



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. Cl₂: 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 R2	25L RTU
OH 4432 02	25L

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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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
Na₂O: 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, other 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 R1 | 5L x 4 RTU1/30
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 - 0.5mL/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 5mL/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 2mL/L
pH (Neat): 7.8 ± 0.2

OH 3300 02 | 25L
OH 3300 R1 | 5L x 4 (DESTINY RTU^{1/200})

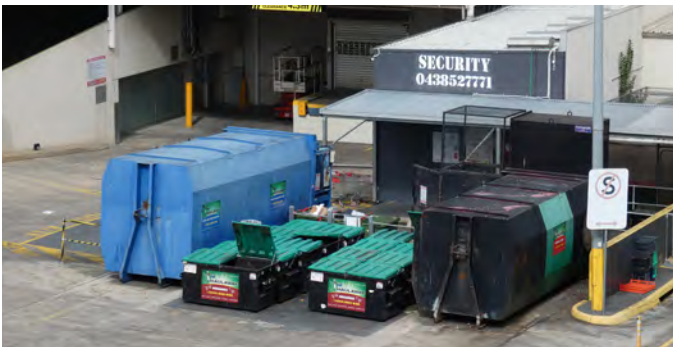
8107 ERGAPRAY SR+
Alcohol Based Surface Disinfectant

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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