



DOSER

SOLUTIONS FOR
THE **FOOD** INDUSTRY

FOOD

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40 YEARS AT THE WORLD'S FOREFRONT IN **HYGIENE AND PROFESSIONAL CLEANING PRODUCTS**



Since our inception in 1981, in Valencia (Spain), we have strengthened our position as leaders in the manufacture of quality products for hygiene and professional cleaning work.

We develop customised hygiene plans to meet the specific requirements of our clients and we offer, at all times, an accurate response through the most complete catalogue of references to satisfy the demand of the national market, as well as the most stringent and competitive international markets.

Our parent company, Industrias Vijusa, is strategically located in Cheste (Valencia), where we have a large and modern production plant. Likewise, we have a multidisciplinary team of highly qualified professionals committed to our strong focus on continuous improvement and, as a result, we have earned the best endorsement: the trust and loyalty of our clients.

We are committed to innovation and sustainability as cornerstones of our corporate philosophy, which has helped us to remain at the forefront of the sector and to continue growing alongside our employees, clients and suppliers.

We are confident that by staying true to our values and working together every day, we will continue to conquer new horizons and build a successful future.

OUR MISSION:

To offer innovative and highly effective professional hygiene solutions to create a healthier world, through our commitment, awareness and shared responsibility.

OUR VISION:

To be a benchmark supplier in professional hygiene, committed, close and global, offering comprehensive solutions in innovative and environmentally friendly products and services.



MAIN BUSINESS FIGURES



+75.000
satisfied clients



+30
qualified professionals



+10.000.000€
annual turnover



9.000 m²
surface area of facilities



+5.000 m²
including offices,
warehouse and production



100%
committed to quality
and sustainability



+5.000.000
litres of annual production



+10%
YoY increas in production



+140
trusted partners





MAXIMUM SAFETY FOR **THE FOOD INDUSTRY**

PROFESSIONAL SYSTEM BASED ON THREE KEYS: PREVENTION, IMPLEMENTATION AND TRAINING

Industrias Vijusa has developed a new range of products for the cleaning and disinfection of companies related to the food sector.

We have the widest catalogue of:

- Cleaners and disinfectants for C.I.P. and C.O.P. cleaning.
- Products dosed through hygiene units in spraying and foaming systems.

DOSAGE EQUIPMENT WITH **BUILT-IN TELEMETRY**



Control of dosage and concentration to monitor equipment and operations by analysing the different parameters related to the cleaning and disinfection processes.

Continuous control of the consumption involving chemical products and processes, optimising costs.

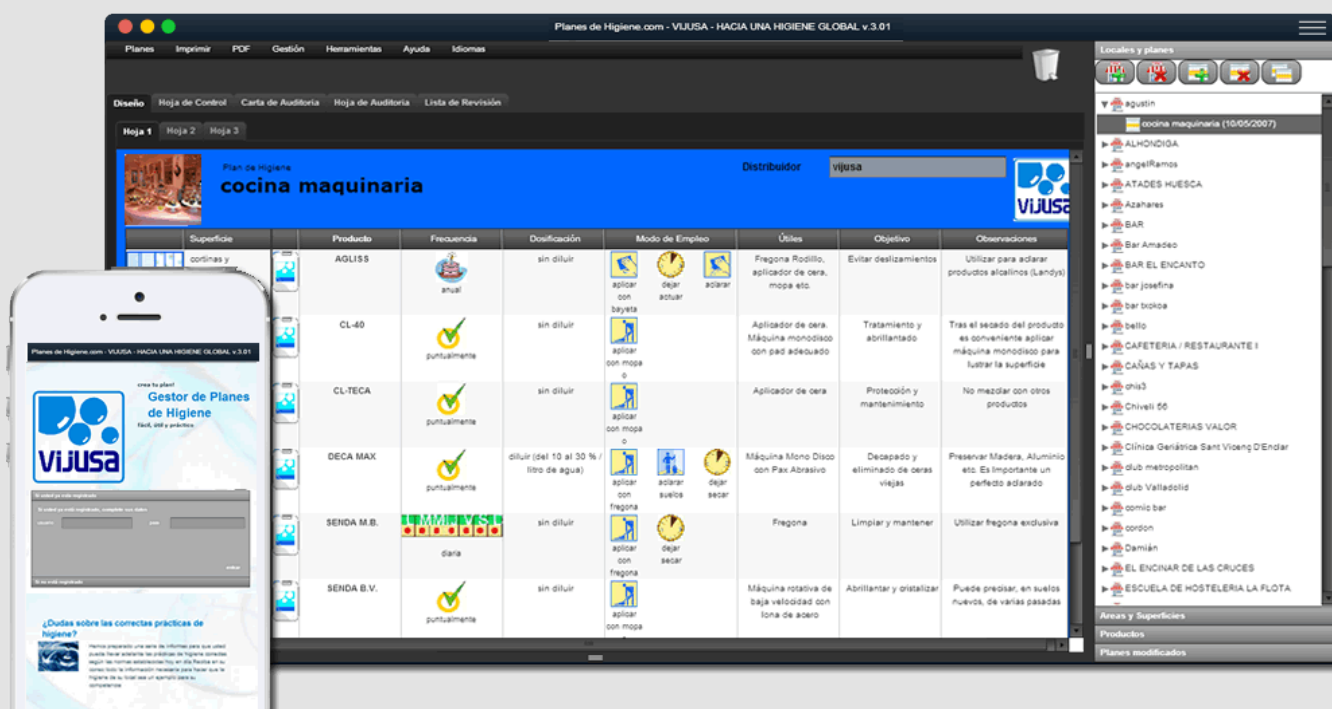
HYGIENE Plan

AT VIJUSA WE ARE PIONEERS IN THE CREATION OF A PLATFORM THAT DEVELOPS HYGIENE PLANS

WWW.PLANESDEHIGIENE.COM,

customised to meet the needs of our clients in accordance with the standards of the European Directive 93/43/EEC transposed into Royal Decree 2207/95 General hygiene standard for foodstuffs and the procedures to ensure compliance with these standards.

A preliminary assessment of the products, equipment and means used is necessary to establish and apply HACCP (Hazard Analysis and Critical Control Points) by means of complete hygiene plans, posters, procedures and checklists in accordance with the needs of the client and the public administration, all guaranteed by the ISO 9001:2015 certified quality assurance of our products.



WE TAKE THE UTMOST CARE IN
EVERY DETAIL



INDUSTRIAS VIJUSA DEVELOPS **ENGINEERING, CONSULTING AND TRAINING PROJECTS IN THE FOOD, AGRICULTURE AND CATERING SECTORS.**

VIJUSA has a team of engineers specialised in the design, development and maintenance of all types of dosing systems for the Food Industry. From cleaning and disinfection with foaming systems (dosing, control, lubrication and contact times) to automatic cleaning in circuits.

PLANES DE FORMACIÓN

We understand how important it is to train and prepare human resources. For this reason, we provide our clients with the necessary training to implement the most innovative hygiene processes in their facilities.

We develop training plans tailored to each of the operators in charge of cleaning tasks within specific sectors of the food industry.



HIGIENE CONCIENCIA

**THE PEACE OF
MIND OF HAVING
THE BEST QUALITY
PRODUCTS**



CLEANING AND DISINFECTION PRODUCT CLASSIFICATION



Choosing C&D products will depend on the type of soiling resulting from the different operations or processes involved in product manufacturing and a number of constraints present in the industry:

- Soiling nature: soiling origin and its chemical components.
- Water quality: hardness, alkalinity, Langelier index, etc.
- Soiling condition: free, adhered or encrusted.
- Type or quality of the surface or support: materials, roughness, resistance to chemical products.
- Accessibility and available means of cleaning: surface design, closed circuits, open surfaces.
- Cleaning techniques used and/or to be used: manual, mechanical, possibility of raising temperatures.
- Characteristics of the medium in which it is to be applied: freezing chambers, possibility of removing food.

CHLORINATED



DISINFECTANTS



ALKALINE



ACID



NEUTRAL



CHLORINATED DETERGENTS

- Specially recommended for the fish, meat, etc. industry.
- They are very effective in cleaning vegetable oils and fats.
- Alkalinity or basicity is achieved with alkalis such as soda, potash, silicates or phosphates among others.
- Due to their oxidising and disinfectant capacity, they are good for deodorising ducts and drains.
- Chlorine loss due to temperature, from 20°C onwards, is significant. Depending on the product, up to 40% of active chlorine can be lost at 30°C in one month.
- In the case of CIP circuits, temperatures up to 60°C are recommended.
- They are also used as single-phase cleaning and disinfection products.



DISINFECTANT TABLETS HA

N. REG. 16-20/40/90-07974-HA

Chlorinated disinfectant in tablets.
Chlorinated product formulated to disinfect any type of surface in the food industry.

BOX WITH 6X300 PCS



VISCLOR

N. REG. 18-20/40-05752HA

Chlorinated disinfectant detergent.
Chlorinated bactericidal-fungicidal disinfectant cleaner. Ideal for Meat and Fish Industries. C.O.P.

5, 10 AND 20 LTS CONTAINER - IBC



VISCLOR FOAM

N. REG. 18-20/40-05753HA

Chlorinated foaming disinfectant detergent specially formulated to be applied in foam spraying equipment in any industry. C.O.P.

5 AND 20 LTS CONTAINER - IBC



DEOCLOR 40

N. REG. 18-20/40-06345HA

Low foam chlorinated disinfectant detergent specially formulated for cleaning and disinfection of circuits. C.I.P.

24 KGS CONTAINER - IBC



VIJUCLOR PWG

Sodium Hypochlorite for Food Industry. Chlorinated disinfectant suitable for cleaning and disinfection of machinery and rooms in the Food Industry. ADJUVANT.

20 LTS CONTAINER - IBC

DISINFECTANT DETERGENTS

Cleaning and disinfection are two different processes that are key in the food industry. The effective function of disinfectants is to eliminate pathogenic microorganisms to levels that are adequate to ensure food safety.



DEOCIL

N. REG. 19-20/40-06198HA

Quaternary ammonium-based terminal disinfectant. Broad spectrum disinfectant cleaner based on quaternary ammonium compounds.

5 AND 20 LTS CONTAINER - IBC



DEOCIL CAT

N. REG. 18-20/40-90-04170HA

Bactericidal-fungicidal- virucidal disinfectant detergent.

Formulated with quaternary ammonium compounds. Suitable for most materials used in the food industry.

5 AND 20 LTS CONTAINER - IBC



VIJUPER FOOD

Food-grade disinfectant based on peracetic and hydrogen peroxide.

Food-grade disinfectant ideal for circuits, high level of disinfection. C.I.P.

5 AND 20 LTS CONTAINER - IBC



ALCOL 25

N. REG. 13-20/40-06761HA

Alcohol-based disinfectant.

Fast evaporation product for intermediate disinfections, suitable for most surfaces used in the food industry.

5 AND 20 LTS CONTAINER - IBC

ALKALINE DETERGENTS

- They are effective in eliminating most organic soiling: proteins, fats, sugars, some starches.
- Alkalinity or basicity is achieved with alkalis such as soda, potash, silicates or phosphates among others.
- Their effectiveness is largely based on their fatty acid saponification power.



PROQUI 135 PLUS

Powerful degreaser (Medium Alkalinity) for foaming equipment. High-performance, high-power alkaline foaming product for the eliminating soiling by application with foaming equipment. C.O.P.

5 AND 20 LTS CONTAINER - IBC



VIGOR SUPER

Powerful detergent (Medium Alkalinity) for manual application or foaming equipment. Detergent, powerful foaming degreaser for persistent surfaces. C.O.P.

5 AND 20 LTS CONTAINER - IBC



TRESYNOL CAT

N. REG. 14-20/40-04997HA

Food industry disinfectant degreaser. Great cold degreasing and disinfecting power in a single action

5 AND 20 LTS CONTAINER - IBC



TRESYNOL FOOD

Food Industry Degreaser. Low alkalinity degreasing detergent designed for eliminating organic soiling. Respects most food industry surfaces.

5 AND 20 LTS CONTAINER - IBC



DETERINOX PLUS

Low foaming alkaline detergent. Alkaline cleaner to eliminate organic residues for circuits. C.I.P.

24 KGS CONTAINER - IBC



STRASS

Low foaming alkaline detergent. Strongly alkaline liquid detergent with good wetting capacity increasing its penetration and soiling dilution. C.I.P.

24 KGS CONTAINER - IBC

alkaline DETERGENTS

- For some types of organic soiling, they can be replaced by a higher solvent and surfactant content, as well as by the introduction of enzymes.
- Water hardness conditions the operation.
- Part of this problem is eliminated by adding sequestrants.



SOLTEN FOOD

High alkalinity automatic washing detergent for the food industry.

Caustic based liquid detergent with high sequestering capacity, C.O.P.

20 LTS CONTAINER - IBC



VIGOR FOAM

High foaming, high alkalinity and fast rinsing detergent. C.O.P.

24 KGS CONTAINER - IBC



VIGOR 100

High quality strongly alkaline detergent with great degreasing power. To be applied with a foaming machine. C.O.P.

24 KGS CONTAINER - IBC

acid DETERGENTS

- Remove inorganic soiling or even salts of organic nature (lime, rust, milk stone, beer stone).
- The most commonly used acids are phosphoric acid, nitric acid, citric acid, malic or maleic acid, sulfamic acid, acetic acid or formic acid.
- By using nitric acid and phosphoric acid, stainless steel passivation is also achieved.
- Applying an acid cleaner periodically after several alkaline cleanings to eliminate alkaline detergent residues is common practice.
- The substrate on which the soiling is found is important, since this type of product can react with the surface, especially if it is a calcareous surface or soft metals (aluminium, copper, brass, cast iron).



SCALITE EXTRA

Food-grade descaling agent based on phosphoric acid. Product formulated for diluting oxide, rust, lime deposits, etc. Contains corrosion inhibitors.

5 AND 20 LTS CONTAINER - IBC



DETERINOX MINUS

Low foam acid detergent to eliminate organic and inorganic residues for CIP.

24 KGS CONTAINER - IBC



SCALITE NI

Low foam descaling detergent based on nitric acid.

5 AND 20 LTS CONTAINER - IBC



DETERINOX 75

Low foam descaling detergent based on phosphoric acid. C.I.P.

24 KGS CONTAINER - IBC

NEUTRAL DETERGENTS

They are used in processes where soiling is not very encrusted and the surfaces are easily degradable. Optimum cleaning and disinfection is achieved by means of a good mechanical action, immersion times, with a great solvent power, surfactants and disinfectants.



AVIRAL BIOGRAS

Powerful mixture of microorganisms, enzymes and other additives that facilitate biological degradation and organic waste.

5 LTS CONTAINER



XERONA PERSONAL HYGIENE

N. REG. 14-20/40-05127HA

Disinfectant detergent for surfaces.
Neutral, bactericidal surface cleaner.

5 AND 10 LTS. CONTAINER



XERONA TEX NF

N. REG. 16-30-08546HA

Insecticide Action Detergent.
Floor cleaner recommended for all types of industries in the absence of food, for cleaning and eliminating all types of crawling insects.

5 LTS CONTAINER

PERSONAL HYGIENE



TENSOGEL UNSCENTED

Hand Gel special for Food Industry. Highly concentrated product that acts on the skin, taking care of it while cleaning it.

5 LTS CONTAINER



AVIRAL HYDROALCOHOLIC GEL

N. REG. UNE 1276 UNE 1500 UNE 14476

Hydroalcoholic gel.
Virucidal hand-washing liquid with a high alcohol content (70%).

500ML, 1 AND 5 LTS. CONTAINERS

TABLE OF PRODUCTS

		CHLORINATED				DISINFECTANTS				ALKALINE							ACID				NEUTRAL							
		DISINFECTANT TABLETS HA	VISCLOR	VISCLOR FOAM	DEOCLOR 40	VUJCLOR PWG	DEOCIL	DEOCIL CAT	VUJUPER FOOD	ALCOL-25	PROQUI 135 PLUS	VIGOR SUPER	TRESYNOL CAT	TRESYNOL FOOD	DETERINOX PLUS	STRASS	VIGOR FOAM	SOLTEN FOOD	VIGOR 100	SCALITE EXTRA	SCALITE NI	DETERINOX MINUS	DETERINOX 75	XERONA	XERONA TEX NF	AVIRAL GEL H.	TENSOGEL UNSCENTED	AVIRAL BIOGRAS
WINE SECTOR	Pressing machine																											
	Fermentation tank and storage																											
	Bottle washing																											
	Pasteuriser																											
	Floors																											
	Walls and ceilings																											
	Lime deposits																											
PROCESSING ROOM	Changing rooms and toilets																											
	Grinders, kneaders, mincers																											
	Moulds																											
	Smoking																											
	Fillers																											
	Can washing																											
	Conveyor belts																											
	Cold storage																											
	Floors																											
	Walls and ceilings																											
	Drains Grease traps																											
	Lime deposits																											
	Changing rooms and toilets																											
PRE-COOKED	Processing circuits																											
	Stainless steel utensils																											
	Light alloy utensils																											
	Fryers																											
	Manufacturing Machinery																											
	Basket washer																											
	Floors																											
	Walls and ceilings																											
	Lime deposits																											
	Drains Grease traps																											
OILS	Changing rooms and toilets																											
	Olive reception																											
	Grinding mill																											
	Decanter blender																											
	Centrifuge																											
	Storage tank																											
	Floors																											
	Walls and ceilings																											
	Lime deposits																											
	Drains Grease traps																											
Changing rooms and toilets																												

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PRODUCTION PLANTS



Industrias Vijusa, S.L.

Pol. Ind. Cheste vial 4, Parcela 8 - 46380 Cheste-Valencia (Spain)

Tel: +34 962 511 414 - Fax: +34 962 512 707

industrias@vijusa.com - www.vijusa.com