

Declaration of suitability for use in food & beverage industry – Mida product range

As a successful supplier to the food and beverage industries for over twenty years, Christeyns detergents and disinfectants are formulated to be suitable for use in food and beverage factories. During this period, no incidents have been reported to us about any residues in food or drinks or any other issues. During development, raw materials are selected based upon their low hazard level. The hazards of chemical products can be verified on the label and in Section 3 of the MSDS. In production, the quality of products is assured by in-coming quality controls of raw materials, quality controls during production and at release. Christeyns is certified according to ISO 9001, assuring that all procedures and work instructions are sufficiently documented by a quality system which is audited on a regular basis. The manufacturing process consists of mixing purely chemical raw materials, no biological or microbiological raw materials or processes are used.

Furthermore, our products comply with the following legislations:

- Commission Regulation (EU) n° 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food, amended by Commission Regulation (EU) n° 1183/2012 of 30 November 2012.
- Commission Regulation (EU) n° 1935/2004 of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC.
- The products do not contain any raw materials derived from products listed in Annex II of Commission Delegated Regulation No. 78/2014 (food allergens)

As part of Christeyns' sales and support package Christeyns' Technical Sales Managers are available prior to the supply of any detergents to assess sites and determine which products are best suited, taking into account: level of soiling, application type, temperature, contact time, health & safety and any specific requirements of the site.

Clearly detergent and disinfectant products are not to be added directly to food or beverages, and to avoid cross-contamination, the use of detergents and disinfectants should be normally followed by a potable water rinse, except for alcoholic products which are removed by evaporation. The complete removal of chemicals can be done by checks on the rinse water for example pH. The rinsing must be performed before the cleaned equipment is used for food and beverage production.

Christeyns is prepared to help with support and advice. However, the customer must carry out their own internal risk assessment prior to the use of any detergent or disinfectant products.

Date: January 6th, 2023

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