

protex^{blue}™

PROGRESSIVE FOOD HYGIENE™

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The Protex Blue range has been designed with simplicity in mind to achieve a fast, effective and streamlined approach to food hygiene.

Using the latest antimicrobial fluid technology, Protex Blue is leading the way when it comes to effortless cleanliness and bacteria control in the food and beverage workplace.

Food hygiene made simple.

PROTEX BLUE MEETS ALL
CURRENT EU STANDARDS

BACTERICIDAL
EN1276 & EN1500

VIRUCIDAL
EN14476

FUNGICIDAL
EN1650

The Protex Blue range has its roots in flat packed wipes, but over its lifetime has evolved to be available in multiple formats to cater for each individual's specific requirements.

Today the range consists of everything from 50ml personal hand foamers, through to 750ml trigger sprays and bulk 1,000 wipe buckets to allow users in the most bespoke operations to achieve the optimum hygiene standards they require.

So, let Protex Blue redefine your approach to hygiene in the food and beverage workplace.

Wipes

Target bacteria with precision.

Wipes are versatile; ideal for use in all workspaces, from food manufacture to front of house in a restaurant. Protex Blue wipes are dosed with a pre-mixed formula, which means there is no need for dilution of fluids or the use of multi-use cloths.

Wipes are extremely cost effective as they allow the user to target specific surfaces for disinfection without waste and in a reduced time.

Protex Blue wipes are manufactured using only high quality, low linting, blue (food specific) substrates. All of the wipes in the range are recyclable.

Foamers & Soap

All hands to the pump.

It is one thing to keep surfaces and appliances in the workplace sanitised and another to keep ourselves and our colleagues clean and bacteria free. With Protex Blue 50ml and 600ml personal sanitising foamers it makes the task much easier and a lot more efficient.

Strategically placed wall mounted foamers for use in key working areas, combined with pocket sized flasks for use on the move make reducing the risk of spread and cross-contamination much simpler.

It is important to ensure hands are free from debris and bacteria. Use Protex Blue Handwash and clean warm water to ensure they are.

Sprays

Ready. Aim. Sanitise.

Trigger sprays are ideal for times when a deep clean is required and pre-dosed wipes need a little extra solution to achieve optimal results.

Protex Blue is available in an economical 750ml flask with standard action trigger for jobs when multi-use performance is not paramount, or in a 500ml ergonomic flask and pro-trigger head for use continuously throughout the working day and night.

Sprays combine fantastically with Protex Blue wipes to provide matchless hygiene results when required. They are also excellent for use alongside everyday disposable rolls, also available to compliment the Protex Blue range.



THE PROTEX BLUE FORMULA

We've done the hard work to ensure that your workplace is kept to the standards set within the EU and beyond.

The Protex Blue formulation is developed by a world class research and development team. Their job is to constantly review, test and where possible enhance the efficacy of the formulations to ensure they meet the latest market requirements.

Here at a/ex products we strive to develop new technologies to meet the ever changing demands of the food and beverage industries and beyond.

All formulations undergo rigorous testing using EN, EU, JIS and AOAC testing protocols in accordance with Good Laboratory Practice (GLP) and are developed to comply with relevant international standards.

The professional's opinion

With Protex Blue at use throughout our restaurants, I can relax knowing my staff have the best tools at hand to keep everywhere from food preparation areas, through to front of house tables clean and sanitised to the standards expected in our industry.

Not only does it work well but Protex Blue is discreet in use and, if seen, looks really professional to our clients. We've ditched bulky trigger sprays and multi-use cloths in favour of wipes right through our front of house operation.

"We place an order and the products are delivered direct to our sites at an extremely competitive price."

The order process is simple and Protex Blue products are delivered direct to our sites at an extremely competitive price.

The fact that the products are manufactured here in the UK is great as we always look to support home grown business wherever possible.



John Whitehead
Proprietor | Le Bistrot Pierre Group



The Professional's Kitchen

The Kitchen is the heart of the restaurant environment; where all of the action really happens. It's a fast paced workplace where oil splatters, sauces spill and juices flow. Nowhere is it more important to stay on top of cleanliness and sanitisation.

Using Protex allows chefs to keep their hygiene schedule simple and methodical, much like their cooking. Plucking a wipe from the handy wall-mounted dispenser to clean down a surface becomes as familiar as tossing a salad.

"For everything to run smoothly, an efficient workplace is essential."

The Protex concept is built around the simplicity and reduced packaging that a wipe provides; however, we realise that not every job can be tackled with a wipe alone. When it comes to tight corners and large, or heavily soiled, surfaces reach for the Protex 500ml trigger spray. The extra fluid helps penetrate tough debris and gives you confidence that your work area is sanitised to the highest possible standard.

Maintaining these standards is key. As the Protex fluid evaporates from the surface it continues to kill, staying active for up to 6 hours after use. That means you can concentrate on what really matters; cooking great food for your hungry customers.



The Food Standards Agency (FSA) have the job of helping maintain good food hygiene; however, it is up to you, the individual, to make sure your

establishment complies with all current legislation. When it comes to hygiene, Protex can benefit all areas of the food and drink industry.

We strongly agree with the guidelines set out by the FSA and feel that for everything to run smoothly in a professional kitchen, an efficient workplace is essential. Streamlining your cleaning programme is one of the easiest ways to increase efficiency. Choosing the correct combination of products for your particular establishment from the Protex range, allows you to do this without compromising the hygiene levels in your workplace.

There are several systems in place across the UK and beyond (Food Hygiene Rating in England and Wales) which set the benchmark for food and drink hygiene and achieving these standards can be extremely beneficial to your business. Making the grade takes a lot of hard work, but with Protex the job can be made a whole lot simpler.





Restaurant - Front of House

When the restaurant is busy and bustling, fast table turn-a-round is vital to keep the covers ticking over. The last thing you, or your customers, want during this transition is the smell of cleaning chemicals in the air or unsightly cloths and sprays left on tables as you prep for the next people through the door. Protex wipes are the answer.

With Protex, a member of staff can grab a single wipe from the nearest service station, clean and sanitise the

table in one quick wipe, allow the fast evaporating fluid to dry naturally and discard. The wipes are virtually odourless; diners on the next table can smell their food, not nasty chemicals.

“Protex is discreet, one wipe and the table is ready for the next customers.”

Protex excels in speed and simplicity, whilst greatly reducing the risk of cross-contamination associated with multi-use cloths. Powerful, yet skin safe, active ingredients give you the confidence that your customers are dining in clean and bacteria free conditions.

The Bar

The Bar can be the focal point for many restaurants, where skilled bartenders prepare hundreds of drinks throughout their shift. The bar has to work well and look good. A bartender must keep everywhere clean, tidy and spill free. The Protex 225 wipe product has been designed uniquely with this in mind.

With Protex, coffee machines, beer pump-heads and surfaces can all be hygienically wiped down ‘on-the-go’. Not only does this promote an efficient and safe workflow for staff, but it helps prolong the life of expensive bar equipment and machines.



Food Manufacture

Food manufacture arguably requires the strictest controls over hygiene and cleanliness of any food related work place. Equipment, process lines; even air flow are constantly under scrutiny to maintain the utmost hygiene standards possible.

The highest hygiene standards are reflected in the performance of Protex Blue, accredited to EN1276 & EN1500 Bactericidal, EN1650 Fungicidal and EN14476 virucidal, the range has been proven to out perform any other fluids available today when it comes to high level, broad spectrum cleaning.

The Protex Blue 1000 wipes bucket is an extremely cost effective product in large, busy food production facilities. However, waste disposal can be a real issue, especially when it comes to bulky plastic wipes pails. Protex *blue* Pouch Wipes help alleviate this problem as 225 wipes are housed in soft, recyclable packaging that can be easily discarded with the minimum amount of waste, saving space, time and money.

Protex Blue 750ml trigger spray is the perfect product for economical cleaning of large surface areas.



PROTEX FORMS A MONOLAYER OVER THE SURFACE AND GERMS



INACTIVATION OF ENZYMES, DENATURING OF PROTEINS AND DISRUPTION OF CELL MEMBRANES TAKES PLACE



A FRESH WIPE REMOVES DEAD CELLS AND EXCESS ORGANIC MATTER LEAVING PROTEX TO CONTINUE WITH ITS KILLING ACTION





At Work

No matter what size your workforce and workplace, people always need a place to relax and have something to eat during their working day. For a small business it might mean a number of people sharing a microwave or fridge; for larger businesses a canteen complete with hot food and catering staff.

Small or large, cleanliness in these areas can easily be achieved with the Protex product range. It is that simple, staff can just grab a wipe and clean up after their break. There is no need for spraying surfaces or using damp or contaminated cloths.

“It’s that simple, staff can just grab a wipe and clean up after they have had their break.”

A hygienic staff area means the chances of cross infection are greatly reduced. Bacteria are taken care of before they have a chance to do any lasting damage and the workforce are more likely to stay fit, healthy and ready to work.

For cooking and preparation areas, the Protex trigger spray is ideal. Heavily soiled surfaces and tough to reach corners can be easily targeted, when a single wipe is not quite enough.

In School

Kids. Kids everywhere! A school canteen can, at times, be manic. With hundreds of hungry mouths to feed, all within a short time frame, everyone has to be working as one. Efficiency is the key to getting food on plates and children fed. Dropped food, spills and coughing kids with colds are all inevitable, but Protex can certainly make life a little easier.

The Protex food hygiene concept comes into its own in such bustling environments. No longer will staff be back and forth with trigger sprays, cloths and other cleaning products. Simply slip a pack of Protex into your pocket or store at a serving station and grab a fresh wipe each time a table needs a wipe down or a small spill clearing.

Working this way ensures that children are always sat at a clean, sanitised table and can eat from a safe surface.

No one wants an ill child and it is no fun being a child at school if you are ill. Using Protex to kill 99.999% of all bacteria can drastically reduce the chances of infections spreading amongst pupils. Happy children, happy staff, happy parents.

Protex Wipes vs Trigger Spray & Multi-use Cloths

A trigger spray and multi-use cloth still have their uses in the food hygiene industry, but the Protex concept promotes the use of wipes only for front of house in a restaurant, bar or café. It makes sense, economically, aesthetically and, as you can see below, financially.

	Cost	Cost per Table	TOTAL COST
1 Litre Trigger Spray	£4.00	2p*	9p per table
Multi-use Cloth	£0.10	1p**	
Time Ave. Cost/Minute	£0.12	6p***	

* Based on 5ml spray used per table

** Based on Multi-use cloth being re-used 10 times

*** Based on 30 seconds additional time per table in comparison to wipe

	Cost	Cost per Table	TOTAL COST
50 Protex Wipes	£0.95	1.9p	1.9p per table

Staff Training with Protex

The Protex Blue concept is all about simplicity and this idea runs right through to the end user, you, using the products. We are trying to remove the complexities and ambiguities of so many ‘universal’ products that are not specifically designed for the uses you have in mind.

Training personnel in the use of Protex Blue therefore could not be simpler. Each of the products has its specific uses and benefits and there are no convoluted directions or dilutions to worry about.

All of the Protex Blue products are 100% skin safe. That means that employers and employees alike can reap the benefits of Protex, with peace of mind that everyone is safe with such user friendly products.

Site assessment and best practice advice

You know your business better than anyone and the team at Protex Blue have a wealth of experience in hygiene control.

Our goal is to work with you to allow you, your colleagues and your business to gain maximum advantage of the Protex Blue product range. We are able to visit your site at your convenience to work with you and your team to assess the most logical and cost effective way to improve and progress your hygiene protocol.

To arrange a site visit, simply call, email or visit protexblue.com.

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HYGIENE CONTROL

Product List



FLAT PACK | 100 WIPEs

WIPE SIZE	250x250mm
MATERIAL	Blue Polypropylene
MATERIAL WEIGHT	32gsm
FLUID	Protex Blue
BOX QUANTITY	12 units
PALLET QUANTITY	576 units
ACCREDITATION	Bactericidal EN1276 Fungicidal EN1650 Virucidal EN14476



FLIP-TOP | 100 WIPEs

WIPE SIZE	250x250mm
MATERIAL	Blue Polypropylene
MATERIAL WEIGHT	32gsm
FLUID	Protex Blue
BOX QUANTITY	12 units
PALLET QUANTITY	576 units
ACCREDITATION	Bactericidal EN1276 Fungicidal EN1650 Virucidal EN14476



FLAT PACK | 50 WIPEs

WIPE SIZE	200x185mm
MATERIAL	Blue Polypropylene
MATERIAL WEIGHT	32gsm
FLUID	Protex Blue
BOX QUANTITY	30 units
PALLET QUANTITY	1440 units
ACCREDITATION	Bactericidal EN1276 Fungicidal EN1650 Virucidal EN14476



BUCKET | 1000 WIPEs

WIPE SIZE	200x200mm
MATERIAL	Blue Polypropylene
MATERIAL WEIGHT	32gsm
FLUID	Protex Blue
BOX QUANTITY	N/A
PALLET QUANTITY	60 units
ACCREDITATION	Bactericidal EN1276 Fungicidal EN1650 Virucidal EN14476



POUCH | 225 WIPEs

WIPE SIZE	250x250mm
MATERIAL	Blue Polypropylene
MATERIAL WEIGHT	32gsm
FLUID	Protex Blue
BOX QUANTITY	4 units
PALLET QUANTITY	320 units
ACCREDITATION	Bactericidal EN1276 Fungicidal EN1650 Virucidal EN14476



TRIGGER | 500ml

TRIGGER HEAD	Pro-spray
FLASK	Ergonomic
FLASK MATERIAL	White HDPE
FLUID	Protex Blue
BOX QUANTITY	6 units
PALLET QUANTITY	720 units
ACCREDITATION	Bactericidal EN1276 Fungicidal EN1650 Virucidal EN14476



TUBE | 100 WIPEs

WIPE SIZE	200x200mm
MATERIAL	Blue Polypropylene
MATERIAL WEIGHT	32gsm
FLUID	Protex Blue
BOX QUANTITY	10 units
PALLET QUANTITY	400 units
ACCREDITATION	Bactericidal EN1276 Fungicidal EN1650 Virucidal EN14476



TUBE REFILL | 100 WIPEs

WIPE SIZE	200x200mm
MATERIAL	Blue Polypropylene
MATERIAL WEIGHT	32gsm
FLUID	Protex Blue
BOX QUANTITY	20 units
PALLET QUANTITY	720 units
ACCREDITATION	Bactericidal EN1276 Fungicidal EN1650 Virucidal EN14476



BUCKET | 150 WIPEs

WIPE SIZE	250x200mm
MATERIAL	Blue Polypropylene
MATERIAL WEIGHT	32gsm
FLUID	Protex Blue
BOX QUANTITY	4 units
PALLET QUANTITY	320 units
ACCREDITATION	Bactericidal EN1276 Fungicidal EN1650 Virucidal EN14476



TRIGGER | 750ml

TRIGGER HEAD	Economy-spray
FLASK	Cylindrical
FLASK MATERIAL	Translucent HDPE
FLUID	Protex Blue
BOX QUANTITY	6 units
PALLET QUANTITY	576 units
ACCREDITATION	Bactericidal EN1276 Fungicidal EN1650 Virucidal EN14476



FOAMER | 600ml

FOAMER HEAD	Pro-Pump
FLASK	Cube (optional wall bracket)
FLASK MATERIAL	White HDPE
FLUID	Protex Blue Skin
BOX QUANTITY	10 units
PALLET QUANTITY	900 units
ACCREDITATION	Bactericidal EN1500 Virucidal EN14476



FOAMER | 50ml

FOAMER HEAD	Pro-Pump
FLASK	Pocket Cylindrical
FLASK MATERIAL	White HDPE
FLUID	Protex Blue Skin
BOX QUANTITY	10 units
PALLET QUANTITY	1950 units
ACCREDITATION	Bactericidal EN1500 Virucidal EN14476




Product List



HANDWASH | 500ml

PUMP HEAD	Pro-Pump
FLASK	Hands Free
FLASK MATERIAL	Clear PET
FLUID	Protex Blue Skin Soap
BOX QUANTITY	6 units
PALLET QUANTITY	576 units
ACTIVE INGREDIENT	Triclosan 0.1%



FOAM DISPENSER REFILL | 800ml

FOAMER HEAD	Dispenser Fitting
POUCH	Blue Polypropylene
POUCH MATERIAL	32gsm
FLUID	Protex Blue Skin
BOX QUANTITY	6 units
PALLET QUANTITY	540 units
ACCREDITATION	Bactericidal EN1500 Virucidal EN14476



WALL MOUNTED FOAM DISPENSER

**BRIGHTWELL®**
revolutionary dispensing solutions

We have teamed up with Brightwell Dispensers, a UK based bespoke designer and manufacturer of innovative dosing systems for over 60 years, to bring Protex Blue products to your workplace in a wall mounted dispenser format, giving a greater flexibility and more options for use.

Please enquire to find out more about the full range of dispensers and refills available from Brightwell and Protex Blue.

What's your ^{blue}protex? combination?

Every food related business and its staff will have their own unique way of working, especially when it comes to workplace related hygiene. That is why Protex Blue has been developed in a number of varying formats to suits the needs of each individual.

We've been out in the field to find out why people have chosen Protex Blue and what lead them to choose their particular bespoke combination of products. Listening to our customers and product users has allowed the team at

Protex Blue to develop the range to allow everyone from a Food Production Line Operative to a Mobile Chef to select a streamlined group of products that allows them to achieve optimum hygiene standards with the minimum amount of effort.

“Listening to our customers has allowed the team at Protex Blue to develop a streamlined choice of products”

Below you will find customers from 8 food and beverage market sectors and their specific Protex Blue “arsenals”. Hopefully they will inspire the products that will work best for you and your business.

So, ask yourself the simple question...
...What's your Protex Blue combination?



Delivery to suit your business.

The food and beverage industry is as varied as an industry can be. From single outlet Delis to multi-national food manufacture facilities; each will have their own unique requirements for how and when they want their deliveries.

Protex Blue have teamed up with a network of logistics experts to enable them to tailor delivery to suit each individual person or business’s needs.

“Logistics experts tailor delivery to each individual person or business for their specific requirements.”

We also recognise that not each business has the same storage capacity and usage quantities as the next; hence, the complete range of Protex Blue products being available to buy from as little as one single case to a container of goods.

Local, national or international; we have the right logistics solution for you. Contact us today to discuss how we can best deliver to your business.



Supermarket Deli Worker

“Working efficiently at a busy deli counter requires a simple work-flow and well thought out space management.

We use the 750ml trigger as it is extremely economical “per-spray” and does not require any complicated and time-consuming dilutions from large containers. The 225 pouch is the obvious choice over bulky plastic buckets with space being a restrictive factor. The pouch also yields much less waste once empty, making disposal far easier. The 50ml foamer allows us to sanitise as we serve and handle food giving our customers peace of mind that we are serious about hygiene.”



- 1 | 750ml Trigger Spray
- 2 | 225 Pouch Wipes
- 3 | 500ml Hand Wash
- 4 | 50ml Foamer

Food Manufacture Operator

“In a competitive industry it is important to maintain the highest hygiene standards whilst working to a tight budget and strict guidelines.

The 1000 wipe bucket is a staple hygiene product on any production line due to its cost effectiveness, durability and reliability. Paired with an economical 750ml spray and you've got your surface hygiene covered.

Strategically placed 600ml foamers in wall mounted dispensers keeps hands sanitised in between more thorough washes with antibacterial soap and water.”



- 1 | 750ml Trigger Spray
- 2 | 1000 Bucket Wipes
- 3 | 600ml Foamer
- 4 | 500ml Hand Wash



Restaurant Chef

“The right Protex Blue combination can change the flow of a kitchen over night. Having products made specifically for our working environment encourages a specific hygiene regime that can be easily trained and repeated. It makes life as a chef easier knowing that you and your team know which product to use where and when to achieve great results and a pristine kitchen.

Every kitchen will be different depending on space, team size and layout. The 500ml spray is a must for tight spots. The tube wipes work ideally for us too; the tube is hard wearing but can be economically refilled to keep costs low.”

- 1 | 500ml Trigger Spray
- 2 | 100 Tube Wipes
- 3 | 100 Tube Refill
- 4 | 600ml Foamer
- 5 | 500ml Hand Wash



Mobile & Show Chef

“We move from event to event week in week out, so we need a hygiene system that suits our way of working. The flexibility, yet simplicity of the Protex Blue range made it the ideal choice for us as a business.

The robust trigger sprays travel well and are packed to never leak in transit. The wipes are always on hand and work great during demonstration cooking .

We provide the 600ml hand foamer, not only for our staff but our hands on customers too, who might be grabbing a sample or getting involved with the food on our stand.”

- 1 | 500ml Trigger Spray
- 2 | 100 Flip Top Wipes
- 3 | 600ml Foamer
- 4 | 500ml Hand Wash



Bartender & Mixologist

“I’ve served cask ales in a country pub and cocktails in a city centre bar. Wherever I work I encourage a clean and tidy work area; there’s nothing worse for a customer than an elbow on a wet or sticky bar! With a simple combination of Protex Blue products, I get that visually clean environment I’m after with the additional confidence that it’s hygienically clean too.

The flip top wipes can be used with just one hand, making it so easy to “wipe-while-you-work!” The flip lid keeps the wipes wet between shifts and the pack is small and neat enough to store in the work area.

Using the wipes has become second nature to me and my colleagues and has made the bar a better place to work.”



- 1 | 100 Flip Top Wipes
- 2 | 500ml Hand Wash



School Mealtime Assistant

“If there was ever an environment that benefits from being as hygienically clean as possible then this is it. Hundreds of children pass through our kitchen every day; keeping them from passing germs amongst each other and on to staff is no easy feat. Containing the chance of cross infection is paramount.

The efficacy of Protex Blue and its multiple product combinations make it the perfect choice for our team to get the best hygiene results possible.

We combine a 750ml trigger with a 150 robust bucket wipe for surfaces and an antibacterial hand wash and 600ml foamer for our and our “customer’s” hands.”



- 1 | 750ml Trigger Spray
- 2 | 150 Bucket Wipes
- 3 | 600ml Foamer
- 4 | 500ml Hand Wash



Waiter

“Quite simply, Protex Blue has changed the way I approach hygiene in the food workplace.

One simple wipe has replaced the multi-use cloth and trigger spray to make turn-a-round between covers swift and efficient. Protex Blue is discreet to customers, yet looks professional if seen; it is fast and cost effective; and, most importantly it gets the job done to the standards expected and required.

The 50ml foamer fits neatly in a pocket or sits at a workstation for use throughout a shift, allowing me and my co-workers to feel protected in our workplace after handling items once the customers have used them.”

- 1 | 50 Flat Pack Wipes
- 2 | 50ml Foamer
- 3 | 500ml Hand Wash



Barista

“In a competitive and fast paced business like a coffee house, we’re after cost effective, easy to use products that work.

Waste has to be kept to a minimum so cumbersome bucket wipes don’t work for us; hence our choice of the 100 wipes in a peel and reseal flat pack. In terms of “bang-for-your-buck” you can’t ask for much more. We keep our hard surfaces hygienically clean at a fraction of a cost of other products we’ve tried in the past.

A simple hand wash works perfectly to keep hands fresh and clean through a shift.”

- 1 | 100 Flat Pack Wipes
- 2 | 500ml Hand Wash



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www.protexblue.com

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T 0151 343 9900 | F 0151 343 9911 | E protexblue@assisthygiene.com | www.assisthygiene.com

Assist Hygiene Ltd - 27 Bassendale Road - Bromborough - Wirral - Merseyside - CH62 3QL - UK