



**We help to make sure
food is safe to eat.
That's our passion.**

FEEL SAFE WITH US



CHRISTEYNS

FOOD HYGIENE

FEEL OUR PASSION

Hygiene is key in the food and beverage industry. The quality of your ingredients, your excellent service or processing skills will not matter if your food or drink preparation is not hygienic. Microorganisms that get stuck in corners and narrow spaces must be taken care of, and hands must be kept clean at all times.

CRYSTAL CLEAN SOLUTIONS

A cleaner world is not built in a day. CHRISTEYNS was founded in 1946 (Belgium). Since then, it has grown into a major player on the global chemical market. Getting things clean and safe while saving water and energy? We have what it takes! Over the years, we have acquired the expertise to offer you the necessary support and professional advice in finding the cleaning solution that fits your needs best. From first-class detergents, disinfectants and equipment to easy-to-use monitoring systems, from single solutions to an integrated approach, we are here to help.



premium
chemicals & equipment



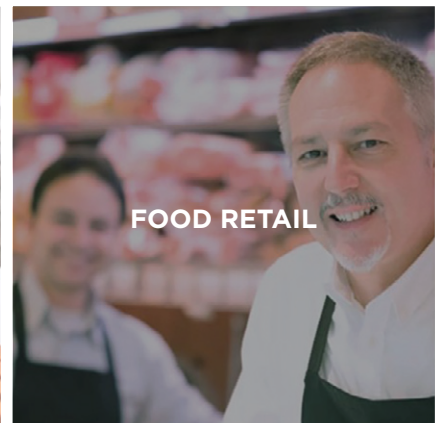
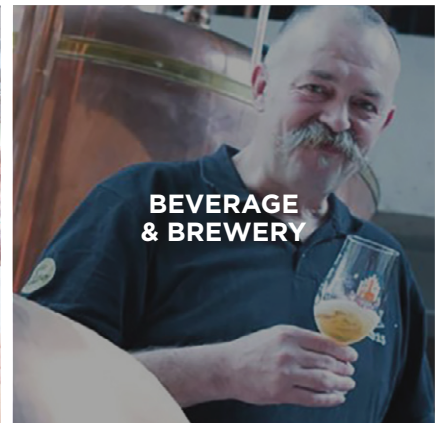
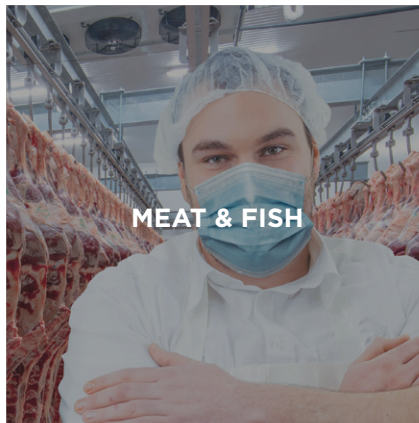
46 subsidiaries in **31** countries
Customers in **>50** countries



> 1000
employees

A SOLUTION FOR YOUR INDUSTRY

Christeyns is the perfect partner to manage the specific hygiene challenges of your industry. At Christeyns Food Hygiene, we are a family of experts with a passion and deep commitment to continuously improve our customer's operations.



A CLEANER FUTURE

CHRISTEYNS strives for a cleaner world. We take our environmental responsibilities very seriously, throughout the entire lifecycle of our products, from raw materials and the production process to packaging and delivery.

We aim for water, energy and product-saving cleaning routines by optimising our products and cleaning processes. Therefore, our product range includes ecolabelled products, we work with lubricants to reduce the water consumption, use peracetic acid as a biodegradable alternative for chlorine compounds and developed single-stage cleaning and disinfecting solutions to lower your product use.



SUSTAINABLE
HYGIENE

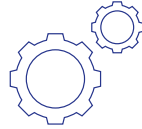


OUR SOLUTIONS



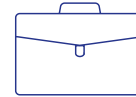
GETTING THINGS CLEAN & SAFE

High-quality detergents and disinfectants for optimal food hygiene.



THE RIGHT EQUIPMENT

Specialised tools and equipment for cleaning in the food industry.



PROFESSIONAL ADVICE & SERVICE

Experts and specialists helping you face the challenges of modern food companies.



EASY MONITORING

Management information systems to optimise your cleaning procedures, performance and productivity.



EDUCATION & TRAINING

Food hygiene training for professionals in the food industry.

GETTING THINGS CLEAN & SAFE

CLEANING AND DISINFECTING

Under the brand name MIDA, CHRISTEYNS offers a full range of products and solutions for cleaning and disinfecting surfaces, equipment, tools and hands. After all, hygiene is crucial to ensure quality and guarantee food safety.



Open plant cleaning

with **MIDA® FOAM** Alkaline and acidic detergents.

Membrane cleaning

with **MIDA® MEMCARE** liquid detergents and additives.

Lubrication

with **MIDA® LUBE** lubricants, specially formulated for all conveyor types.

Cleaning in place

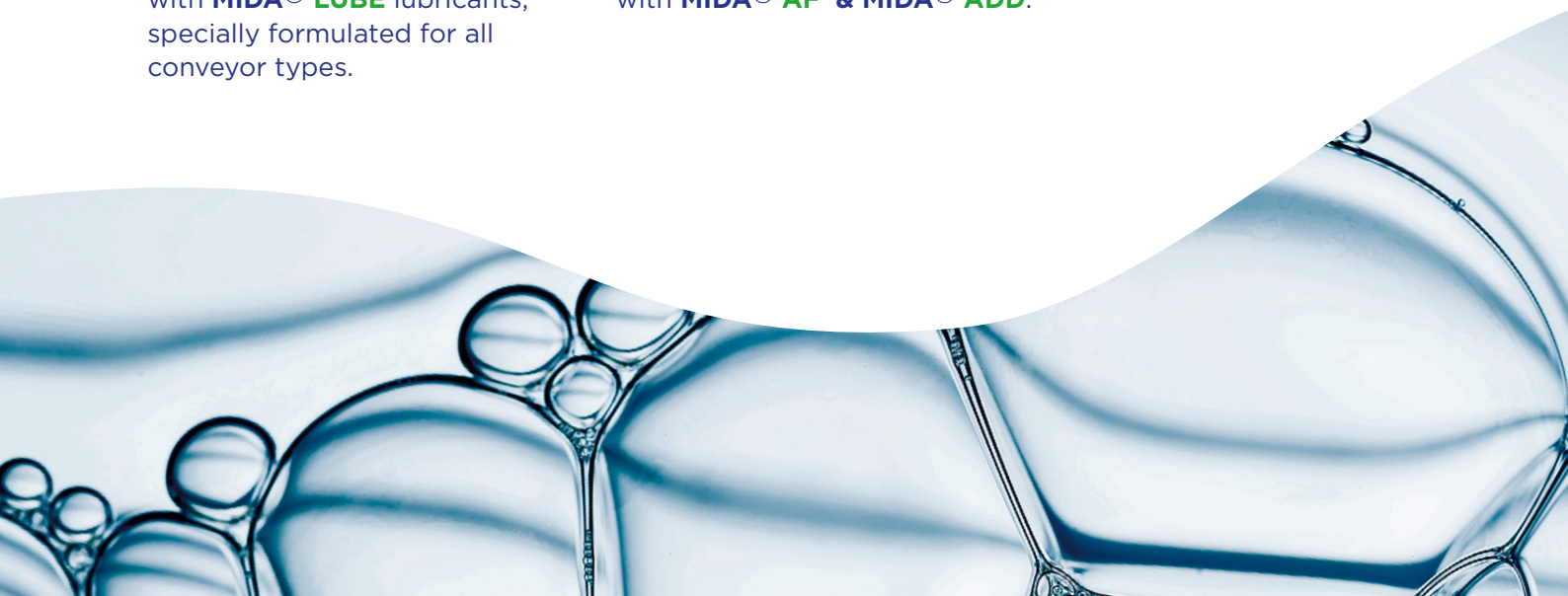
with **MIDA® FLOW** single-stage cleaning products, detergents.

Disinfection and hand hygiene

with **MIDA® CHRIOX** & **MIDA® SAN**.

Antifoam & Food Processing Aids

with **MIDA® AF** & **MIDA® ADD**.



CONTROLLING HYGIENE WITH SOME SIMPLE TESTS

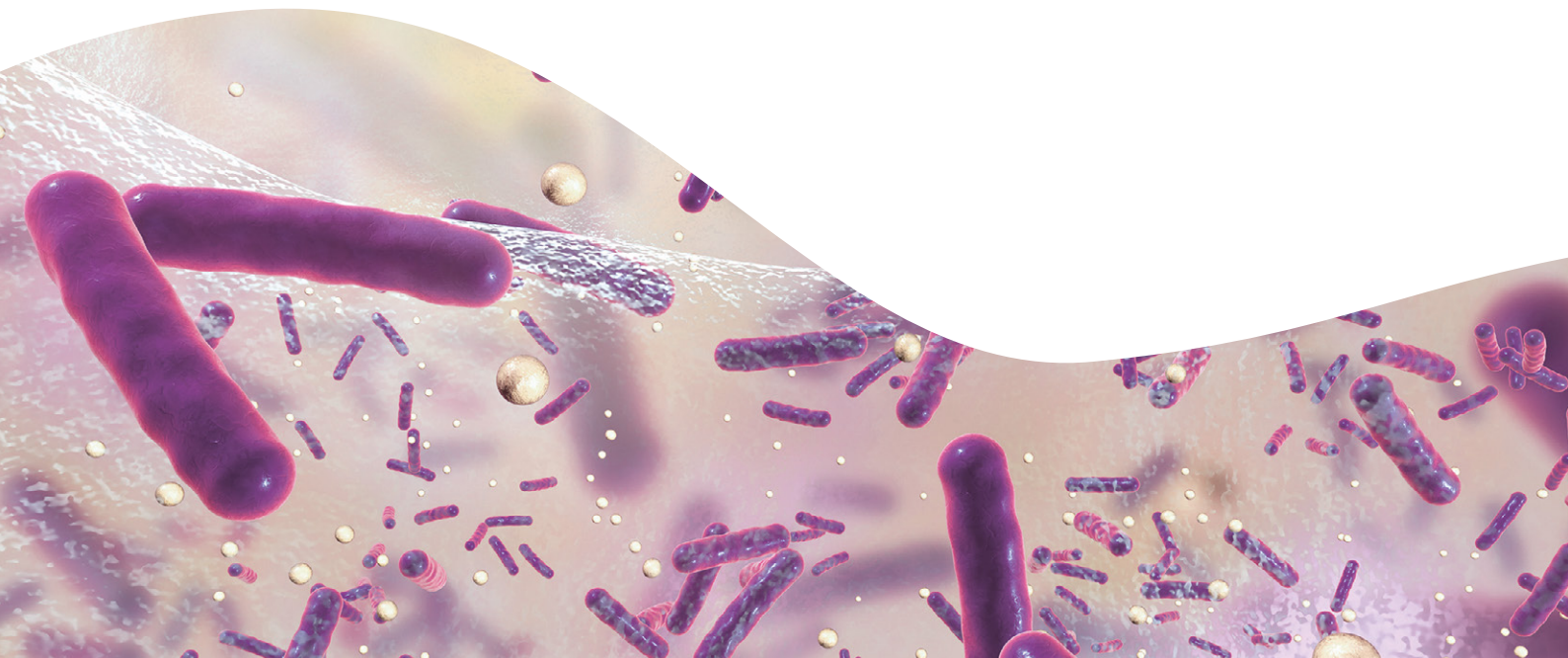
Contaminants in the food industry originate from a number of sources, including the production environment, the personnel and even traces of previous production runs. So after cleaning and disinfecting, you may want to double-check the hygiene of your surfaces and equipment.

BioFinder is an effective tool for hygiene monitoring, especially designed to detect the group of micro-organisms attached to surfaces.

And for the routine control of biofilm presence, you can rely on TBF® 300, our patented tester that selectively interacts with the biofilm polymer matrix.

 **BiofilmTEST**

BioFinder



THE RIGHT EQUIPMENT

ENGINEERING AT YOUR SERVICE

Our Engineering department is specialised in the hygienic design of the necessary equipment for cleaning and disinfection. We select the best equipment for the needs of each client and take care of its installation and maintenance.

After a thorough survey of your installations, our engineers will make recommendations to optimise the cleaning and disinfection processes.

CHRISTEYNS provides high quality equipment adapted to your needs, so as to allow to reach an irreproachable level and hygiene.

Our equipment includes:

- CIP dosing systems
- Personal hygiene equipment
- Central or mobile foam systems
- Monitoring & control systems
- Dosing equipment
- Dry lubrication systems



CHRISTEYNS

ENGINEERING



EASY MONITORING

HYGIENE MONITORING SYSTEMS

From manual to fully automated cleaning systems, CHRISTEYNS offers integrated monitoring and recording systems encompassing all aspects of your hygiene operations and procedures.



IN-SITE OPC

Monitors, records and archives all open plant cleaning operations (water and detergent consumption, temperature, cleaning times, detergent consumption) individually for each cleaner and thus greatly helps supervising of the cleaning personnel.

IN-SITE CIP

Monitors, records and archives all processing operations, packaging lines, automated CIP systems and discharges to effluent.



PROFESSIONAL ADVICE AND SERVICE

ADDING VALUE TO THE FOOD INDUSTRY

Our technical specialists will visit your company regularly to ensure that your equipment works properly and that our solutions and hygiene plans are always the best suited to your needs.

What can you expect from our Service Teams :

- Structured visits with detailed reporting
- Customised hygiene plans
- Audits (hygiene, W&E, methodology)
- Total cost analysis



EDUCATION & TRAINING

SHARING KNOWLEDGE

CHRISTEYNS ACADEMY is our very own training department. All our trainers are experienced industry specialists. The courses are a perfect blend of scientific theory and practical implementation, and are organised for hygiene care professionals both on managerial and on operational level.

- Specific food industry training programmes for hygiene and food safety, new legislation and hygiene innovations in the marketplace.
- Practical training sessions on cleaning methodology and application of cleaning and disinfectant products and equipment.
- HACCP support.



CHRISTEYNS

ACADEMY



FEEL SAFE WITH US



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FOOD HYGIENE