



FOOD PROCESSING ESSENTIALS



General
Food
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 Cleaner	 
<p>Powerful alkaline foam cleaner, blend of surfactants, corrosion inhibitors, and water conditioning sequestrants 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.</p>		
<p>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.</p>		
<p>Colour: Pale Yellow. Dilution: 0.5 to 5.0% pH: 14 ± 0.5</p>		
OH 5715 02	25L	
OH 5715 U2	205L	

4333	HI CHLOR Alkaline Chlorinated Detergent & Sanitiser	 
<p>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.</p>		
<p>Safe on all stainless steel when used at recommended concentrations.</p>		
<p>Registered NSF A1. Colour: Pale straw. Dilution: 20 - 25 g/L Av. Cl2: 4.0 - 4.7%</p>		
OH 4333 02	25L	 




4432	SURFAKLEEN AL Mildly Alkaline Foam Cleaner	 
<p>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.</p>		
<p>Odourless. Registered NSF A1. Colour: Pale Yellow. Dilution: 10 to 200 ml / L pH (10%): 8.8 - 9.2</p>		
OH 4432 02	25L	




4772	CAPTURE Neutral Foam Detergent	 
<p>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.</p>		
<p>Safe to be used on all equipment surfaces. Highly cost effective.</p>		
<p>Odourless. Registered NSF A1. Colour: Clear Green. Dilution: 5 to 25ml / L. pH (Neat): 7.5 ± 0.5</p>		
OH 4772 J1	5L x 4	
OH 4772 02	25L	




2558	AGRO 200M High-Foaming Acid Detergent	 
<p>Concentrated extra-strength acid base foaming detergent, blend of non-fuming acids, biodegradable high foaming wetting agents and sequestrants, 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.</p>		
<p>Colour: Pale straw. Dilution: 2.0% to 4.0% pH (1%): 1.8 ± 0.2</p>		
OH 2558 02	25L	




CLEAN IN PLACE



5740	TRANSFORM PLUS Highly Alkaline low foam CIP Cleaner	 
<p>Heavy duty detergent, blend of sodium hydroxide, wetting agents and sequestrants formulated for the removal of heat modified, greasy and oily soils by CIP applications. Quick penetration to provide a hygienic and brightened finish. Low foam characteristic with good rinsing properties. Safe on all stainless steel, cast iron, ferrous. Cleans without disassembly the interior surfaces of tanks, vessels, kettles, vacreators, pasteurisers, pipelines, separators, bottling machines, evaporators and heat exchangers in the dairy, breweries, wineries and general food processing industries. Extremely Economical.</p>		
<p>Colour: Pale yellow. Dilution: 0.5% - 5% pH (1%): 13.5 ± 0.5</p>		
OH 5740 02	25L	
OH 5740 U2	205L	

5923	SPECTRUM Alkaline low foam CIP Cleaner	 
<p>Alkaline detergent, formulated for effective degreasing, derusting and decarbonizing of equipments and machines in food processing industry. Quickly removes rust, grease, carbon, burnt-on oils and fats on production equipment (tanks, centrifuges, piping...), grillers, ovens and cooking equipment. Prevents immediate re-rusting. Designed for use in abattoirs, poultrys, seafood processing, dairies, beverages and breweries industries. Safe on stainless steel surfaces. Highly cost effective.</p>		
<p>Registered NSF A1. Colour: Hazy. Dilution: 0.3% - 0.8% pH (1%): 12.9 ± 0.5</p>		
OH 5923 02	25L	
OH 5923 U2	205L	

3865	OXYSAN Peracetic Sanitizer	 
<p>Blend of peracetic acid and accelerated hydrogen peroxide liquid sanitizer, formulated for the sanitation of all food contact surfaces and CIP sanitizing without requiring any post rinsing. Designed for CIP acid and sanitizing steps, thus saving time, utilities, water and manpower. Exhibits excellent bactericidal (gram± strains), fungicidal and yeasticidal activities. Does not leave residue. Effectives at low concentrations. No carryover of taste or smell. Ideal for use in dairies, beverages, breweries, food processing industries. Extremely effective and economical in use-cost.</p>		
<p>Colour: Clear. Dilution: 1:200 to 1:1000 pH (1%): max 3.</p>		
OH 3865 J1	5L x 4	

2581	NITROPHOS II Acid CIP Detergent	 
<p>Low foaming CIP acid phase detergent, blend of nitric acid, biodegradable wetting agents and sequestrants formulation. Rapid penetration and removal of greasy films and calcium deposits, (milkstone, beer-stone, water-scale). Excellent rinsing properties. Safe on all stainless steel equipment. Cleans in-situ, interior surfaces of tanks, vessels, kettles, vacreators, pasteurisers, pipelines, separators, bottling machines, evaporators and heat exchangers in the dairy, breweries, beverages, wineries and general food processing industries. Extremely Economical use-cost.</p>		
<p>Colour: Pale straw. Dilution: 0.1% to 1.0%. pH: 0.75 ± 0.25</p>		
OH 2581 02	25L	
OH 2581 U2	205L	

2420	ACIDIQUAT-NF Acid CIP Cleaner & Sanitizer	 
<p>Low foaming solution, blend of organic acids, quaternary ammonium chloride, fat solubilizer and surfactants. Formulated for single phase CIP cleaning & sanitation in the food processing, dairies, beverages and breweries industries. Effective for removing protein films, milk stone and beer-stone deposits. For sanitising in one process cream silos, buttermilk, sausage and areas where risk of E-coli and Listeria are commonly present. Hard water tolerant. Extremely cost effective.</p>		
<p>Colour: Colourless. Dilution: 0.25% v/v. Acidity %: 21.8 ± 1.0</p>		
OH 2420 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. **Registered NSF D2 & 3D.**
Colour: Pale straw
Dilution: up to 5ml /L (200 ppm)
pH: 12.7 ± 0.2

OH 4978 J1

5L x 4



3342 DISAKLEEN Detergent Disinfectant



Foaming detergent, blend of **biodegradable surfactants**, sequestrants and **quatary 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. **Registered NSF D2.**
Bactericidal: EN 1276 (5 min).
Colour: Colourless
Dilution: 0.5 - 4%.
pH (10%): 7.0 ± 0.1

OH 3342 O2

25L



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. Yeastcidal and Viricidal action. Recommended for **sterilising surfaces and footwear bath** in abattoirs, fisheries, poultries, breweries,

dairies, etc. Application by spraying, foaming, wiping or fogging. **Odourless**, non-toxic, and non-corrosive. **Registered NSF D2 & Q3.**
Colour: Colourless.
Dilution: 1 to 2ml / L
pH (Neat): 7.8 ± 0.2

OH 3300 O2

25L

OH 3300 R1

5L X 4 (DESTINY RTU 1/200)



3871 CHLORSAN 150 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. **Registered NSF D2.**
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)



8107 ERGASPRAY SR+ Alcohol Based Surface disinfectant



Ready-to-use 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.**
Registered NSF D2.
EN 1040, EN 1276, EN 1650, EN 14476.
Colour: Colourless.

OH 8107 J1

5L x 4



EQUIPMENT CARE



5714 DECARBOKLEEN Concentrated Oven & Grill Cleaner



Powerful alkaline cleaner, formulated for **effective degreasing and decarbonising grills, ovens, fryers, pans, 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.
Registered NSF A8.
Colour: Pale Yellow
Dilution: up to 1:10
NaOH: 26.0 ± 0.7

OH 5714 J1

5L x 4

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.
Registered NSF A8.
Colour: Pale yellow / brown
Dilution: up to 1:10
Na₂O: 12.5 - 13.5

OH 5711 J1

5L x 4

OH 5711 O2

25L

4022 BIO SOL Non-caustic Food Surfaces Renovator



Heavy duty alkaline cleaner formulated to **remove food fats, grease deposits** from food contact surfaces and equipment in kitchen and food processing industry. Effective on ovens, grillers, 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 O2

25L

8020 SHEEN Stainless Steel Renovator



Ready-to-use viscous liquid designed for **cleaning and polishing stainless steel surfaces**. Provides a bright shine finish to all stainless steel surfaces. **Protects surfaces from oxidation and corrosion.** Designed for use on refrigerators, equipment, freezers and all stainless steel equipment exterior surfaces.

Odourless.
Colour: Colourless.
Registered NSF A7.

OH 8020 F6

500ml x 6

2670 LIMEX Low foaming Acid 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 of stainless steel and leaves a protecting phosphating film. Saves time and labour cost.

Registered NSF A3.
Colour: Clear Green
Dilution: 0.5-25%
Acidity: 28-32%

OH 2670 J1

5L x 4

WAREWASHING



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 it alloys.

Use with automatic proportional dilution dispenser.

Registered NSF A1.
Colour: Yellow
Dilution: 2 - 5gm/L
pH (1%): 12.5 ± 0.5

OH 5314 J1	5L x 4
OH 5314 O2	25L

4942 OVACHLOR Powered Chlorine Detergent Sanitizer

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, beverage, 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.

Registered NSF D2.
Bactericidal: EN 1276 (5 min)
Colour: Pink.
Dilution: 4 to 8g/ L
Av. Cl2: 2.15% ± 0.15
pH (1%): 11.75 ± 0.25

OH 4942 S3	10Kg
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4772 CAPTURE Neutral Foam Detergent

Concentrated liquid formulated for the daily cleaning of surfaces and equipment in food areas. Excellent cleaning of greasy soils and grimes. Good foaming properties and easy to rinse. Walls, floors, lorry interiors, benches, porcelain, glasses, metals, manual dishwashing of pots and pans etc. Safe to be used on any surfaces. Highly cost effective. Odourless.

Registered NSF A1.
Colour: Clear Green
Dilution: 5 to 25ml/ L
pH (Neat): 7.5 ± 0.5

OH 4772 J1	5L x 4
OH 4772 O2	25L

333 LIZA Bactericidal Washing-up Detergent

One step cleaner sanitiser for manual hand washing. Contains anti-bacterial properties which are effective against a wide range of microorganisms for maximum hygiene. Recommended for applications in catering and food processing areas. Non-tainting.

Non-corrosive, safe on all surfaces. Odourless.

Registered NSF D2.
Colour: Clear Green.
Dilution: 2 to 50 ml/ L.
pH (10%): 7.1 ± 0.5

A 0333 J1	5L x 4
A 0333 O2	25L

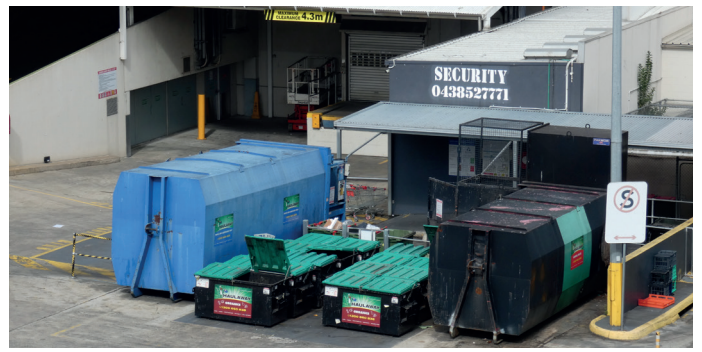
3294 VANISH Rinse Additive

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.

Registered NSF A1.
Colour: Clear Red
Dilution: 0.2 - 0.5ml/L
pH (1%): 3.2 ± 0.3

OH 3294 J1	5L x 4
OH 3294 O2	25L

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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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.

Registered NSF D2.
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 O2	25L

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

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).

Yeastocidal: 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). **Yeastocidal:** 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 1876 J1	5L x 4
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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 proteinaceous 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
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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

A 3931 J1	5L x 4
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Dosing Equipment

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 operation 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



Improving business outcomes

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



Productivity

Cost Control

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



Operational Efficiency

Chemical Management

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



Reduced Cost-In-Use

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

For the past 20 years **ORAPI Hygiene** has worked in partnership with the Food Processing 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-increasing 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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