



WHY CASTLE CHEMICALS?

Good Manufacturing Practices (GMP) for food will mandate even greater attention to sanitation and pathogen reduction on food. Castle Chemicals provides a complete line of sanitation products useful for sanitation control and produce pathogen reduction, such as cleaning-in-place (CIP) cleaners, clean-out-of-place (COP) cleaners, general purpose cleaners, multi-purpose cleaners, sanitisers, disinfectants, antimicrobial interventions and special purpose chemicals.

Castle products and equipment can assist in meeting HACCP (Hazard Analysis and Critical Control Point), GMP's, as well as complying with the Global Food Safety Initiative GFSI, SQF (Safe Quality Food Institute) and BRC (British Retail Consortium) Standards, and other certifications.

Call today and let us help you reach your food sanitation goals.



A BRIEF HISTORY OF CASTLE

Founded in 1972 by the late Des Barrack, Castle Chemicals is a second generation, family owned, Australian company that has been at the forefront in hygiene and sanitation chemistry for over forty years. We have built a reputation on the manufacture and supply of innovative value-added products and services.

CASTLE CHEMICALS

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YOUR PARTNERS IN FOOD SAFETY





LET US CHOOSE THE CORRECT SANITATION PROCESS MANAGEMENT FOR YOUR BUSINESS

Your brand deserves the best food safety protection. We identify best practices and show your team how to implement and maintain them for sustainable results!

At Castle Chemicals, we take food safety seriously and nothing is more important to us than making sure that the food chain is safe, secure and pathogen free. That's why we're committed to providing our customers with the best ways of adding value and assisting in a more sustainable environment through innovation and technology.

Castle provides food safety solutions for food processing operations throughout Australia and New Zealand. We provide food safe chemical formulations, state-of-the-art dispensing equipment, servicing capabilities, and integrated IT solutions. As members of NCSA, ISSA, Accord, rECOgnised and with selected products Halal Certified we are well qualified to help food processing companies meet HACCA and SSOP food safety standards. Castle is ISO 9001 certified and operates through a Quality Management System.

WAYS WE CAN HELP IMPROVE YOUR SANITATION PROCESS MANAGEMENT

- Optimising cleaning and sanitising performance and outcomes
- Increasing process efficiencies, related to labour utilisation
- Review and effective management of utilities used in the cleaning process
- Identifying food safety improvement opportunities
- Reduction of cleaning & sanitising bottlenecks negatively affecting production demands
- Preparation for, and responses to, SQF, BRC and customer audits
- Improving occupational health and safety outcomes, including training
- SOP validation and continuous improvement
- Cost reductions
- HACCP management

