



PRODUCT INFORMATION
DISPOSABLE DISHCLOTH - Refill rolls (White or blue nonwoven 73 gr)



The nonwoven single use H.A.C.C.P. professional kitchen dishcloth is without smell, thick with its 73 g / m², soft, not abrasive, very resistant in dry and wet conditions, absorbent (until 750 % of its weight) and not fluffy (Air particule cleanliness Class 10000 / Clean Room ISO 7).

The cloth fits in the H.A.C.C.P. process. Biodegradable (more than 90% of cellulosic nature).

Resistant to high temperatures, it replaces perfectly the traditional textile kitchen dishcloth.

Certified food contact, the discloth can be used to wipe any food before preparation (meat, fish, vegetables,...) or to absorb drippings after cooking (frying) in complete



safely.

Thanks to the pre-cut, you can adjust the length of the cloth according to your need, by taking 1, 2 or 3 formats.

- Reel width 30 cm pre-cutted, on core diameter 40 mm.

White reference	Blue reference	Description	Format (cm)
REFILL ROLL x 2			
0224/TB02		Reel of 230 formats	30 x 30
0225/TB05		Reel of 175 formats	30 x 40
0226/0000		Reel of 140 formats	30 x 48
0227/TB08		Reel of 115 formats	30 x 61
REFILL ROLL x 4			
0213/TB03	0251/TB63	Reel of 230 formats	30 x 30
0214/TB06	0252/0000	Reel of 175 formats	30 x 40
0215/0000	0253/0000	Reel of 140 formats	30 x 48
0216/TB09	0254/0000	Reel of 115 formats	30 x 61



All our nonwoven quality have successfully passed the overall migration test into 3 liquids (distilled water, acetic acid, isoctane) in accordance with AFNOR Standard XP ENV 1186 - EEC Directives – 85/572 90/128 97/48 – Decree of 09/14/92. Our Non-woven can therefore perfectly be considered as adapted to food contact.



The trials carried out, according to the Drum Test Method (Helmke Drum) IES RP C 03/87T, indicate a release of 5485 particles for one moving sheet during one minute. In the testing conditions and according to the results, one sheet of our non-woven could be used in a room of mastered dust Class 10 000 (Federal Standard).



The H.A.C.C.P or « Hazard Analysis Critical Control Point » is a preventive risk control system which aims at securing food safety. The system allows to identify the specific danger(s), to estimate them and to establish measures to control them.