



Ultra Safe Technology (UST) Catalogue



Hygiene Revolution

ULTRA SAFE TECHNOLOGY

Is part of Vikan's ambition to create the most secure, safe, and hygienic cleaning tools for the food and beverage industry.

Rigorous testing has proved great functionality, durability, and chemical and thermal resistance.

Vikan patented designs provide these benefits across the full UST range:

- Easy to clean, dry, and visually inspect, reducing the risk that the tools become vectors of contamination.
- Smooth surface finishes with no acute internal angles, metal staples, or resin, minimizing harborage points for allergens and microorganisms.
- Excellent bristle security lowers the risk of foreign-body contamination when used on food contact surfaces.
- Constructed from EU and FDA compliant materials that are fully tested, documented, and safe for food contact.
- Unique bristle patterns provide high cleaning efficacy, reducing time on task.
- Strong, durable, light, and ergonomic construction improves brush life and reduces user fatigue

Raising the Standard for Security, Safety, and Hygiene



If it doesn't work it isn't Vikan

The cleaning tools Vikan develops are made to do one thing above all:

W O R K

Because if they don't **work** – if they don't do their job effectively and efficiently – Vikan isn't living up to their core purpose, which is to help you live up to your hygiene ideals.

If you're serious about functionality like Vikan is, developing cleaning tools is more difficult than one might think. Innovative materials. Patented technologies. Advanced manufacturing processes. It takes all of this and more to come up with breakthroughs like the **Ultra Safe Technology (UST)** range.

Everything they do features hygienic design thinking without compromising usability and function – it's right at the heart of the Vikan design philosophy.

Table of contents




Product Data Icons & Notes	5
Hand Brushes	6
Brooms	11
Tank Brush	14
Selecting the right Cleaning Tools – Tips and Trick	15

Product Data Icons & Notes

	Visible bristle length - mm		Max. usage (Food Contact) Temperature °C
	Complies w/Regulation CFR21		Min. usage (Food Contact) Temperature °C
	Length - mm		Food Contact
	Height - mm		Recommended Sterilization Temperature (Autoclave) °C
	Width - mm		Material Description
	Product Diameter - mm		Minimum Order Quantity Pieces per color
	Max. Pressure Bars		Maximum Cleaning Temperature (Dishwasher) °C

NOTES :

- ❖ When placing an order or a RFQ please replace the “X” of the item code with the color number you require as shown below:

	Pink		White		Black
1		5		9	
	Green		Yellow		Brown
2		6		66	
	Blue		Orange		Lime
3		7		77	
	Red		Purple		Grey
4		8		88	



Hand Brush

Hygiene-Critical Cleaning Just Got Easier

with the introduction of Vikan newest Ultra Safe Technology Hand Brush The Ultra Safe Technology Hand Brush with Hard Filaments further expands Vikan's range of products specifically designed for hygiene-critical environments.

Developed in close cooperation with food industry partners, the UST Hand Brush leverages cutting-edge innovation and advanced engineering, delivering unmatched performance and safety.

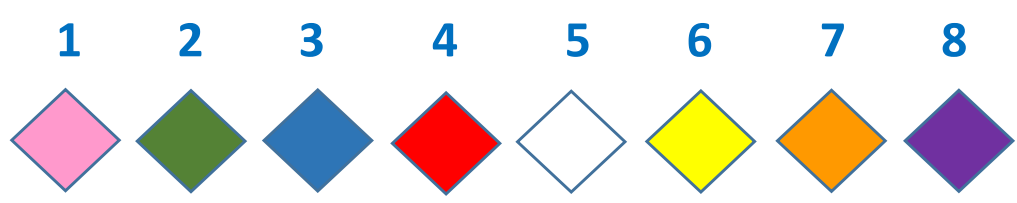
The hand brush's patented design features make it easier to clean and less likely to lose filaments over time.

Item Code 3891x

Hand Brush – Hard



This **ULTRA SAFE TECHNOLOGY (UST)** Hand Brush comes with angled Filament Security Units for optimal cleaning of conveyor belts, production lines, machinery and food-preparation surfaces in high-risk areas. All UST brushes feature a unique bristle system that minimizes the risk of contamination and bristle loss. The ergonomically designed brush block prevents slipping out of the hand and reduces wrist strain. The design and position of the Filament Security Units offer an effective surface contact and enables the user to apply hard pressure directly to the surface being cleaned. The angled bristles effectively clean in corners, junctions and other hard-to reach areas.

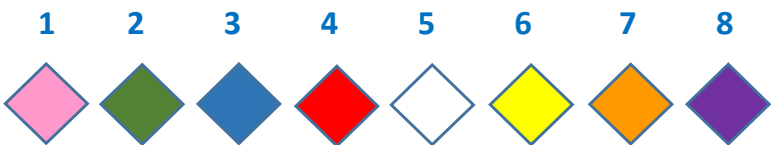


	 37 mm	 176 mm	 57 mm	 65 mm
 Polypropylene Polyester	 80° C	 121° C	 10 Pcs	

Item Code 4179x

Hand Brush w/Short Handle - Hard

This **ULTRA SAFE TECHNOLOGY (UST)** short-handled Hand Brush comes with angled Filament Security Units for optimal cleaning of conveyor belts, production lines, machinery and food-preparation surfaces in high-risk areas. All UST brushes feature a unique bristle system that minimizes the risk of contamination and bristle loss.



Polypropylene
Polyester, Glass
Reinforced



37 mm



260 mm



100 mm



70 mm



10 Pcs



-20° C



80° C



121° C

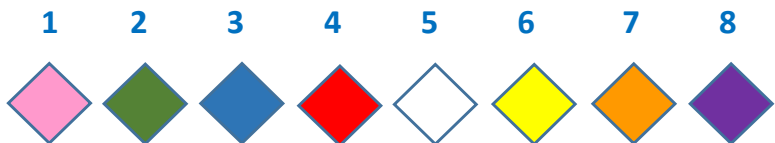


93° C

Item Code 4196x

Hand Brush w/Long Handle - Hard

This **ULTRA SAFE TECHNOLOGY (UST)** long-handled Hand Brush comes with angled Filament Security Units for optimal cleaning of machines, buckets, containers and tubs in high-risk areas. All UST brushes feature a unique bristle system that minimizes the risk of contamination and bristle loss.



Polypropylene
Polyester, Glass
Reinforced



37 mm



395 mm



140 mm



70 mm



10 Pcs



-20° C



80° C



121° C

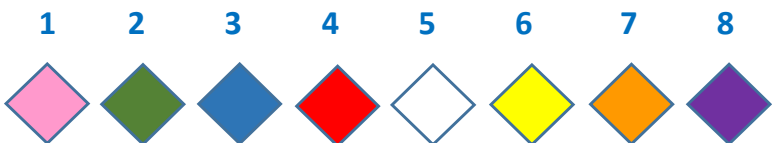


93° C

Item Code 4581x

Bench Brush - Soft

This **ULTRA SAFE TECHNOLOGY (UST)** Bench Brush with Ultra Filament Security ensures effective sweeping of fine dry particles from conveyor belts, food-preparation surfaces, tables and equipment in high-risk areas. All UST brushes feature a unique bristle system that minimizes the risk of contamination and bristle loss.



Polypropylene
Polyester, Glass
Reinforced



57 mm



330 mm



135 mm



35 mm



10 Pcs



-20° C



80° C



121° C

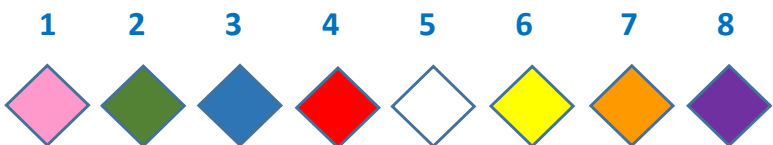


93° C

Item Code 4585x

Bench Brush - Medium

This **ULTRA SAFE TECHNOLOGY (UST)** Bench Brush with Ultra Filament Security is designed for effective removal of damp and wet particles from conveyor belts in high-risk areas. All UST brushes feature a unique bristle system that minimizes the risk of contamination and bristle loss.



Polypropylene
Polyester, Glass
Reinforced



57 mm



330 mm



135 mm



35 mm



10 Pcs



-20° C



80° C



121° C

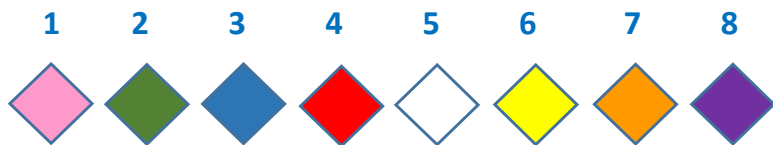


93° C

Item Code 555130x
Detail Brush - Soft



The **UST Detail Brush** is designed for detail cleaning in dry environments where soft bristles are useful and hygiene is critical, such as when allergens are a risk. Also useful as a pastry or glazing brush in food handling applications, this brush delivers all the advanced benefits of Vikan's other **Ultra Safe Technology (UST)** cleaning tools.



Polypropylene
Polyester, Glass
Reinforced



57 mm



205 mm



10 mm



30 mm



10 Pcs



-20° C



80° C



121° C



93° C





Brooms

Hygienic Design makes it very easy to Clean

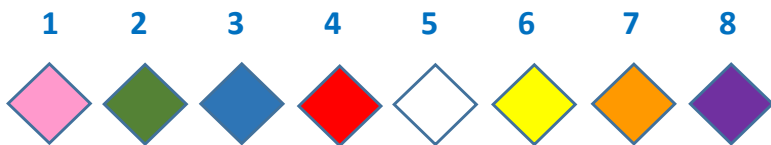
What does it mean?

- **Cleaning tools are made using hygienic design principles**
 - Easy to clean
 - Filament unit placements improve the ability to clean, dry and inspect the tools
 - Smooth surface finish
 - No acute internal angles
 - Meet the requirement to use cleaning equipment that is 'hygienically design' as laid out in BRCGS (GFSI-benchmarked) requirements, FDA 21 CFR, and EU 10/2011 regulations.

Item Code 3171x
Broom - Soft



This **ULTRA SAFE TECHNOLOGY (UST)** Broom comes with angled Filament Security Units for effective sweeping of dry particles in high-risk areas. All UST brushes feature a unique bristle system that minimizes the risk of contamination and bristle loss.



Polypropylene
Polyester, Glass
Reinforced



54 mm



400 mm



95 mm



50 mm



10 Pcs



-20° C



80° C

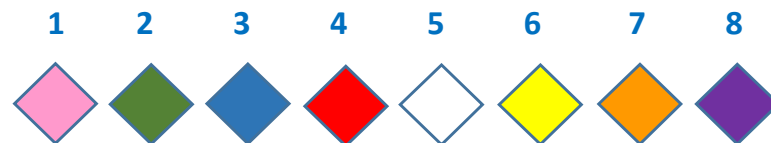


121° C



93° C

Item Code 3173x
Broom - Medium



Polypropylene
Polyester, Glass
Reinforced



57 mm



400 mm



95 mm



50 mm



10 Pcs



-20° C



80° C



121° C

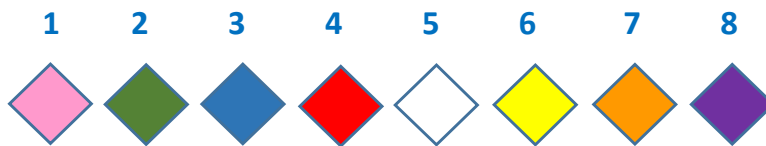


93° C

Item Code 7064x
Deck Scrub - Hard



This **ULTRA SAFE TECHNOLOGY (UST)** Broom comes with angled Filament Security Units for effective sweeping of dry particles in high-risk areas. All UST brushes feature a unique bristle system that minimizes the risk of contamination and bristle loss.



37 mm



400 mm



75 mm



50 mm



10 Pcs



Polypropylene
Polyester, Glass
Reinforced



-20° C



80° C



121° C



93° C

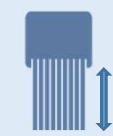
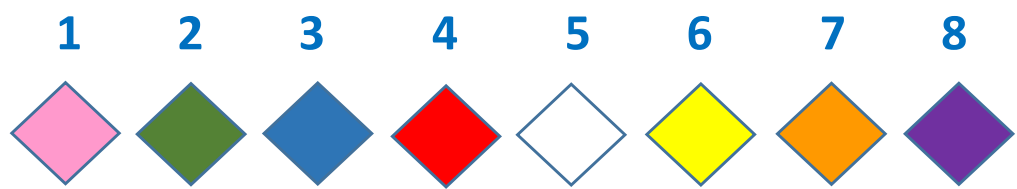


Item Code 7030x

UST Tank Brush – Hard



Designed to incorporate Vikan’s patented Ultra Safe Technology (UST), this industrial tank brush offers unparalleled bristle security and hygiene. Its seamless, easy-to-clean design minimizes the risk of contamination, making it an ideal tool for tank cleaning in dairies, breweries, wineries, and other food and beverage production facilities. It has been designed with angled bristles to facilitate optimal cleaning, and wide drainage holes that prevent water pooling and aid drying during storage. This UST tank scrub offers the ultimate in scrubbing efficacy, durability, and hygienic design, and is a perfect fit for any color-coded cleaning system. The UST bulk tank brush is compact and lightweight, making it perfect for cleaning the insides of complex equipment like mixers and blenders. It can also be used to clean tanks, vats, pipes, large food-contact surfaces, silos etc. All UST brooms and brushes feature a unique bristle system that minimizes the risk of contamination and bristle loss.



37 mm



190 mm



105 mm



170 mm



Polypropylene
Polyester



80° C



121° C



5 Pcs

Selecting the right Cleaning Tools

TIPS & TRICKS

Vikan is the world's leading supplier of hygienic cleaning tools for the food and beverage processing sector. They develop, manufacture and market professional, compliant cleaning solutions that help minimize the risk of product contamination.

They know the many different hazards you must control in your diverse food and beverage production environments and can support you in maintaining those environments in a way that protects your products and your business.

Recognized leaders in research and product development, Vikan has been setting standards in effective, durable cleaning tools and advanced services worldwide for decades.

Vikan profound knowledge of the food and beverage industry, coupled with their extensive product range, unique model for co-innovating with customers, and service-minded approach means that Vikan are ready and able to support you with all your hygiene and product safety challenges.

The food and beverage sector requires strict adherence to sanitation rules and regulations. Tools from Vikan are made out of tough, compliant materials such as polypropylene and stainless steel. Unlike foamed plastic or wooden tools, our high-quality products have smooth surfaces for easy clean-up and better hygiene. Our tools are hygienically designed, which makes them easier to clean and less likely to harbor bacteria.

Vikan tools come in up to twelve colors, making them ideal for integration with color-coded plans. Color-coding helps prevent cross-contamination between raw and finished products, as well as keeping allergens separated.

Regardless of your operation's size and complexity, Vikan has the tools and expertise to help you execute your color-coding plans.

Dairy Processing

Brushware

- Choose stiff bristled brushes for removal of dried on dairy product. Use the brush on its own (dry cleaning), or in combination with water, detergent/sanitizer (wet cleaning).
- Choose medium bristled brushes for removal of wet semi-solid soils, e.g., curd solids.
- Choose a soft bristled brush for removal of loose dry soils, e.g., dried milk powder.



Squeegees

Choose a squeegee that is appropriately effective, hygienically designed, and durable e.g.

- Foam bladed squeegees are highly effective at removing liquids like milk or whey from surfaces, but the blades are difficult to clean and disinfect and wear quickly.
- A fully-moulded, single-bladed squeegee is easy to clean and disinfect; is more durable; and may be better than a brush for removal of loose wet soils, like cheese curds, and powders like dried milk, as it doesn't clog.



Scrapers

Choose scrapers that effectively remove the soil but don't damage the surface.

Metal blade scrapers may scratch metal or plastic surfaces making the surface more difficult to clean and increasing foreign body risk.



Dedicated colors

Use equipment of a dedicated color for a dedicated task, for example,

- Green for products that contain lactose, and Pink for those that are lactose-free.
- Red for raw-milk production areas, and Yellow for processed product areas.



Product handling tools

Shovels, scoops, jugs and buckets should be made of appropriately product contact compliant material.



Bakery Processing

Brushware

- Choose a stiff bristled brush for removal of dried or baked-on product debris. Use the brush on its own (dry cleaning), or in combination with water, detergent/sanitizer (wet cleaning).
- Choose a soft bristled brush or broom (in combination with a dustpan or shovel) for removal of loose dry soils, e.g., flour, seeds.



Squeegees

- A fully-moulded, single-bladed squeegee may be better than a brush for removal of loose dry powders like flour, as it doesn't clog and is much quicker and easier to clean.



Scrapers

- These can be used to loosen dried on dough or baked deposits.
- Choose a scraper with a blade material that effectively removes the soil but doesn't damage the surface – metal blade scrapers may scratch metal or plastic surfaces making the surface more difficult to clean and increasing foreign body risk.
- Nylon scraper blades are heat-resistant and can be used for cleaning of hot oven and cooking surfaces.



Dedicated colors

Use equipment of a dedicated color for a dedicated task, for example,

- Blue for products that contain gluten and Orange for those that are gluten-free.
- Red for raw product areas, and Green for baked product areas.



Product handling tools

- All equipment that comes into contact with food or food contact surfaces, including scrapers, shovels, scoops, measuring jugs, stirrers, and buckets, must be made of appropriately food contact compliant materials.



Meat Processing

Brushware

- Choose detail cleaning brushes to clean in nooks and crannies and prevent biofilm build-up.
- Choose hard bristled brushes to aid the surface washing action during wet cleaning.



Squeegees

Choose a squeegee that is appropriately effective, hygienically designed, and durable, for example,

- Foam bladed squeegees are highly effective at removing liquids, like blood or brine from surfaces, but the blades are difficult to clean and disinfect and wear quickly.
- A fully-moulded, single-bladed squeegee is easy to clean and disinfect and more durable. It may also be better than a brush for removal of soils like minced meat, as it doesn't clog.



Scrapers

Scrapers, shovels, scoops, and buckets should be made of appropriately food contact compliant materials, and be of a dedicated color for a dedicated task, as appropriate based on risk, e.g.,

- Blue for cleaning of food contact surfaces and Brown for cleaning of non-food contact surfaces.
- Green for raw meat production areas, and Yellow for processed product areas.



Sponges and scouring pads

- Sponges and scouring pads are difficult to decontaminate after use and should be disposed of immediately after use.



Confectionary Processing

Brushware

- Fine bristle brushes tend to clog quickly and be difficult and time consuming to clean when used with fine dry powders like cocoa, icing sugar, starches, and gelatin.
- Choose medium bristle brushes to clean up larger loose dry soils like granulated sugar, cocoa beans and nibs, dried fruit and nuts, chocolate chips etc.
- Choose stiff bristled brushes to remove sticky, sugary and fatty deposits as part of a controlled wet clean.



Squeegees

- A fully molded, single-bladed squeegee is a great alternative to the use of a fine bristle brush for removal of fine dry powders like cocoa, icing sugar, starches and gelatin. They don't clog and are much easier and faster to clean.
- They also work well for cleaning surfaces of molten confectionary.



Scrapers

- Scrapers are an effective way of removing set, and semi-liquid sugar confectionary from surfaces. Take care to choose a scraper blade material that effectively removes the soil but doesn't damage the surface being cleaned.



Dedicated colors

Use equipment of a dedicated color to minimize the risk of cross-contamination, for example,

- Orange for products that contain gelatin
- Green for those that are gelatin-free



Product handling tools

- Shovels, scoops, jugs, stirrers, and buckets should be made of food contact compliant materials and preferably be of a contrasting colour to the food to aid visual detection in the food.



Chilled Ready-To-Eat Processing

Brushware

- Select brushware of good hygienic design (easy to clean and disinfect) and frequently clean and disinfect them to minimize the risk of biofilm formation, and cross-contamination of microbes, allergens, and food ingredients.
- Select brushware with excellent bristle retention, to minimize foreign body contamination of your product.



Squeegees

- A fully molded, single-bladed squeegee is a great for removing liquids from surfaces and can be a good alternative to a brush for the removal of particulate debris. They have the added advantage of not clogging and being quicker and easier to clean and disinfect.
- Hand-held versions work well for cleaning food contact surfaces.



Color-coded segregation

Use color-coding to segregate areas and equipment and minimize the risk of cross-contamination. For example;

- Designate the low-risk areas as Green, and the High-risk area as Red.
- Use Brown cleaning equipment for non-food contact surfaces and blue for food contact.
- Use purple cleaning and food handling tools exclusively for use with a controlled allergen.



Product handling tools

- Shovels, scoops, jugs, stirrers, and buckets should be hygienically designed, made of food contact compliant materials, and preferably be of a contrasting color to the food to aid visual detection in the food.



Dry Snacks Ready-To-Eat Processing

Brushware

- Fine bristle brushes tend to clog quickly and be difficult and time consuming to clean when used with fine dry powders like seasonings.
- Choose medium bristle brushes to clean up larger loose dry soils like nuts, seeds, crisps, and popcorn etc.
- Choose stiff bristled brushes to remove sticky, sugary and fatty deposits as part of a controlled wet clean.



Squeegees

- A fully molded, single-bladed squeegee is a great alternative to the use of a fine bristle brush for removal of fine dry powders. They don't clog and are much easier and faster to clean.
- They also work well for cleaning surfaces of excess oil and grease.



Scrapers

- Scrapers are an effective way of removing burnt on snack debris. Take care to choose a scraper blade material that effectively removes the soil but doesn't damage the surface being cleaned.



Microfiber

- Mops and cloth can be use dry or damp.
- Used dry they are very effective at removing allergen residues from surfaces.
- Used damp they can remove grease build-up from the sides of equipment and walls, even without chemicals.



Dedicated colors

Use equipment of a dedicated color to minimize the risk of cross-contamination. For example,

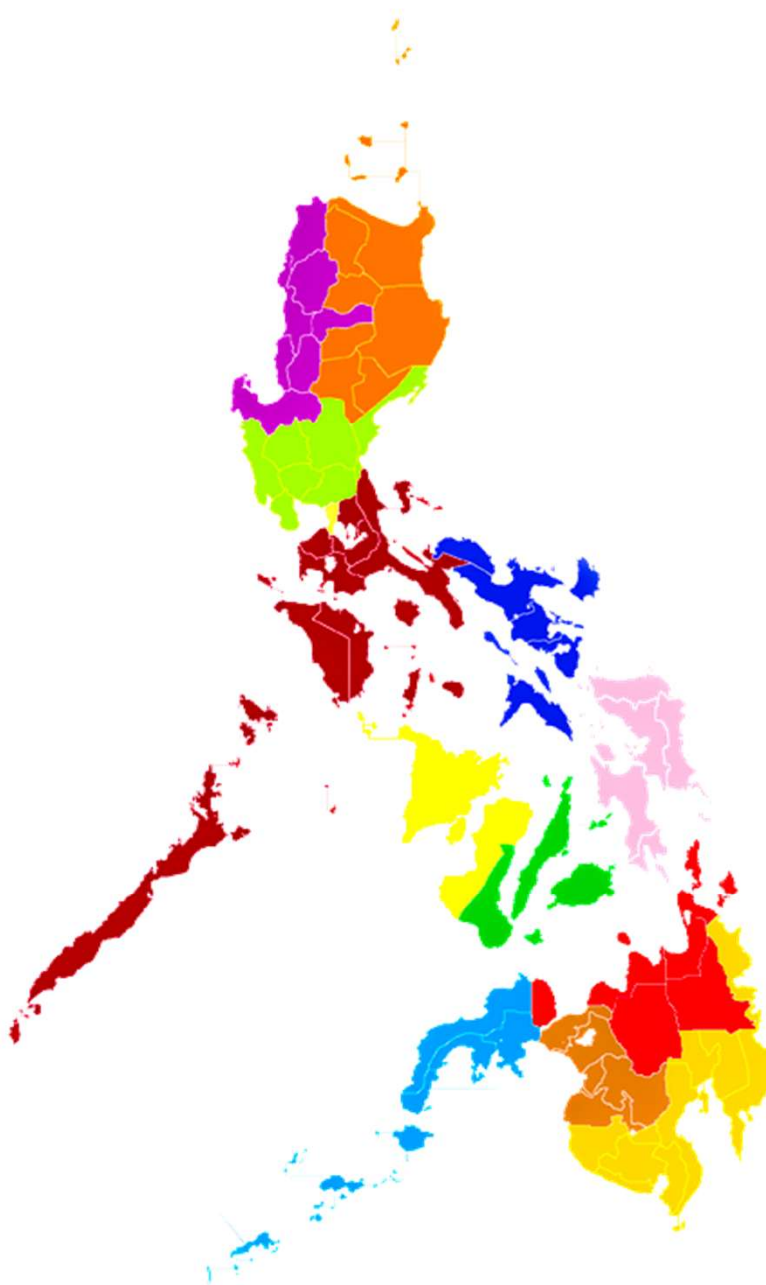
- Purple for products that contain gluten, and Green for those that are gluten-free.



Product handling tools

- Shovels, scoops, jugs, stirrers, and buckets should be made of food contact compliant materials and preferably be of a contrasting colour to the food to aid visual detection in the food.





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Contact us for a product demo or a site survey
We are here to help with our knowledge on hygiene cleaning tools



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