

Customized for the Meat Processing Industry



Quadexx™, Ecolab's most advanced chemical dispensing system, is customized to meet the unique sanitation needs of the meat processing industry.

- ***Assured Cost Containment***

- The Quadexx meat processing sanitation chemical product line provides general and unique meat processing sanitation needs, helping reduce labor costs associated with sanitation rework and pre-operative failures.
- Specific cleaners and sanitizers include:
 - ✓ Alkaline Foaming Cleaners
 - ✓ Alkaline Circulation Cleaners
 - ✓ Manual General Purpose Cleaners
 - ✓ Solvated Cleaners
 - ✓ Thin Film Cleaners
 - ✓ Smokehouse Cleaners
 - ✓ Boil-Out Cleaners
 - ✓ EPA Registered Chlorinated Sanitizer & Cleaners

- ***Enhanced Operational Efficiencies***

- Flexible equipment configuration – one of four Quadexx modules can be selected to meet the needs of different sizes and types of meat processors with a range of sanitation requirements.
- Module features including high volume dispensing and remote chemical delivery improve operational efficiencies by reducing cleaning time and labor associated with manual procedures common to meat processors.

- ***Improved Safety***

- High volume dispensing and remote chemical delivery to meat processing equipment such as tote, vat, and tree washers, ovens, and smokehouses and enhance safety by reducing manual allocation and transfer activities.

- ***Information through Quadexx Web-Based Technology***

- Quadexx provides meat processing customers immediate access to sanitation information through their personalized, secured Quadexx web page via the Internet through MyEcolab.com.
- Over fifteen management reports with usage and cost information can be customized to meet the specific information requirements of meat processors.
- Material Safety Data Sheets of meat processing sanitation chemicals.
- Cleaning procedures customized for meat processing equipment applications.
- Letters of Guaranty as required.

***Meat
Processing***