

# Inspired by Nature

POWERED BY INNU-SCIENCE



**Innu-Science**  
Nature Powered

## Holistic Green Kitchen Hygiene Solution

### Superior cleaning results

- Unique Technology
- Fast Safe Action
- Visual Excellence
- Deep Cleans Hard to Reach Areas

### Cost Saving

- Long Lasting Results
- Time Saving
- High Concentration Formulations
- Best In-Use Costs

### Enviro Certified



- Products are Proudly Endorsed by Indalo Yethu, SA's Official Environmental Campaign
- Internationally Certified by EcoLogo
- Manufactured in South Africa



### Products for Kitchen Hygiene:

**Nu KleenAll**  
**food safe**  
All surface cleaner

**Nu Grip Plus**  
Floor & Tile Cleaner

**Nu Trap**  
Grease Trap  
Treatment

**Nu Flow**  
Pipes & Drain  
Treatment

**Nu Action 3**  
Power Degreaser

**Nu Vent & Nu Filter**  
Cooker-hood & Filter  
cleaner

### LOCAL PRODUCTION:

Our Innu-Science SA operation produces our products in Centurion in a Medical Control Council Accredited Production facility. Due to the fact that we are formulating with live Bacillus bacteria and biological fermentation extracts, our products cannot be produced in a conventional hard chemistry factory, hence our decision to make use of clean room processes to ensure optimum conditions.

[www.innu-science.co.za](http://www.innu-science.co.za)

*A Holistic Green Kitchen Hygiene Solution  
World Leaders in Natural Cleaning*

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# Kitchen Hygiene can Make or Break a Business

In the high pressure environment of a commercial kitchen, even with efficient staff, it is difficult to keep everything thoroughly clean and optimally hygienic. There are some tasks, like high-level cleaning that staff can't do because of health and safety regulations. A kitchen cleaning regime needs to get to all those hard-to-reach areas to remove dirt and grime found in and around the feet of preparation tables, areas under sinks, between cookers, in filters and ventilation systems. Managers who are in charge of running a food outlet, restaurant, school or large commercial kitchen know that good hygiene is crucial to success. This ensures that the food for sale is not only safe to consume but reputable too. By upholding good hygiene practises, a business reduces risks and meets national health and safety regulations.

Potential risks of not maintaining a hygienic kitchen could open up the risk of exposing and breeding harmful germs, this can result in food poisoning amongst other serious illnesses which can spread like wild fire. The consequences of not prioritising hygiene can be fatal to a business as consumers are intolerant and unforgiving when it comes to hygienic mishaps. However, these could all be underpinned by an effective kitchen cleaning regime with non-toxic cleaning products. Harsh toxic chemicals used in a kitchen are hazardous to the health of staff and customers. Innu-science provides a holistic solution to kitchen hygiene. It's innovative and eco-friendly technology creates a platform for continuous, highly effective cleaning, making this tedious job easy. Once the products are released onto kitchen surfaces, the micro-workforce (beneficial bacterial flora) just keep working for you, reaching the spaces that are difficult to get to.

### Kitchen Floors – Nu-GripPlus™

Kitchen floors are notorious "slip-and-slide" territory for busy chefs which can prove to be dangerous and pose a major health and safety risk, but when using **Nu-GripPlus™** the floor is rendered slip-resistant after cleaning. The added benefit lies not just in the superior cleaning performance of **Nu-GripPlus™** but in the residual cleaning efficacy that continues to clean long after the cleaner has gone. **Nu-GripPlus™** is formulated to effectively degrease and clean kitchen floors, with a deep cleaning action that restores the original colour of grouting – all within just a few minutes.

### Food Preparation Areas – Nu-KleenAll Food Safe™

This is the main food contact area which is vital to keep clean at all times. Innu-Science has formulated a product specifically for kitchen counter tops and food preparation areas. **Nu-KleenAll Food Safe™** carries a Canadian Food Inspection Services Certification for use on food preparation areas. **Nu-KleenAll Food Safe™** is the only Innu-Science product that does not contain live bacteria and relies on its fermentation extract to do the cleaning and degreasing. Due to the fact that most food preparation business conduct total bacteria count swab tests, we made the decision to formulate without live selected beneficial bacteria. However, in most instances we advise our customers to swap over to specific micro-analysis, thus allowing us to provide the added benefit of residual cleaning efficacy in using our live bacteria products.

### Kitchen Ceilings and Cooking Areas – Nu-Action3™

Grease and fat have a nature of building up layer upon layer in kitchens on floors, walls and ceilings. This creates hazardous zones (health & safety implications). The picture demonstrates a fat build-up on a ceiling.



When temperatures rose in the kitchen the fat would drip onto the floor and into food. This fat was stubborn and difficult to remove, until **Nu-Action3™** was used. This is a heavy duty degreaser and can be used on many applications within the kitchen, as shown in the picture the results after cleaning a flame-griller cooker hood. Results depicted in the pictures clearly demonstrate the degreasing capabilities of the product.

### Grease Traps – Nu-Trap™

Grease traps are the stepsisters of the catering industry – nobody really knows what the purpose is and nobody wants to be associated with it – except Innu-Science. If grease traps aren't managed correctly it creates a breeding ground for pests and cockroaches, leading to further hygiene problems. Often grease traps installed are way too small to cope with the organic load of the food preparation volume, thus causing overflow and malodours emanating from them. Harsh toxic chemicals are used for a quick fix, but this is only temporary and a potentially costly solution. By making use of **Nu-Trap™**, foul odours are eliminated, hefty municipal fines resulting from dumping undesirable elements into waste water system are avoided, spending money on the clean-up after unblocking or overflowing grease traps and evacuation frequency is reduced by as much as 40% - a huge cost saving. **Nu-Trap™** can be dosed automatically or by 100ml sachets.

### Pipes and Drains – Nu-Flow™

Food particles get trapped in the drains and disposal pipes, resulting in harmful bacterial growth as well as blockages that can necessitate incremental costs to repair. Spending money on unblocking drains and floor drains could be eliminated by making use of biotechnology by using Innu-Science's **NuFlow™**. **NuFlow™** can be dosed automatically or by 100ml sachets. Property Developers and planners are mandating the use of the Innu-Science product offering in their lease agreements with restaurants in shopping centres, especially where a centralised grease trap installation is used to ensure an odour free, free flowing piping network, and municipal fine free operation.

*Kitchen hygiene need not be a dreaded concept. A cost efficient, hygienic, environmentally friendly kitchen cleaning regime can be easily achieved by using the recommended Innu-Science products. Risks of health problems due to poor hygiene and harsh toxic chemical exposure can be easily avoided. A greener, safer, healthier work and leisure place can be created giving your business a fresh competitive edge.*

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