



## DAIRY HYGIENE AND CLEANING PRODUCTS



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# PRODUCT RANGE AND APPLICATION

## **KAN-DEBAC-45** : Applicable to No. 1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13

An alkaline cleaning & sanitizing formulation with complexing, sequestering & cleaning agents and corrosion inhibitors. Suitable for use in hard water.

## **KAN-DEBAC-3** : Applicable to No. 1, 2, 3, 5, 6, 7, 8, 9, 10, 11, 12, 13

Slightly alkaline product containing phosphates, silicates, wetting agents and available chlorine for cleaning & sanitizing of pipelines, bulk storage tanks, milk cans, milk crates and other dairy equipment.

## **KAN-DEBAC-M10** : Applicable to No. 1, 2, 3, 6, 7, 8, 9, 11, 13

Concentrated acidic cleaner & sanitizer with wetting agents and corrosion inhibitors designed specifically for cleaning by spraying in "milk-can washing machines".

## **KAN-DEBAC-7** : Applicable to No. 1, 2, 4, 5, 7, 8, 9, 12, 13

A slightly acid sanitizer based on a stabilized combination of oxy compounds and surfactants for use as a biocide in food industry.

## **KAN-DEBAC-ME-II** : Applicable to No. 11

A neutral sanitizer based on quaternary ammonium compounds (QAC). Extremely good sanitizing effect by supplementary reduction of surface tension.

## **KAN-DEBAC-4** : Applicable to No. 3

A concentrated neutral formulation based on biodegradable glucoside surfactants & also containing wetting and sequestering agents designed for milk-can washing.

## **KAN-DEBAC-CHG** : Applicable to No. 14

CHG Udder Wash Concentrate is a mild, non-iodine, non-acid liquid specially designed for cleaning and sanitizing udder.

## **KAN-KLIN-BEST and KAN-KLIN-HITS** : Applicable to No. 15

A neutral formulation containing high total solids specifically designed as a multi-purpose cleaner for machines, floors, fabrics and other food industry equipment



# IMPORTANCE OF HYGIENE IN DAIRY

## Complex Procedures

The modern landscape for the dairy industry is highly contrasting to the old times when it was limited to basic products like milk, butter, cheese and milk powders. Today dairy manufacturers are providing a sophisticated range of products to customers all over the world that calls for a measure of complexity in the manufacturing process. The complexity adds to the importance of hygiene in these products.

## Machine Efficiency

Increased demand for dairy products has put extra stress on existing equipment. Due to the high cost of retrofitting, it becomes absolutely essential for machine efficiency to be increased. Strong sanitation chemicals can ensure this high efficiency is achieved as contamination poses the main threat to any production line. A sanitary practice will always ensure high efficiencies are achieved.

## Food and Safety Regulation

Stringent environmental and food safety laws make it necessary to maintain a manufacturing environment where highest possible quality and hygiene standards are in place. These factors push the dairies to apply specialisation to their production line where various surfaces especially food contact surfaces need to be contaminant-free.

## Operational Costs

Improper cleaning may cause an increase in utility consumption in the form of steam, water, electricity and time to mention a few. This ultimately results in an increase in overheads for the company thus affecting the bottom-line.

## Cleaning Protocol

A well-designed cleaning protocol helps with improved productivity, less cleaning-time, better operational efficiencies, improved employee satisfaction & safety.