



# SURFACEGUARD<sup>®</sup>

Brand Protection Through Food Safety Innovation



[www.rochestermidland.com](http://www.rochestermidland.com)

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The typical food processing environment can be an inviting home for many types of microorganisms. Protect your brand with SurfaceGuard.

In the quest to produce safe food, the importance of properly cleaned and sanitized equipment is paramount. The typical food processing environment can be an inviting home for many types of microorganisms. Food processing equipment, if not properly maintained in a clean and sanitary condition, can provide growth niche opportunities leading to biofilm formation and potential product contamination.

RMC's SurfaceGuard Program is a comprehensive approach to proper cleaning and sanitizing of processing equipment and environmental surfaces. Carefully blended cleaners and sanitizers, innovative chemical dispensing and application equipment, and instructional training on proper chemical application techniques anchor the SurfaceGuard Program.

## Cleaning Chemistry

Proper cleaning chemistry is critical to proper plant sanitation. Your RMC food safety specialist will identify and employ the most effective and cost efficient cleaning chemistry program that meets the soil and microbial challenges specific to your plant. The BrandGuard® Program has cleaners and sanitizers that consist of a broad selection of liquid and powdered alkaline cleaners, acidic and neutral pH cleaners, as well as numerous specialty cleaners. Sanitizing your plant from top to bottom is accomplished through our arsenal of sanitizers including quaternary ammonium chloride, acidic quaternary ammonium chloride, iodophors, acidic anionic, peracetic acid, chlorine dioxide, glutaraldehyde, as well as sodium hypochlorite. Regardless of application, the BrandGuard Program has cleaners and sanitizers that will do the job!

## Chemical Dispensing & Application Equipment

Proper dispensing and application of cleaning chemicals is critical to the overall success of any sanitation program. Whether your foaming, spraying, or just diluting chemicals into secondary containers, RMC has the equipment to meet your needs. The SurfaceGuard Program utilizes a broad spectrum of foaming equipment including central, portable, and wall mounted systems. Application of sanitizers can be accomplished through innovative spray systems that provide the sanitizing solution to your equipment and environmental surfaces at the proper part per million. RMC conductivity control systems provide automated control of recirculated detergent solutions for CIP systems, pan washing, vat washing, etc. Regardless of the chemical, the SurfaceGuard Program has the equipment to safely and effectively manage your sanitation application.

## The BrandGuard Solution

We have over 120 years of experience ensuring brand safety by creating partnerships with our customers through our BrandGuard Programs.

Our BrandGuard Programs include:



A Food Safety Specialist who has completed rigorous food safety training and will become a valuable member of your Food Safety Team.



Introduction of our comprehensive line of products and equipment.



Training using a world class strategy of verification and education.



Our Account Management Team who closes the loop with audits and certification programs to ensure efficient, effective and profitable results.

**To learn more about SurfaceGuard and RMC's BrandGuard Program, please call 1.800.836.1627 or visit us at [www.rochestermidland.com](http://www.rochestermidland.com).**



Sustainable Solutions for health, productivity and the environment.