

Draft Press Release
International Food Hygiene feature
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BYOTROL ENSURES HAND HYGIENE REGIMES MAINTAINED

One of the biggest challenges faced by the food industry is the maintenance of hygiene standards. Whether this is in food production or food service, clean hands and personal hygiene are of paramount importance.

Hands in particular are a contamination risk, presenting both a pathogenic (disease) and spoilage (mould and rot) risk to food production facilities and quality of food products. Recent statistics quote that a shocking 50% of men & 20% of women don't wash their hands after they have been to the toilet and it has been estimated that up to 90% of all food spoilage and pathogenic outbreaks can be attributed to poor hand hygiene.

Many current hand hygiene products are unwieldy or aggressive on skin, and as a consequence are frequently omitted or ignored. With this in mind, leading anti-bacterial technology company, Byotrol has developed a powerful yet gentle answer, that ensures hand hygiene is significantly improved and a regular cleaning regime can be easily maintained. In support of this Byotrol has devised the essential four stage process for hand hygiene encouraging companies in the food hygiene industry to get back to basics.

Dr Ricky Chapman, Byotrol's food industry hygiene specialist comments: "Hand hygiene must be positioned as a critical process to be undertaken by all staff. This coupled with the right products for hand sanitisation and implementation from key management will ensure that a safer environment is established. Also by agreeing and implementing benchmarks and success criteria for hand hygiene this will provide people working in the commercial food industry with peace of mind.

Byotrol has developed a straightforward four point plan to highlight and implement good practice in hand hygiene and the company is currently rolling this out with several major food processors.

Ideal for hand hygiene, Byotrol's Nanosphere range for the Food and Beverage industries includes the Byocare hand mousse and hand foamer products. These products contain Byotrol technology offering alcohol free, taint free, skin friendly characteristics coupled with strong efficacy against a broad spectrum of microorganisms including Listeria , E.Coli, yeasts Fungi and viruses The technology generates a quick kill when wet and continues working even after it has dried.

All products are available from Byotrol Technology Ltd. For further information or to order products call 0161 277 9518 or go to www.byotrol.com

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