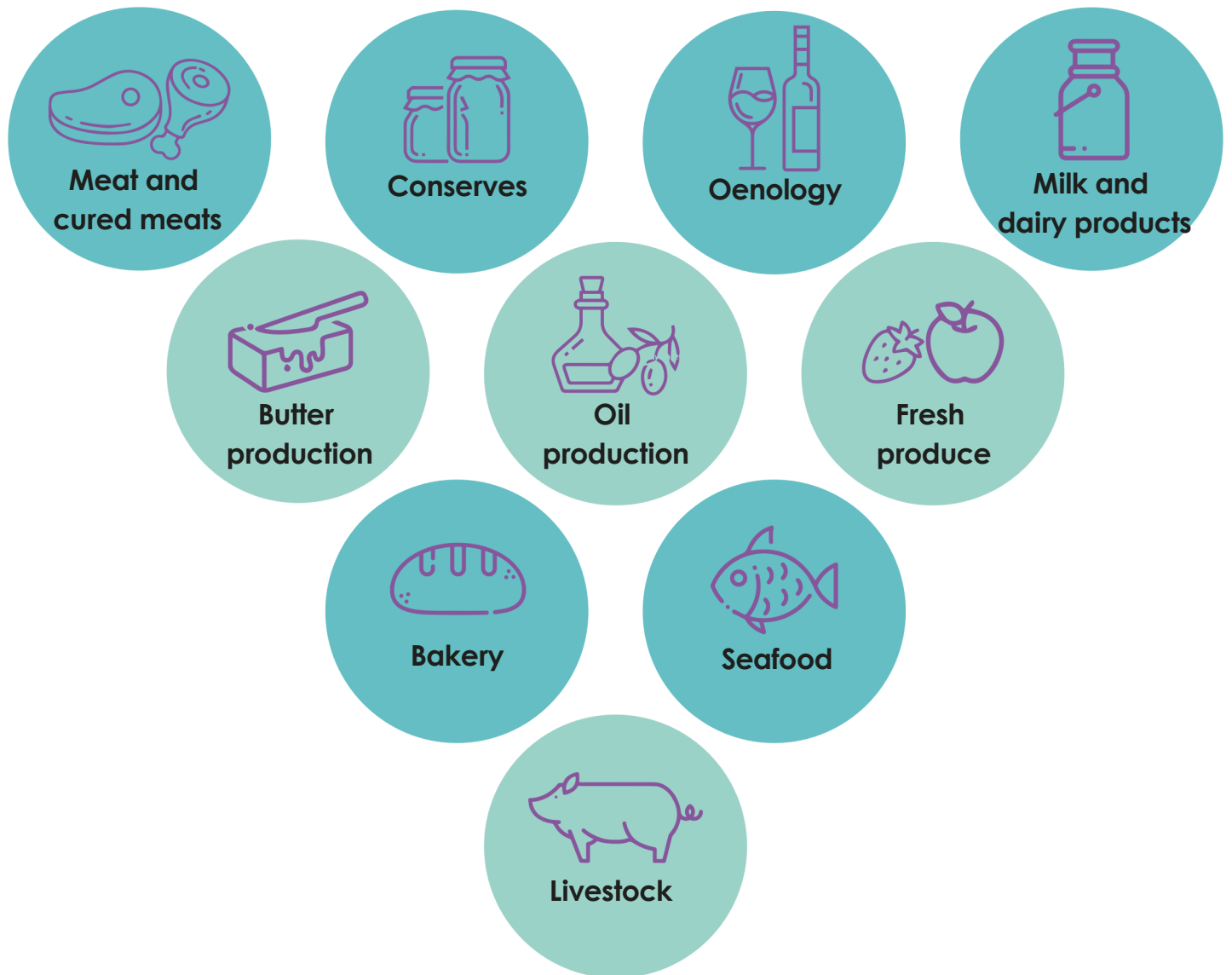




Food & Beverage.



Wide range of  
**cleaning and  
sanitizing products**  
for all market  
segments

- Meat and cured meats
- Conserves
- Oenology
- Milk and dairy products
- Butter production
- Oil production
- Fresh produce
- Bakery
- Seafood
- Livestock

# Food & Beverage.

In our project, safety and hygiene are not achieved by chance; they are the result of a **synergy between our team of experts and the teams of the companies where they operate.**



This partnership makes it possible after a careful analysis of the production technological flow, to identify **the most effective cleaning/disinfection chemical solution**, capable of ensuring excellent long-term sanitation of the process.



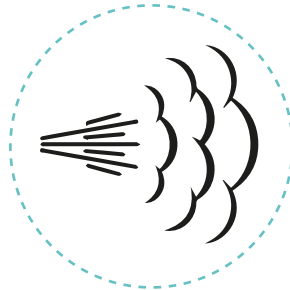
Ongoing dialogue and continuous interaction with process managers will make it possible to **adapt our proposals to standard operating hygiene conditions.**

If necessary, we develop new cleaning and sanitation methodologies for premises and equipment, with the aim of **simplifying procedures and improving hygienic standards.**

**Biological contamination** risks can **largely be controlled** by acting on:



**Proper handling procedures**



**Proper cleaning and sanitization procedures**



The handling of equipment and tools that are not properly cleaned can **promote the proliferation of biofilms in the environment**, in equipment/circuits, and in products.

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For these simple reasons, we have always studied and developed chemical formulations characterized by the highest quality standards, ensuring improved hygiene in processes:



- **CIP washing** (detergents **alkaline** and **acidic** detergents; **single-component alkaline** detergents)



- **cleaning of plants and working environments** (**alkaline** foams, **acidic** foams, **alcohol-based** or **peroxide-based** sanitizers)



 Food & Beverage.

Product	Description	Function
<b>CHEM ADD OX</b>	<b>Washing additive</b>	When added to alkaline CIP detergents or foaming detergents, it enhances their performance thanks to its specific formulation, which makes it an excellent activator. Specifically formulated for the food industry.
<b>CHEM CLEAN 180</b>	<b>Liquid multi-purpose degreasing detergent with neutral pH</b>	It can be used for manual cleaning, pressure washing, and with foaming equipment. It can be applied in the food industry wherever a versatile, quick-rinsing sanitizing detergent is required. It can be used on all materials compatible with water, such as stainless steel, enameled or galvanized steel, tinplate, tinned copper, brass, fiberglass, rubber, and various synthetic resins.
<b>CHEM CLEAN 199</b>	<b>Alkaline degreasing detergent</b>	Due to its high content of active substances, it is particularly suitable for cleaning industrial floors and for removing black rubber residues. It removes protein residues, fats, and animal, vegetable, and mineral oils. It is also effective at room temperature.
<b>CHEM CLOR 632</b>	<b>Active chlorine detergent</b>	Based on stabilized concentrated hypochlorite, it is specifically designed for once-through and recirculating cooling circuits supplied with raw or softened water. Its function is to keep heat exchangers and exchange packs operating at peak efficiency.
<b>CHEM DET 811</b>	<b>Alkaline detergent for filtration membranes</b>	It can be used wherever liquid filtration is required (wine, beer, fruit juices, syrups, etc.). Suitable for filter elements in microfiltration, crossflow microfiltration, ultrafiltration, and reverse osmosis systems (resistant to alkaline pH). Compatible with materials resistant to alkaline pH. Not compatible with aluminum and brass surfaces.
<b>CHEM DET 813</b>	<b>Alkaline degreasing detergent</b>	Thanks to its content of a synergistically blended mixture of anti-scaling agents, it can be used with water of any hardness. The formulation is specifically designed for the removal of organic residues of plant origin, such as tartrates, beer, juices, and dairy residues in general. It can be used across all food industries, bottling operations, and the wine industry.

Product	Description	Function
<ul style="list-style-type: none"> <li><b>CHEM DET 846</b></li> </ul>	<b>Alkaline detergent with anti-scaling action</b>	Slightly alkaline detergent formulated for vegetable and preserved food processing plants. It is particularly suitable for removing vegetable oils and fats from cans and glass jars. It also has a high sequestering capacity and is effective for manual cleaning as well.
<ul style="list-style-type: none"> <li><b>CHEM DET 851</b></li> </ul>	<b>Single-component detergent for C.I.P.</b>	It removes all types of scale or residues and can be used in any C.I.P. system in the food industry.
<ul style="list-style-type: none"> <li><b>CHEM DET 853</b></li> </ul>	<b>Caustic detergent for washing</b>	A caustic product based on sequestering and dispersing agents, it is capable of dissolving limescale residues and preventing scale formation. It reduces the frequency of acid descaling treatments.
<ul style="list-style-type: none"> <li><b>CHEM DET 858</b></li> </ul>	<b>Strongly caustic detergent for washing</b>	Based on sequestering and dispersing agents, it is capable of dissolving limescale residues and preventing scale formation. It significantly reduces the need for acid descaling treatments. It is mainly used in the dairy and egg processing industries for cleaning pasteurizers, pipelines, and cream-processing equipment, and in breweries for cleaning horizontal fermentation and maturation tanks.
<ul style="list-style-type: none"> <li><b>CHEM FOAM 323</b></li> </ul>	<b>Alkaline sequestering foaming detergent</b>	Based on surfactants, emulsifiers, wetting agents, sequestrants, and foam stabilizers. It removes both oils and fats as well as protein-based soils, and can be effectively used even with very hard water.
<ul style="list-style-type: none"> <li><b>CHEM FOAM 327</b></li> </ul>	<b>Alkaline foaming detergent for equipment and surfaces</b>	An alkaline foaming detergent suitable for all equipment and surfaces. Its special formulation makes it safe for all surfaces, preventing corrosion phenomena without compromising cleaning performance. It can also be used with hard water.

Product	Description	Function
<ul style="list-style-type: none"><li>◦ <b>CHEM FOAM 347</b></li></ul>	<b>Acid descaling foaming detergent</b>	Strong acid descaler specifically formulated to remove inorganic residues such as limescale deposits, ferrous deposits (yellowish stains), etc. It is rich in surfactants with emulsifying action, particularly effective in removing protein-based or organic residues in general, as well as mixed residues consisting of inorganic scale bound to organic molecules.
<ul style="list-style-type: none"><li>◦ <b>CHEM FOAM 380</b></li></ul>	<b>Foaming sanitizing detergent</b>	Based on quaternary ammonium salts, surfactants, emulsifiers, foam stabilizers, phosphates, and polymers. It is used in all manual and foam cleaning processes where an additional disinfecting action is required.
<ul style="list-style-type: none"><li>◦ <b>CHEM FOAM CL</b></li></ul>	<b>Alkaline chlorine foaming detergent</b>	A caustic product based on sequestering agents, dispersants, biodegradable surfactants, and chlorine donors that provide strong decolorizing and oxidizing power. The specific blend of surfactants ensures excellent degreasing performance and the formation of a stable foam. It is suitable for use with hard water.
<ul style="list-style-type: none"><li>◦ <b>CHEM FOAM CL PLUS</b></li></ul>	<b>Alkaline chlorine foaming detergent</b>	Caustic product based on sequestering agents, dispersants, biodegradable surfactants, and chlorine donors that provide strong decolorizing and oxidizing power. The specific blend of surfactants ensures excellent degreasing performance and the formation of a stable foam. It is suitable for use with hard water and can also be used as a sanitizing floor cleaner.
<ul style="list-style-type: none"><li>◦ <b>CHEM PIK 549</b></li></ul>	<b>Acid descaler</b>	Acid-based product formulated with phosphonitric acid, corrosion inhibitors, and dispersing agents, specifically designed for dissolving saline residues and hydrolyzable organic deposits.

## Product

## Description

## Function

◦ **CHEM  
PIK 570**

**Acid  
descaling  
detergent**

Phosphorus-free, based on aminosulfonic acid, corrosion inhibitors, and surfactants, specifically designed for the removal of limescale deposits, albumins, fats, etc.

◦ **CHEM  
SAN 805**

**Sanitizer based on  
peracetic acid  
and peroxides**

Fast-acting, non-foaming sanitizer based on peracetic acid (5%) and peroxides. It is effective at low temperatures with significant economic advantages. Rinsing is required before subsequent processing, as prescribed by current regulations, even though any product residues are not harmful and/or dangerous.

◦ **CHEM  
SAN 815**

**Sanitizer based  
on peracetic acid  
and peroxides**

Based on peracetic acid (15%) and peroxides for low-temperature sanitization in the dairy, beverage, and canning industries. Its formulation makes it an excellent non-foaming sanitizer.

◦ **CHEM  
SAN 825**

**Peroxide-based  
sanitizer**

Based on hydrogen peroxide for sanitization in the dairy, beverage, and canning industries. Its formulation also provides an additional polishing effect alongside its sanitizing action.

◦ **CHEM  
SAN 827**

**Fast-acting  
detergent based  
on peroxides**

Fast-acting, non-foaming detergent based on peracetic acid (15%) and hydrogen peroxide. It is effective at low temperature with significant economic advantages. To be rinsed before subsequent processing, as required by current regulations.

## Product

## Description

## Function

○ **EST  
CLEAR 105**

**Antifoam for sugar plants in the diffusion process**

Liquid blend of non-ionic surfactants for foam control in sugar plants during the diffusion process. Added hot to sugar juices, it effectively and durably prevents foam formation during the various processing stages.

○ **EST  
CLEAR 106**

**Antifoam for food industries in the flotation process**

It reduces foam in production plants and can also be dosed pre-diluted in water, either by dripping or with a dosing pump. It is used in the processing of sugar juices, in distilleries, in fermenters, or in other processing liquids. It is also suitable for use across all sectors of the food industry.

○ **EST  
CLEAR 107**

**Non-silicone, self-emulsifying antifoam in water**

It acts on the surface and within the system by breaking the surface tension of foam bubbles, promoting their elimination. Being self-emulsifying in water, its effectiveness is consistently ensured. The product is successfully used as an additive in food industry processes and in the production of chemicals intended for indirect contact with food. It is of plant origin, non-GMO, and FDA compliant.

○ **EST  
STEAM 1012**

**Degreasing inhibitor (in autoclave) for metal cans**


Degreases, passivates, and provides shine to the surface of cans during the sterilization phase in an autoclave.




Born from the deep knowledge and experience of a team of specialized technicians, chemists, and formulators, **Est Chemie** produces **chemical specialties in Italy for the treatment of metal surfaces, plastics, and industrial water.**

The company's steady growth has driven us to expand our offering and move into new geographical areas, representing thriving markets and stimulating challenges for those, like us, who aim to establish themselves as **leaders in the development of sustainable integrated solutions, technologies, and services in the industrial, food, and water treatment sectors.**

In addition to the production of chemical specialties for industry, Est Chemie also provides customers with an **intermediation service for the disposal of special waste and technical cleaning** (registration no. MI78129, National Register of Environmental Managers, category 8, class E).

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