

FOOD INDUSTRY CLEANERS

Meat processing



The "UVEOL way" is based on 3 steps:

- 1 Analysis of customer needs
- 2 Analysis of procedure and critical factors (HACCP)
- 3 Innovative proposals for the solution of problems encountered

The aim is to provide the best available technologies.

Every day in our Labs we focus on the research of new technologies and the development of products tailored to the customer.

A big effort is devoted to the development of products from renewable sources.

Products for the processing phase

- · High foam alkaline and neutral degreasers
- Chlorine based high foam alkaline degreasers
- Quaternary ammonium salts based sanitizers
- Oxidant sanitizers
- · High foam descaling acids
- · High foam sanitizers descaling products

Products for the equipment cleaning

- No foaming alkaline degreasers
- Low foam cleaners with sanitizing power
- · Quaternary ammonium salts based sanitizers
- Oxidant sanitizers
- Disinfectants approved by the Ministry of Health

Products for the hygiene of the operators and locker rooms

- Hand-washing products approved by the Ministry of Health
- Alcohol-based sanitizers
- · Sanitizers for boots and shoes
- · Toilets cleaners and sanitizers
- · Odorless floor degreaser
- Ready to use universal cleaners





Special treatments

- Products for odor elimination
- Products for the biological treatment of the sewage

Logistic area

· Low foaming alkaline floor degreasers

Cargo cleaners

- Alkaline degreaser for pressure washer
- · Sanitizers for refrigerated trucks