



hebro[®] chemie –
Products for the treatment of industrial quality water
and process water in the food industry

Conditioning industrial quality water and process water in the food processing industry

Fundamentals

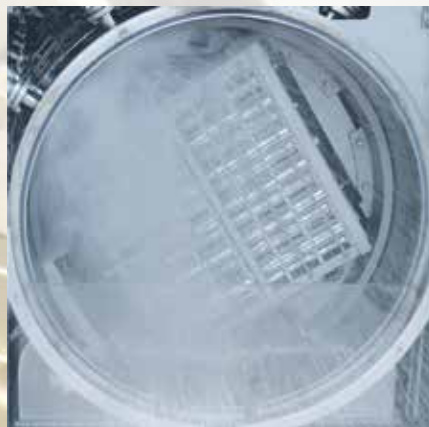
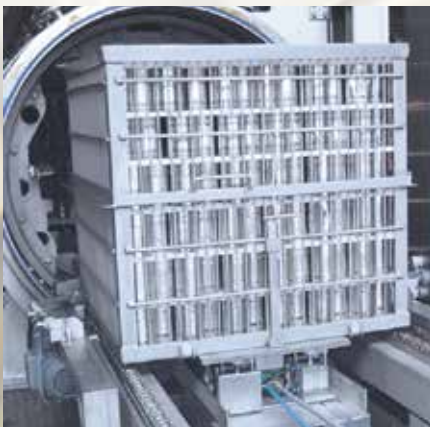
As part of the sterilisation and pasteurisation process of food, the cans, jars, aluminium, soft and plastic packaging items used must be sustainably protected against corrosion, dirt and limescale adhesion.

The objective is to create flawless packaging for maximum shelf life.

With special products supplied by hebro®chemie, we can provide demanding users in the food industry with a wide range of suitable products for industrial water and process water conditioning.

All **hebro®** products are highly effective premium products that are made in Germany. We call them "premium" because every single one of them is state-of-the-art and incorporates the combined knowledge and skill of our company, gathered from decades of experience and uncompromising customer focus.

Our customers know this. They know they will benefit from reliability and safety at a consistently high level. As one would expect from **hebro®chemie**.



Everything revolves around maximum purity

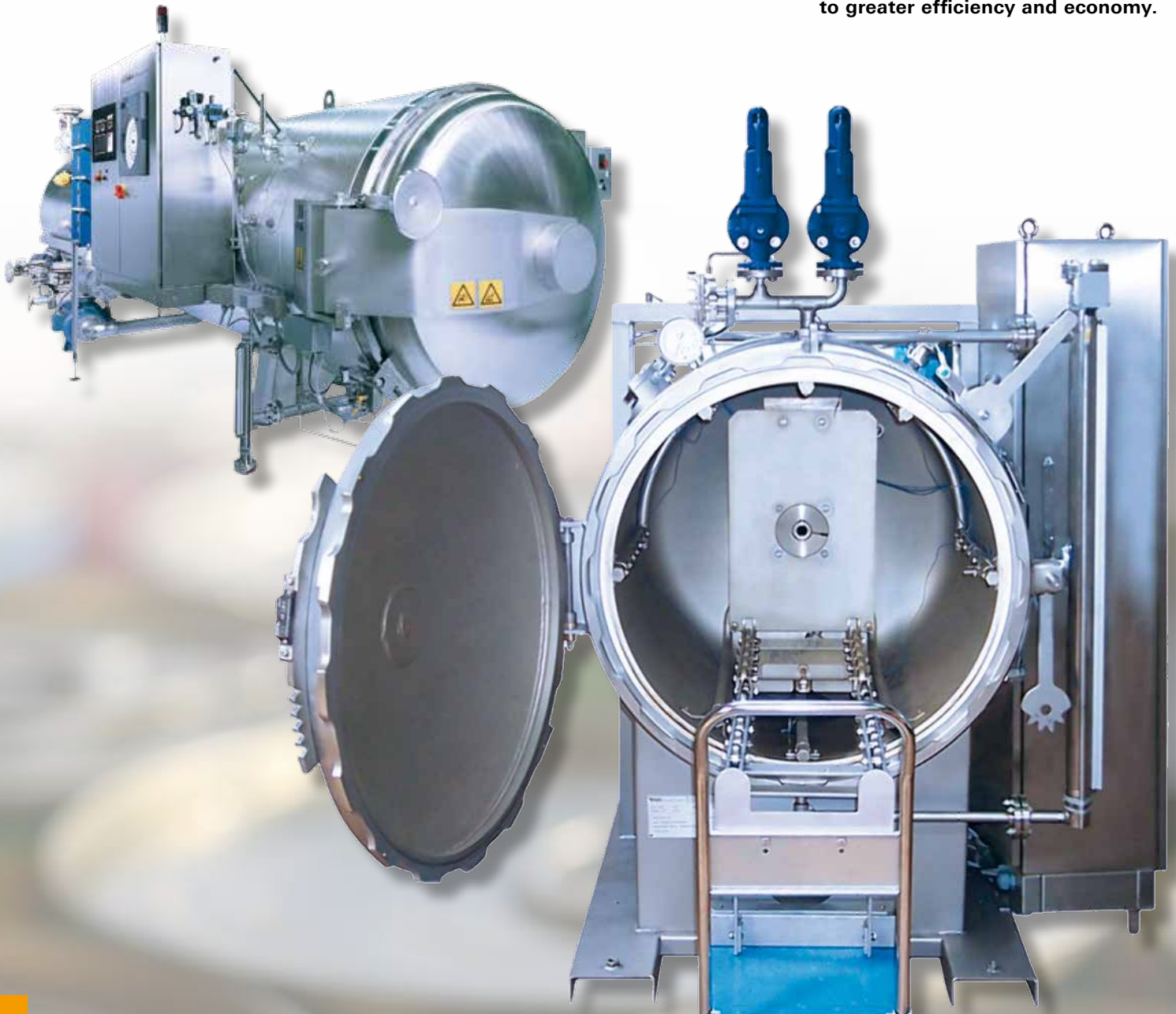
Using autoclaves

Regardless of whether they are part of a complex system with automated feed, such as pasteurisers, or stand-alone devices – autoclaves are indispensable as systems for the professional processing of preserves and packaging.

In terms of effectiveness, however, these devices are only as good as the circulatory system to which they are connected and the substances in the system. These circulatory water systems require attention and care to ensure trouble-free operation.

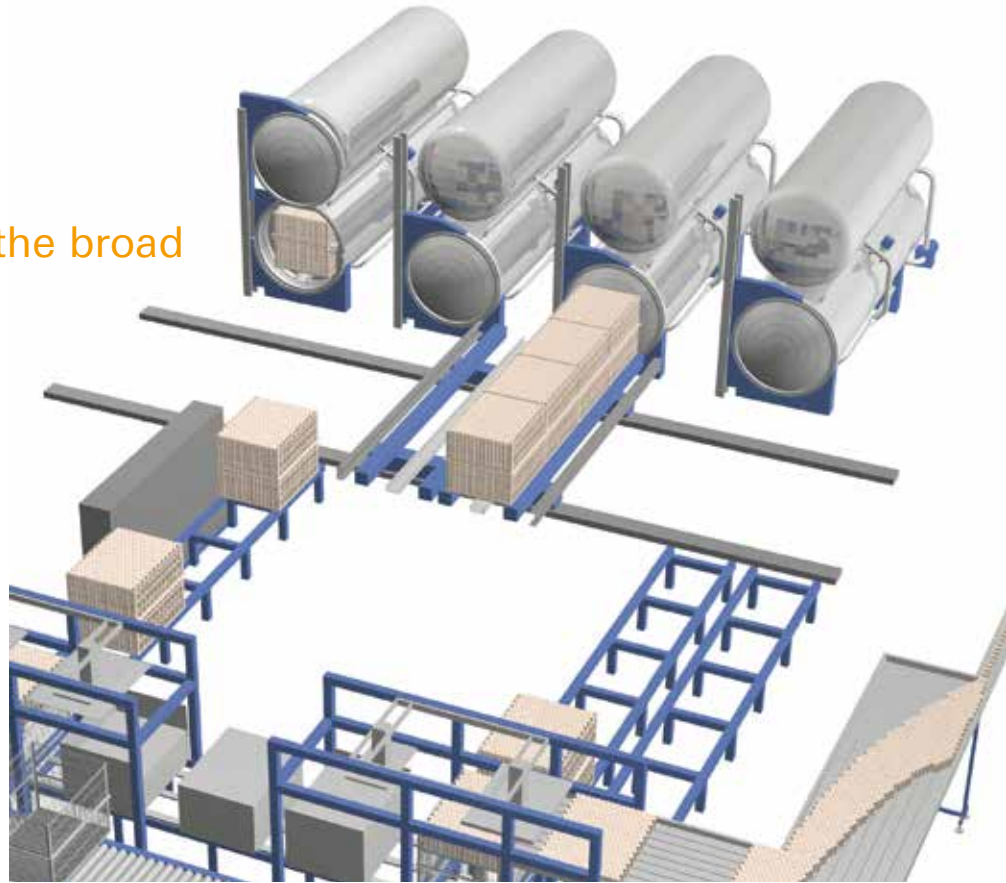
Corresponding products from hebro®chemie feature proven active ingredient formulas at an attractive price.

With the correct dosage and an appropriate area of application (see technical information), they make an important contribution to greater efficiency and economy.



Best results thanks to the broad hebro® product range

Our experience – your safety



To ensure long-term consistently good results, **hebro®**chemie offers a wide range of services and products for the food industry.

We have summarised all the noteworthy **hebro®** products and processes for you here:

- | | |
|--|---|
| 1. For packaging pre-cleaning | The use of hebro® clean |
| 2. For process cleaning in continuous and discontinuous sterilisation and pasteurisation systems | The dosing of hebro® mosol with NSF listing |
| 3. For boiler water conditioning in steam generation installations | hebro® mosol Polyphos NST (oxygen binder) and hebro® mosol Polyphos TNT (hardness stabiliser) |
| 4. For the prevention of mineral deposits and as corrosion protection in cooling circuits | hebro® guard series |
| 5. To reduce organic deposits | hebro® xan N |
| 6. For waste water treatment and solids separation | hebro® flock series |
| 7. By means of defoaming agents in the field of vegetable processing | hebro® d-foam |
| 8. Through capable consulting | Laboratory service and staff training |
| 9. Through participation in the SHE concept (chemistry on the safe side) | "Stay safe with hebro® chemie" |

Facts worth knowing about hebro®mosol

Product advantages that count

Irrespective of the individual installation type and size, hebro®mosol exhibits exemplary product characteristics, which we have summarised for you here.

Allow us to fascinate you, too. Try out hebro®mosol under expert supervision.

hebro®mosol ...

- ... is ideally suited for packaging made of tinplate, aluminium, glass and plastic
- ... has been tried and tested many times in the context of canning, e.g. meat and vegetables, ready meals and drinks
- ... guarantees highly economical installation operation due to low dosing quantities
- ... demonstrate maximum functionality and high levels of dependability
- ... is safe for food according to the expert opinion of the Institut Nehring (Eurofins Food & Feed Testing Laboratories, laboratory for foodstuffs), Braunschweig dated 25 January 2008:

"... no odours or taste changes of the food are anticipated even in the event of contamination.

There is, therefore, no cause for actual or food law concerns."

Dr Ulrich Nehring

- ... meets the strict requirements of the American FDA (Food and Drug Administration) for the following area of application:

"Boiler water additives may be safely used in the preparation of steam that will contact food.

The amount of additives is not in excess of that required for its functional purpose and the amount of steam in contact with food does not exceed that required to produce the intended effect in or on the food."

- ... protects machines and equipment and thus contributes sustainably to the reduction of maintenance costs
- **hebro®mosol BD** (Registration number: 147404) and (registration number: 147403) has the American NSF approval for the food sector categories G5 and G7).



hebro® chemie supplies premium quality in four product groups.

- **Coagulants and water treatments**
- **Coolants and metalworking fluids**
- **Cleaning and surface care products**
- **Maintenance and repair products**

Further information is available from these sources:

- on-site advisory visits by our field safes staff
- specific, technically-orientated product literature
- via our telephone consulting service on +49 2166 6009 112
- our website: www.hebro-chemie.de



If you have any queries, just ask us:

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