

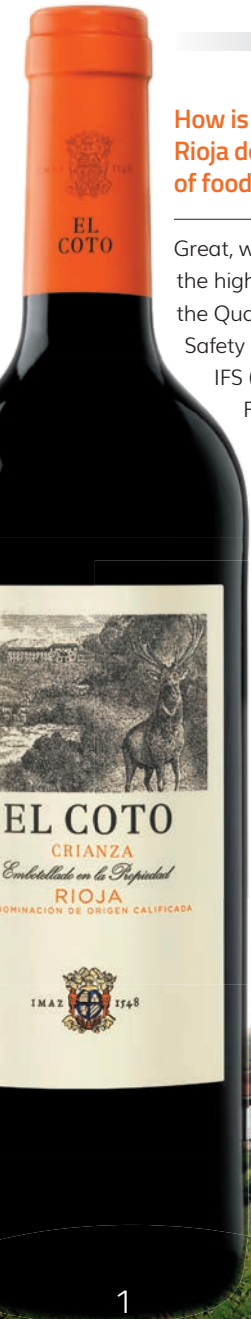


FOOD FOR THOUGHT



Preventing contamination is a big part of a food safe factory. **Vanesa García Pérez**, quality and food safety manager at Spanish winery **El Coto de Rioja**, explains how they manage their food safety system and how CRC helps them to prevent contamination.

EL COTO DE RIOJA



How is El Coto de Rioja doing in terms of food safety?

Great, we have received the highest score in the Quality and Food Safety certification IFS (International Food Standard) and in the BCR (British Retail Consortium). Each process in the production is carried out with the utmost care. El Coto De Rioja is organised as if it were 12 small wineries. Each winery has the optimal

conditions for its work. This is how we became a symbol of excellence and quality on the market. We have also implemented a food safety system, certified since 2006.

How do you guarantee food safety?

We follow the Hazard Analysis and Critical Control Point (HACCP) programme in accordance with the Codex principle. We have two specific safety zones, one zone where the product is processed and one packaging zone. Each zone has its own specific safety rules. Another important factor is our choice of maintenance chemicals. All chemicals that are used in the factory have to be authorised by the Food


Quality and Safety department before the maintenance people can work with it. As a rule, all the chemicals we use are NSF approved. For the two safety zones (production and packaging), we only allow NSF H1 lubricants. This is of vital importance to avoid contamination of the product.

Why did you choose CRC as a partner for your chemical maintenance needs?

CRC is a quality brand that offers excellent value for money. Thanks to the clear NSF registration code and number on the can, it is immediately clear for the maintenance people where and how they can use a certain maintenance

product. This guarantees food safety. Next to that, we have close contact with the technical and commercial representatives that provide excellent service when technical questions arise.

CRC has equipped its H1 lubricant with a Perma-Lock actuator for two years, do you see this as an advantage?

Definitely. None of the plastic parts of the actuator can be detached, so there is no chance that plastic straws or nozzles wind up in the production line. As a result, our maintenance people do not have to worry about plastic contamination. 





FOOD SAFE THROUGH THE LINE



PREVENTION. NOT DETECTION.

Maximum food safety with:
CRC Food Processing Safe® Perma-Lock® system.

Engineered for performance and durability, CRC's Perma-Lock® 2-Way Integrated Actuator is the most secure top on the market. It prevents food contamination and guarantees a safe and hygienic use of H1 lubricants in all food processing areas.

Locked in for safety:

- Secure spray straw locks into place
- Fixed Perma-Lock® actuator
- Useful catch curb prevents dripping

CRC Perma-Lock® system – You just can't lose!



www.crceurope.com

Available in the United Kingdom under the **Ambersil** brand - "Your Complete Chemical Solution"