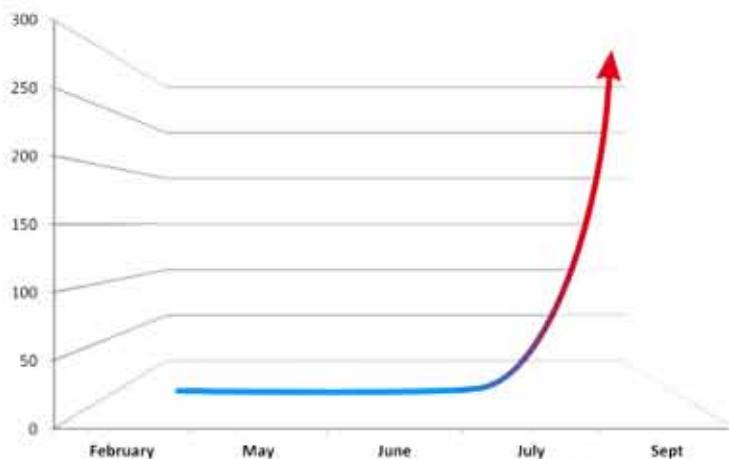
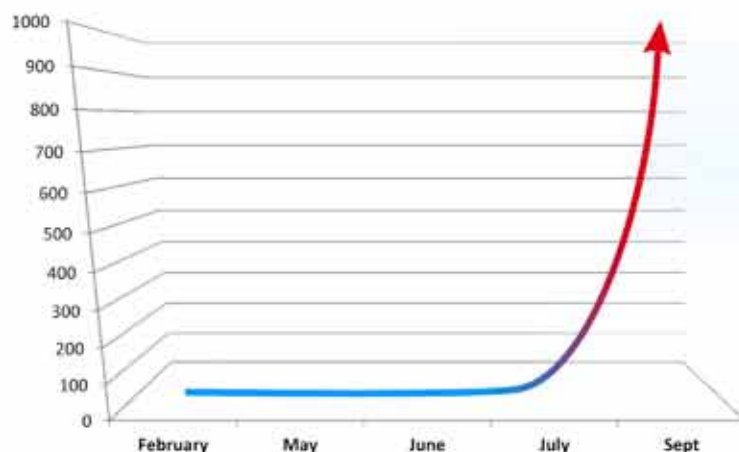


Why six monthly D-MOULD® applications are critical

Meat Coolroom



Keg Room



■ Standard Plate Count

The following tests were undertaken to validate the effectiveness of Jaymak's mould remediation system and the residual protection of the D-Mould® oil, and to illustrate the need for the oil to be re-applied every six months for effective mould and yeast control.

The tests were conducted independently by Sonic Health Care over a seven month period from February - September.

Two separate coolrooms at different sites were cleaned and treated as per the Jaymak process under our ISO 22000 certification.

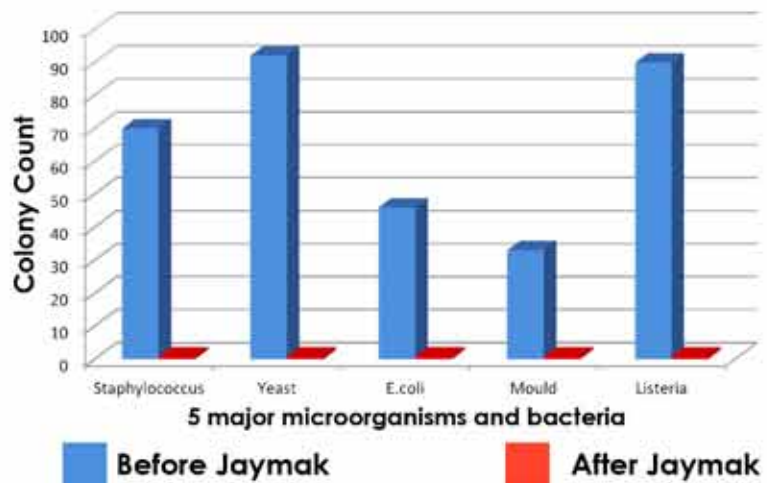
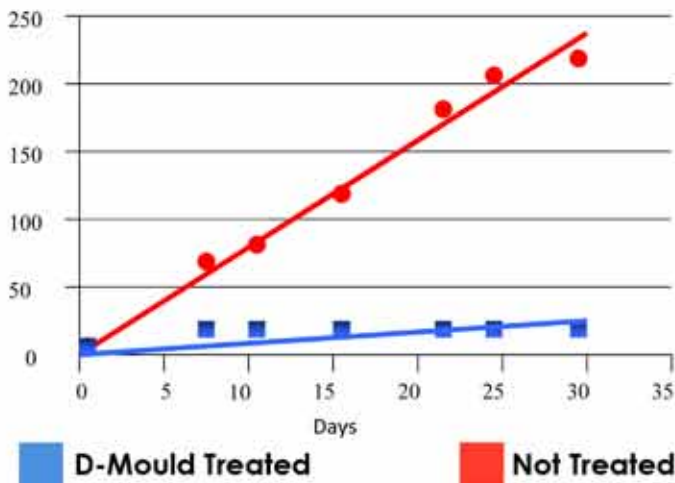
Swab tests were taken from the FDC Units and walls of the coolrooms at the conclusion of each cleaning and sanitising treatment in February and at four further intervals thereafter. These swabs were tested for Yeast, Mould and Total Plate Count Growth.

A reading of above 100 CFU/CM was deemed to show that the cleaning program was no longer effective and further cleaning would be necessary. From this testing, it was clear that to maintain the highest protection against yeast, mould and bacteria in the coolroom, re-cleaning and re-application of D-Mould® every 6 months is the right decision.



What's so special about Jaymaks D-Mould[®] sanitiser?

Mean Mould Size (mm)



AS4709-2001 Guide to cleaning and sanitising plant and equipment in the food industry states that:

"The 'ideal' sanitiser would be active at low concentrations on all micro-organisms, have low toxicity to man, be non-corrosive to food equipment, impart no flavours or taints to the product, be stable as a concentrate and be economical in use" Jaymak's **D-MOULD** is just that and more.

AQIS Approved under category 26 for use on refrigeration units and as a lubricant Type B for use on meat hooks and rollers in Export Registered Meat Establishments.

A listed approved product (Certification No: 9804PL) by the National Association for Sustainable Agriculture (*NASAA Certified Organic*). Being an approved product ensures our Organic integrity and verifies our support for sustainable agricultural practices.

The most recent testing in 2012 with the Food & Water Testing Division of Sonic Healthcare Ltd. was to investigate the effectiveness of Jaymak's decontamination procedure for sanitizing and protecting coolroom surfaces against 5 major microorganisms and bacteria. The results on the left show **NO SURVIVAL** of the 5 species tested after the Jaymak procedure for coolroom hygiene.

