

The extensive capability and innovative approach of Hygiene Group within the food industry has helped optimise cleaning and hygiene for major manufacturers within the snacks sector.

Containing food allergens and preventing cross contamination are certainly significant concerns for snack food facilities, but output and profitability are also of equal concern. The need for flexibility and quick changeover times have made cleaning even more challenging.

- Nightly deep cleans
- Daytime and weekend cover
- ISO 9001:2015
- ISO 14001:2015
- Over 35 years' experience
- Innovative technology
- Specialised teams available:
  - confined space
  - high level
  - plant cleaning

Hygiene Group Managing Director Gurdip Bir said;  
"Our standard of cleaning is at a level that, we believe, is among the best in the business, demonstrated by our satisfied clients."

Due to its low moisture content, dry steam solutions are safe to use around electrical equipment and sensitive packing areas. Steam evaporates and leaves surfaces virtually free from moisture. The high temperatures can kill microorganisms and remove allergens from the surface, leaving equipment dry and ready for immediate use, hence reducing plant downtime.

Using the latest steam cleaning technologies Hygiene use dry steam solutions to reduce changeover times, and increases production with improved equipment and conveyor reliability.

Hygiene Group is the industry-acknowledged market leader, and continues to develop as the number one specialist cleaning and hygiene services provider to the food manufacturing and processing industry.

Contact Hygiene Group

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Inventive Cleaning from the Hygiene Specialists