

Sale sheet

FOOD AND BEVERAGE

# Gel Technology

Achieve cost savings without compromising food safety

Sani Marc's gel technology is an effective and proven method to clean and sanitize food processing facilities. It combines the high performance of Sani Marc products with gel formulations to provide effective cleaning and sanitation solutions that meet both food safety and environmental standards.

**The gel formula adheres to surfaces, allowing for a longer contact time and the use of less product compared to foam. Additionally, since the gel formula doesn't produce excess foam, it rinses off easily, thereby reducing costs as well as water and labor requirements.**



**SANI MARC**   
Hands-on Hygiene™

# A Complete Range of Products Designed for Both Light Cleaning and Deep Cleaning

Compatible with a wide range of equipment such as conveyors, sorters, eviscerators, slicers, mixers, sifters, and much more.

Ready-to-use products that require no adjustments from the user, saving time and labour costs.

A variety of optional accessories is available for various applications such as nozzles, wands, and applicators.

## Recommended for:



Dairy



Meat and poultry processing



Fish and sea food processing



Fruit & vegetable processing



Bakery and pastries



Ready-to-eat





## More Reasons to Choose Gel Technology



### Efficiency

#### CLEANS MORE EFFICIENTLY

- Extended contact time enhances food safety.
- Contributes to better ATP test and microbial count results compared to foam cleaners.



### Environment

#### CONTRIBUTES TO MORE ENVIRONMENTALLY RESPONSIBLE OPERATIONS

By reducing water consumption by up to one-third and the use of cleaning and sanitizing products by up to more than half compared to a foam system, this solution helps decrease resource consumption as well as the volume of wastewater that needs to be treated.\*



### Health and Safety

#### IMPROVES EMPLOYEE SAFETY

- Less physical effort for employees; the application hose is easier to carry.
- The product application method is more flexible; application is managed locally, providing users with greater autonomy.



### Savings

#### SAVES UP TO 30% IN LABOUR COSTS\*

Gel dissolves to water-thin, easier and less time to rinse.

#### REDUCES THE USE OF CLEANING AND SANITATION PRODUCTS BY UP TO 60%\*

Compared with foam systems, gel technology requires significantly less product.

#### REDUCES WATER CONSUMPTION AND ASSOCIATED COSTS BY UP TO 35%\*

Less potable water used during application and rinse, resulting in less wastewater to treat.

#### LESS EQUIPMENT TO PURCHASE, INSTALL, AND MAINTAIN\*

No foam system required to apply the gel product.

\*Comparative tests between foam and gel were conducted in a training and research center that accurately replicates the operation of a modern food processing plant. Savings may vary depending on the type of nozzle used.



## Here's what you get when teaming up with Sani Marc for your plant sanitation:

- Seamless implementation
- Optimization of your cleaning and sanitizing solutions
- A dedicated team of experts for your facility
- The training you need to get the most from our products

**Learn more**

[sanimarc.com](http://sanimarc.com)

**Questions?**

1 800 361-7691 or reach  
out to your Sani Marc  
Account Manager.

**Buy online**

[b2b.sanimarc.com](http://b2b.sanimarc.com)



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