



**Is your Business
at Stake?**



Globally, there are
582 Million cases of
food borne diseases causing
351,000 deaths annually.

Source: WHO estimates of The Global Burden of Foodborne Diseases, 2015



FOOD SAFETY IN RESTAURANTS ARE VITAL



60% of reported outbreaks and
51% outbreak-associated illnesses
were related to food that was
prepared in a restaurant.

Source: National Outbreak Reporting System, 2015



According to Food Safety and Inspection Service,

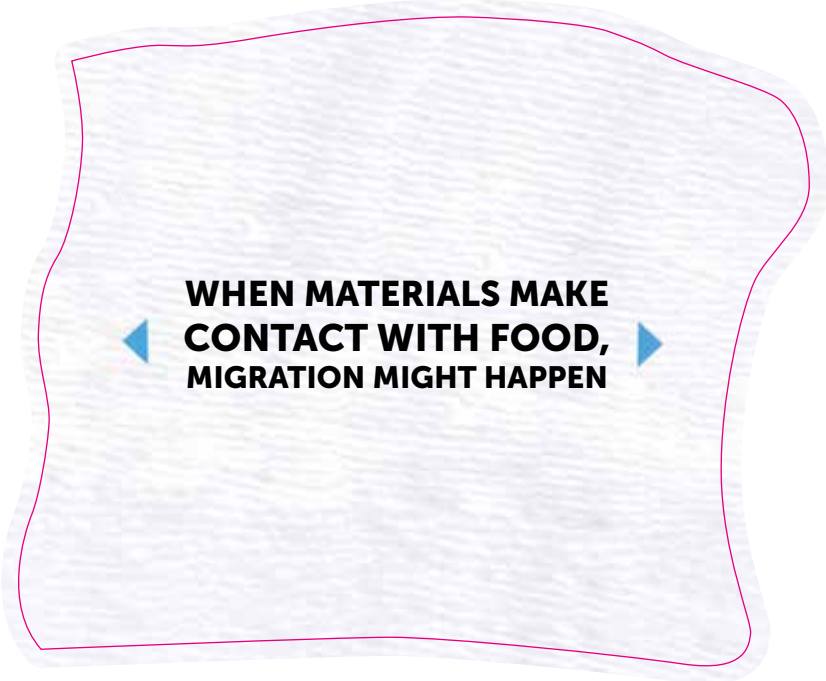


CLEANLINESS

is a major factor in preventing food borne illness.

Source: www.fsis.usda.gov, 2016





**WHEN MATERIALS MAKE
CONTACT WITH FOOD,
MIGRATION MIGHT HAPPEN**

Everything that touches food should be clean.

Including kitchen/tea towel that you use in food preparation process

If the substance
DOES NOT MIGRATE
into food...

The consumer **IS NOT**
at RISK

If it **DOES MIGRATE**,
The **SAFETY**
EVALUATION must
ensure that consumer
exposure will not
trigger any adverse
health effect

INTRODUCING TO YOU:

1ST FZP WIPERS¹ LAUNCHED IN ASEAN THAT IS APPROVED FOR FOOD CONTACT.

FOOD CONTACT SAFE



WypAll® Essential Task Wipers has Food Zone Primary Endorsement from HACCP International – which means the wiper is suitable for use in the food zone and **is suitable for contact with food.**

It is also produced in a FSSC 22000 (Food Safety Management System Certification) certified facility where food safety is a top-priority.

REDUCE RISK OF WIPERS TEARING AND CONTAMINATING THE FOOD



WypAll® Essential Task Wipers have been tested against common liquids in the kitchen (Water, Blood and Oil) and proven **strong when wet.**



¹ Certified by HACCP International as food safe and suitable for short term food contact under Food Zone Primary (FZP) classification

RELIABLE and CONVENIENT



Our **HACCP INTERNATIONAL** certified **SSZ Counter Top Dispenser** protect the wipers from **splash**, reducing the risks of cross contamination.



The **Counter Top Dispenser** is portable keeping it within arm's reach, and enabling one sheet at a time dispensing which improves efficiency, reduces consumption material waste, and motion required by food workers.





Our Food Service / Kitchen Bundle Solution



The **B.L.U.E.** line was designed to **help food companies** with key tasks and address highly specific food industry needs; such as **reducing risk of contamination, driving cleaning efficiency, decreasing process waste, and improving worker productivity**

What does **B.L.U.E.** stand for?



BUILT FOR FOOD TASKS

Specifically designed for the food industry. They may be used safely during the preparation and handling of food and/or food surfaces.¹



LAB TESTED

Our products underwent testing to ensure we deliver what we promise.



UNIVERSAL CERTIFICATION

Our consumables have received endorsement and/or approvals from HACCP International and/or ISEGA and/or produced in a HACCP certified facility.



EASILY DETECTABLE

Is colored accordingly so we can easily detect and identify possible contamination in the food preparation and processing areas.

¹ Depending on the choice of products, they may be used safely for direct and/or indirect food contact.



PERSONAL HYGIENE

Frequent and proper hand washing and hand drying to prevent the spread of bacteria

1

Scott® Hard Rolled and Multifold Hand Towels

Airflex™ highly absorbent fabric absorb more water from hands. Effectively drying your hands with paper towels, like Scott® branded paper towels, reduces the risk of cross contamination.

2

Kleenex® Luxury Foam Antibacterial Skin Cleanser

Antibacteria Foam Skin Cleanser kills 99.9% of bacteria, free of Triclosan.



CLEANING AND WIPING

Effective wiping products that help minimize the risk of contamination

3

WypAll® L10 Roll Control Wipers

Dispense one sheet at a time with ONE HAND thus controls usage, improves cost in use, and reduces risk of cross-contamination.

4

WypAll® Color Coded Wipers

Color coded for task segregation, reduces risk of cross contamination.

5

WypAll® Microfibre Cloths

WypAll® Microfibre Cloth have been developed with more split fibers than other microfiber cloths to achieve more efficient cleaning power.

6

WypAll® X70 Quarter Fold Wipers

Multipurpose, versatile, absorbent extended-use wipers, making them suitable for any wiping task.

7

Kimtech™ Wipers with WETTASK System

The safe, simple, and reliable system is an ideal alternative to using a spray bottle or open bucket. Ideal for surface preparation, surface cleaning and disinfection



SAFETY AND PROCESS PROTECTION

Wearing gloves to prevent transfer of bacteria onto food during food handling, especially with presence of hazardous chemicals or limited mechanical activity

8

KLEENGUARD™ G10 Flex Nitrile Gloves

- Latex and powder free thin mill gloves
- Product is FZP approved by HACCP International
- Color-coded for task segregation, reduces risk of cross-contamination
- Textured fingertips for improved grip

9

KLEENGUARD™ G80 Nitrile Gloves

- Latex and powder free thin mill gloves
- Product is FZP approved by HACCP International
- Cotton flock lined - to improve comfort
- Textured fingertips for improved grip

CONTACT US TO KNOW HOW WE CAN HELP YOU REDUCE RISKS BY USING THE RIGHT CONSUMABLES.

MALAYSIA

Email: malaysia.kcp@kcc.com
www.kcprofessional.com.my

SINGAPORE

Email: singapore.kcp@kcc.com
www.kcprofessional.com.sg

PHILIPPINES

Email: kcphil@kcc.com
www.kcprofessional.com.ph

INDONESIA

Email: kcp.indonesia@kcc.com
www.kcprofessional.co.id