidal, fungicidal and virucidal activities.** For use in kitchens, caterings, food processing, beverages, breweries, and dairies plants. **Safe on all metal surfaces,** aluminum, stainless steel, porcelain and plastics. **Leaves no residue.**

**EN 1040, EN 1276, EN 1650, EN 14476.**  
**Colour:** Colourless  
**pH:** 6 - 8

OH 8107 J1 | 5L x 4

## ODOUR CONTROL



### 1070 PINEFECT Surface Disinfectant & Deodorizer



Versatile quaternary ammonium based detergent, formulated to **renovate, deodorize and disinfect** all surfaces in one operation. **Virucide, germicide and bactericide** against gram-positive and gram negative bacteria. Use on garbage compactors, garbage cans, garbage trucks, floors, walls, drains, tiles, linoleums, sinks, washroom areas,

furniture. **Leaves a pleasant pine odour.**  
**Colour:** Dark Blue  
**Dilution:** 6 - 35mL/L  
**pH:** 10.5 ± 0.5



OH 1070 J1	5L x 4
OH 1070 O2	25L

### 7883 KLEENZYME Multi-Surface Cleaner & Deodoriser



Biologically active neutral agent, **blend of microorganisms and soil eliminating enzymes** formulated for safe cleaning and deodorizing of all surfaces. **Neutralise unpleasant odours, fungus and germs breeding and leaves a fresh floral odour.** Designed for use on hard surfaces, carpets and upholstery to clean and deodorize urine, pets excretion, vomit, beverages, coffee, milk, stains,

etc. Non-corrosive.  
**Colour:** Milky Green  
**Dilution:** 30 - 100ML /L  
**pH:** 7.5 ± 0.5



OH 7883 J3	10L
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### 9023 DRAIN GUARD Drain Cleaner & Deodoriser



**Biological liquid cleaner based on bacteria and enzymes.** Digest sludge, grease, proteins, starch and cellulose keeping drains clog-free. **Prevents pipes blockages and malodours caused by organic deposits and bacteria.** Reduces the need for mechanical cleaning. For use in grease traps,

drains and lines, drains, septic systems. Effective to reduce BOD and COD in waste water treatment system. **Non-corrosive.**  
**Colour:** Milky Orange  
**pH:** 7.2 ± 0.3

OH 9023 J3	10L
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### 3120 BULLDOG GOLD Heavy Duty Fleet Wash

Multi-purpose **mild alkaline detergent cleaner**, blend of complex surfactants, sequestering agents, **corrosion inhibitors and natural solvent**, formulated to remove dirt, soils, grease and oil and road grime from **trucks and buses.** High foaming action. **Does not leave streaks. Safe on all metals, paintwork, chrome, glass, aluminium and plastic**

curtains. Suitable for use in **automatic car and truck wash installations.** May be applied with a HV & LV foamer, sponge, brush or with high pressure equipment. **Non-flammable.** Economical.  
**Dilution:** up to 1:50  
**Colour:** Bright fluorescent Yellow  
**pH (1 %):** 9.6 ± 0.3

A 3120 O2	25L
A 3120 U2	205L

### 1212 MASTERDOSE DC24 Peristaltic Metering Pump

Automatic dosing system for 24 hours drain maintenance treatment. Provides the desired quantity of Drain Guard (9023) at a specific rate/volume and pre-determined time. Memory back up to 14 days. IP55 compact splash-proof casing.

**Motor:** 60 - 120 rpm  
**Flowrate:** 310ml - 1.2L/min  
230vac/ 110Vac.

4 1212 V3



## DOSING EQUIPMENT



### 1220 DoseNSpray Cleaning & Disinfecting Station

Powerful dosing and spraying equipment for total hygiene in food & kitchen operations. Equipped with a venturi PVDF By-Pass of 8L/min, and 15m hose (Ø12x20) with a Dinga Gun. Adjustable concentration for 1 product from 0.3% to 19% v/v.

4 1220 V3



### 1224 MASTERFOAM Portable foam unit

Air-powered mobile foam unit for detergent or disinfectant. Generates a thick foam (wet/dry) to vertical and horizontal surfaces to increase contact time and enhance product performances on surfaces to be cleaned or sanitized. Ergonomically designed for ease of use.

**Material:** Polypropylene

**Tank capacity:** 90L.

**Air pressure:** 1.5-7bars (maxi)

**Max use Temperature:** 40°C

4 1224 V3



### 1501 SATELLITE CENTER 25060L Foam Generator

Compact wall mounted satellite system, designed for sites that require cleaning by medium pressure. Equipped with a built in frequency controller for soft start and stop. When there is a demand for water, it automatically starts activated by a flow switch. When there is no more need for water, it automatically stops. It has a built in injector and supports up to two or three users depending on the nozzles used. Easy use and operator friendly. For harsh environment.

**Flushing Capacity:** 60 l/min **Air at 6 bar:** 150 l/min

**Foaming Capacity:** 8 l/min **Dosing range:** Min/max:1-6 %

**Disinfection Capacity:** 9 l/min **Feed press:** 2.5-8 bar

**Voltage:** 3x400 VAC **Temp. range:** 5-70°C

**Power:** 3.0 kW (IE5) **Net Weight:** 105 kg

4 1501 V3



### 0001 POLY SPRAYER Heavy Duty Sprayer

Lightweight portable sprayer. Ideal for fast application of disinfectants, and insecticides. HDPE Solvent resistant. 2 Gallon capacity. Adjustable Nozzle

4 0001 V3



### 0014 SPACE GENERATOR ULV Atomist Cold Fogger

Lightweight portable fogger. Ideal to atomize disinfectants, and odour neutralizer. Fogs a small room or large auditorium with little set-up time. Adjustable Nozzle : 5-20 microns VMD Adjustable Flow rate : 0-24L/h Electric Motor 800W For use indoor and outdoor, food processing plants, dairy and poultry farms, animal care facilities etc.

4 0014 V3





## PERSONAL HYGIENE



1875

### MANEKLIN® GHA Hydroalcoholic Gel For Hand Disinfection



Ready to use thixotropic gel for **hygienic treatment and surgical disinfection of hands by rubbing. Non-greasy and non-sticky formula.** Contains humectants to keep hands soft. **Hypoallergenic.** For use in hospitals, veterinary clinics, schools and offices, kitchens, food processing plants, manufacturing plants etc. **Fragrance free.** **Bactericidal:** EN 13727 (30s). **Yeasticidal:** EN 13624

(30s). **Virucidal:** EN 14476 on H1N1 (60 sec.), BVDV (30 Sec.) [C hepatitis] (60sec.), PRV [B hepatitis] (60 sec.), Norovirus (60 sec.) and Adenovirus (90 sec). Hygienic treatment by friction: EN 1500 (4 ml - 60 sec.) ; Hand surgical disinfection by friction: EN 12791 (2 x 4 ml - 2\*60 sec.). **Colour:** Colourless **pH:** 6.5 ± 0.5



OH 1875 I1

500ml x 6

OH 1875 P2

800ml x 6 (pouch)

OH 1875 J1

5L x 4

1876

### MANEKLIN® SHA Hydroalcoholic Solution For Hand Disinfection



Ready to use solution for **hygienic treatment and surgical disinfection of hands by rubbing. Non-greasy and non-sticky formula.** Contains humectants to keep hands soft. **Hypoallergenic.** For use in hospitals, veterinary clinics, schools and offices, kitchens, food processing plants, manufacturing plants etc. **Fragrance free** **Bactericidal:** EN 13727 (30s). **Yeasticidal:** EN 13624 (30s). **Virucidal:** EN 14476 on H1N1 (60

sec.), BVDV (30 Sec.) [C hepatitis] (60sec.), PRV [B hepatitis] (60 sec.), Norovirus (60 sec.) and Adenovirus (90 sec). Hygienic treatment by friction: EN 1500 (4ml - 60 sec); Hand surgical disinfection by friction: EN 12791 (2 x 4ml - 2\*60 sec.). **Colour:** Colourless **pH:** 6.5 ± 0.5



OH 1876 J1

5L x 4

3012

### SANISOFT Anti Bacterial Hand Washing Lotion



Smooth antibacterial hand washing lotion, designed for **frequent uses** where strict personal hygiene is required: caterings, food processing, fast food outlets etc. High ability to **remove fatty and proteinacious soils.** Prevents bacteria growth. **Leaves hands clean and feeling soft** throughout

the day. **Non-perfumed.** **Colour:** Clear Colourless **pH:** 7 ± 1



OH 3012 J1

5L x 4

3931

### BACFREE Economy Bactericidal Hand Cleaner



Heavy-bodied **anti-bacterial hand cleaner** formulated for light duty application. **Retards bacteria growth** on inanimate surfaces to limit cross infection. Recommended for use where **strict personal hygiene** is required - fast food outlets, canteens, etc. Very economical. Contains

no perfume. Non-irritating, neutral pH. **Colour:** Clear Green **pH(1%):** 5.5 - 7.5



OH 3931 J1

5L x 4

1230

### GELFLOW

Modern polycarbonate dispenser for 800ml anti-septic gel cartridge. Suitable for kitchens, washrooms and industrial workplaces. Easy to operate and maintain. Display window for soap level. Lockable.

4 1230 V3



1232

### SOAPFLOW

Robust 1L dispenser suitable for kitchens, washrooms and industrial workplaces. Flexible to fill liquid products such as washing-up detergent, hand soap, body bath and shampoo. Easy to operate and maintain. Equipped with a 1ml pump. Easy to clean. Display window for soap level.

4 1232 V3



## OPERATIONAL HYGIENE PROGRAMS & SYSTEMS



### PROTECTING YOUR BRAND

At ORAPI, safety is of paramount importance in everything we do and goes well beyond the products we manufacture. It extends to the safety of your employees, protection of the environment, and most importantly, the safety of your food products for your consumers. A successful food safety and sanitation program is the top priority of every food processing operation and ORAPI is prepared to support that effort. Your staff will benefit

from ORAPI's programs and systems that are custom designed specifically for your facility to enhance your overall microbial control program to prepare your operations to meet or maintain HACCP or HALAL compliance requirements. The comprehensive program includes a multifaceted approach lead by our Hygiene experts. This kind of customer collaboration is the cornerstone of our success in the food industry.

### PARTNER® Food Safety & Sanitation Program



#### Food Safety & Quality Assurance Program

- GMP gap assessment - HACCP audits (Risks, CCP, Hygiene SOP)
- Regulatory review assessments
- Quarterly plant inspection reports
- Educational Health & Safety wall charts & booklets

#### Sanitation Program

- Plant surveys for Hygiene Compliance
- Monthly Servicing report (titration, chemical dispensing equipment)
- 24/7 Technical Support (Problem Solving & trouble shooting)
- Regular plant visits from Hygiene experts
- Custom sanitation training manual and Hygiene SOP
- Master sanitation schedule
- Microbiology Services from independent laboratories
- Educational Hygiene wall charts & booklets

#### Cost Control

- Controlled chemical usage
- Monthly inventory/cost & Consumption control report
- Continuous improvement through operational efficiencies
- ORAPI/Custom reviews of operational and cost performance

#### Chemical Management

- Audit for proper labeling of chemicals and feed lines
- Audit of chemical store

#### Equipment & Engineering Services

- Custom made chemical delivery and dilution systems
- Preventive maintenance on chemical feed equipment
- 24/7 Technical Service Support (Problem Solving & trouble shooting)

#### Staff Training

- Theory-based and practical training by Hygiene experts
  - Chemical Handling Safety
  - Basic of Safe food Handling
  - Good Hygiene Practices
  - Basic of disinfection
  - Hands Hygiene Practices
  - HACCP & HALAL Basic



Improving business outcomes



Productivity



Operational Efficiency



Reduced Cost-In-Use

For the past 20 years **ORAPI Hygiene** has worked in partnership with the **Meat and Fish industries** throughout the world to understand their process from inside. This has resulted in development of **effective programs and proficient technical services for process cleaning & disinfection efficiency** which exceed the ever in-creasing demands in Hygiene standards, **Productivity, Health & Safety as well as Environmental regulatory compliance.**

“Our Food Hygiene Experts work every day with major international food corporations to achieve the highest hygiene level at the optimal operating cost.”

## Conformance

**ORAPI Hygiene** put hygiene standards at the forefront of its offering. Our high quality products are manufactured according to ISO 9001:2015 standards and continually confirmed by major international food corporation. Our clients are guaranteed peace of mind and can be assured that their processing meet the hygiene requirements according to HACCP system.

## International Network

With a distribution coverage in more than 150 countries and manufacturing facilities in major continents. **ORAPI Hygiene** is well positioned to provide the necessary local support and expertise resources backed by a global International Organization.

## Safety & Environment

**ORAPI Hygiene** is committed to ensure safety and developing products that are environmentally friendly. Our goal is to provide a sustainable technological innovations which are safe to the public health and maintaining the quality of the environment.



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