

PROBLEM SOLVER

KILL 99.999% OF GERMS



Problem: Cross-contamination is a common cause of food poisoning, occurring when bacteria and viruses transfer onto food from surfaces, equipment and other food sources. Humans can also be a major cause, therefore, deeming hand hygiene a critical element to food safety.

Statistics have proven that eight out of ten infections are spread via hands¹, and, critical for the food and beverage sector, poor personal hygiene accounts for up to 40% of food-related illnesses².

Solution: One of the most effective ways to tackle cross-contamination in the food industry is to ensure the correct hand washing procedures are in place and being adhered to, with food handlers maintaining high levels of sanitation by using sanitisers, after washing their hands with soap, before entering areas of essential cleanliness.

Following independent research, it has been shown that 84% of people prefer to use a foam sanitiser³ than liquid due to the fact that it doesn't run off hands. Deb® InstantFOAM Complete is the world's first alcohol-based foam hand sanitiser, that's been specifically proven to be fully virucidal, yeasticidal and bactericidal, killing 99.999% of germs and bacteria.

¹US Centers for Disease Control and Prevention ²Journal of Extension, 2009, Vol 47, No 1 ³Deb independent research

Food &
Beverage



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