



**PRODUCT INFORMATION**  
**DISPOSABLE DISHCLOTH – Unit folded format (Nonwoven 73 gr)**



The nonwoven single use H.A.C.C.P. professional kitchen dishcloth is a real kitchen dishcloth conceived and thought out by professionals of « culinary craft » : it is without smell, thick with its 73 g / m<sup>2</sup>, very resistant both in dry and wet conditions, absorbent. Not fluffy (Air particule cleanliness Class 10000 / Clean Room ISO 7) and certified direct food contact, the Stipac culinary dishcloth is your faithful partner for the preparation of your dishes, it can be used to wipe any food before preparation (meat, fish, vegetables,...) or to absorb drippings after cooking (frying) in complete safety. Resistant to high temperatures, it replaces perfectly the traditional textile kitchen

dishcloth.

Soft and non abrasive, the Stipac kitchen dishcloth is also perfect for maintenance and cleaning of all type of worktops, equipments, utensils, tableware, ...

Hygienic, the Stipac culinary dishcloth is completely incorporated in the H.A.C.C.P. Process.

Biodegradable

Practical and easily transportable, the folded format enables to have forever a dishcloth close at hand



Référence	Description
0222/TF20	Format 30 x 30 cm – Folded in 2 shifted – Finished format 30 x 15 cm
0255/TF21	Format 30 x 40 cm – Folded in 2 shifted – Finished format 30 x 20 cm



Our nonwoven quality have successfully passed the overall migration test into 3 liquids (distilled water, acetic acid, isooctane) in accordance with AFNOR Standard XP ENV 1186 - EEC Directives – 85/572 90/128 97/48 – Decree of 09/14/92. We therefore confirm the compatibility of this nonwoven with 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.



Biodegradable ( more than 90% of cellulosic nature)  
 At least 60% of the product degrades after 60 days of landfill