ERIKS

# Maximise efficiences in your washroom

Research reveals that unsuitable soaps can cause skin health issues for employees and unnecessary costs for business.

SC Johnson PROFESSIONAL
A family company™

Industry Sector:
**AGRICULTURE & FISHERY**

Application:
**INDUSTRIAL HAND WASHING**


## Power Foams last up to twice as long

Compared to traditional soaps used in industrial washrooms.

## Problem:

Industrial workers are exposed to dirt and contamination on a daily basis. The working conditions lead to frequent hand washing and research undertaken by Deb, the Skin Care division of SC Johnson Professional™, has revealed that many workers are using soaps that are not fit for purpose. The soaps are either too mild and not able to tackle the dirt, which leads to excess product being used and dry skin. Or, the soaps are too harsh for the task and are damaging to the skin. Using unsuitable soaps can cause skin health issues for employees and unnecessary costs for business.

## Solution:

An innovation in foam soap technology, **POWER FOAMS**, offer a solution for all industrial environments. Clinically proven to care for the skin, they leave hands feeling conditioned and cared for, no matter how stubborn the dirt or challenging the environment. With only one shot of foam soap required, for even heavy duty contamination, these powerful formulations go so much further.
**Estesol® FX™** POWER FOAM lasts up to twice as long as traditional washroom soaps and **Solopol® GFX™** provides 43% more hand washes than traditional hand cleansers[1]. Fewer cartridges mean less dispenser maintenance, more cost efficiencies and reduced impact on the environment

Estesol® FX™ is ideal for all industrial environments. Tackling general dirt and grime, it is also available in a dye-free and perfume-free PURE format, suitable for food manufacturing. Solopol® GFX™ contains natural scrubbers for heavy duty requirements, including removal of oils, grease and lubricants. It has been HACCP certified as food-safe and appropriate for use in food facilities that operate a HACCP based Food Safety Programme.

[1] Based on laboratory testing and end user trials, Deb Group 2018