



Food Processing Products



Safely extending the shelf-life of
**Potatoes, Salads, Vegetables
and Fruits**



► Introduction

Drywite's range of commercial food processing products are the natural choice for all fresh produce packers and processors, to safely extend shelf-life with food grade ingredients that meet legislative requirements.

A family business established in 1933, Drywite products are made with over 90 years of experience. We manufacture our products in our own factory in the UK, and can therefore offer personalised technical support, as it is our own on-site chemists who develop and perfect our formulations. This autonomy means that we are also able to discuss individual and specific needs, creating the right blend for our customers' requirements, and produce tailored products to meet specialised demands.

We are proud of our commitment to quality, and we hold ISO 9001 and 14001 certifications, as well as organic certification for specific products and FDA registration.

You can count on our dedicated and friendly service; we look forward to working with you.



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Drywite Formula No.3 Potato Preparation

25kg Container



Drywite Formula 3 Potato Preparation is a powder-based product, which provides up to 7 days shelf-life on peeled whole, sliced, and chipped potatoes by suppressing the natural enzymic browning process whilst maintaining the potatoes' natural moisture. Treating peeled potatoes with Drywite Formula No.3 will keep your potatoes looking as fresh as the day they were peeled.

- ✓ Prevents discolouration in fresh cut chips and peeled potatoes
- ✓ Provides 7-day shelf-life on peeled potatoes, fries and chips
- ✓ Economical, reduces wastage with consistent quality
- ✓ Food grade ingredients that meet all European legislation

Drywite Pioneer Potato Preparation

25kg Container



High-performance treatment specially formulated to provide 7 days shelf-life on peeled whole, sliced and chipped potatoes. Potatoes treated with Pioneer also benefit from low sulphite residues – below declaration levels when treated in line with our dosing guidelines, meaning that your potatoes can be packed and supplied with **no labelling requirement** in relation to allergens.

- ✓ Provides 7-day shelf-life on peeled whole, chipped and diced potatoes
- ✓ Ideal for processors who supply to supermarkets, educational institutions and caterers
- ✓ No allergen labelling requirement due to low sulphite residue levels
- ✓ Food grade ingredients that meet all European legislation

Drywite All Seasons Premier Potato Treatment

25kg Container



Specifically developed for potatoes to be fried, removing the starch and sugars which caramelize and create a dark frying medium and dark fried potatoes. Treating with All Seasons gives you golden, crispy chips throughout the year. Provides 7-day shelf-life on peeled potatoes, fries and chips. **Proven in independent tests to control sugar and starch levels in potatoes, the cause of acrylamide on cooked or fried potatoes, chips and fries.**

- ✓ Premium quality, dry and white chips all year round
- ✓ Provides 7-day shelf-life on peeled potatoes, fries and chips
- ✓ Formulated to work even on increased sugar potatoes
- ✓ Reduces the formation of acrylamide on chips
- ✓ Technically superior for a superior frier
- ✓ Food grade ingredients that meet all European legislation

Drywite Enviro-Wite Potato Preparation

20kg Container



Our premium potato treatment, Enviro-Wite, has been specifically created for producers seeking to eradicate all sulphites from their factory or to satisfy customers within their supply chain with a zero sulphite policy. Enviro-Wite slows the browning reactions in potatoes, providing a 7-day shelf-life on peeled whole, sliced and chipped potatoes.

- ✓ Reduces bacterial activity
- ✓ Slows the browning reactions in potatoes
- ✓ Non-allergenic product
- ✓ Zero sulphite
- ✓ Food grade ingredients that meet all European legislation

Drywite Fresh Produce Wash

25L Container
and 1000L IBC



A non-biocidal and chlorine free wash, designed to kill pathogenic bacteria on all salad and vegetables. It kills E. coli, Salmonella and Listeria, and removes pesticide residues and surface contaminants. Classed as a processing aid under EU regulations, not a preservative. Safe to use, no rinse, single process, it eliminates the risk of overdosing or chemical residues associated with other treatments. Leaves fresh produce ready to eat raw, with no post-treatment, taint or taste.

- ✓ Chlorine free
- ✓ No taint or taste post-treatment
- ✓ No need to rinse – treated produce will be ready to eat
- ✓ No odour and safe to use
- ✓ Addresses soil and pesticide residues
- ✓ Easy to dose
- ✓ Food grade ingredients that meet all European legislation

Drywite Super Six

20L Container



Super Six is an easy-to-use liquid preparation that kills bacteria and provides additional shelf-life to all types of vegetables. Certified for use in organic production, it is safe to use on products intended to be eaten raw. Particularly effective on brassicas.

- ✓ Sulphite free wash and preservative for vegetables and salads
- ✓ Certified for use in organic production
- ✓ Safe to use on products intended to be eaten raw
- ✓ Blended from organic acids
- ✓ An easy-to-use liquid preparation
- ✓ Food grade ingredients that meet all European legislation

Drywite Natur-Fresh

20kg Container



Kills pathogenic bacteria on all types of leaf and root vegetables, particularly effective on broccoli and sweet potatoes. Natur-Fresh also kills Listeria and E. Coli and provides extended shelf-life to all types of fresh produce. Certified for use in organic production.

- ✓ Certified for use in organic production
- ✓ Eliminates pathogenic bacteria on all types of leaf and root vegetable
- ✓ Particularly effective on broccoli and sweet potato
- ✓ Fresh, economical and natural – reduces spoilage
- ✓ Food grade ingredients that meet all European legislation

Drywite Ice-Wite

25kg Container



Ice-Wite is a powder-based product, specifically developed for the treatment of white vegetables prior to freezing, such as parsnips, cauliflower, cabbage, onions, and leeks. It preserves the colour and freshness of the vegetables in the frozen environment and extends shelf-life by suppressing the oxidation process and enzymic browning that naturally occurs in harvested fresh produce. Prevents the undesirable discolouration that can develop in cold storage.

- ✓ Prevents discolouration during frozen storage
- ✓ Suitable for parsnips, cauliflower, cabbage, onions, and leeks prior to freezing
- ✓ Extends shelf-life and maintains freshness
- ✓ Food grade ingredients that meet all European legislation

Drywite Parsnip King

20kg Container



Parsnip King is a sulphite free parsnip preparation providing unprecedented shelf-life for all whole, sliced or diced, polished or peeled parsnips. Helps to retain the original colour and appearance of parsnips throughout the season.

- ✓ Sulphite free specialist treatment for extended shelf-life of parsnips
- ✓ Helps maintain original appearance for longer
- ✓ For use on whole, sliced, and peeled parsnips
- ✓ Food grade ingredients that meet all European legislation

Drywite Carrot King

20kg Container



Carrot King reduces 'silvering' on fresh, whole, sliced or diced carrots, preventing cracking and splitting of whole carrots. Helps retain original richness of colour on all carrots, including baby carrots. Provides exceptional shelf-life.

- ✓ Sulphite free preservative for extended shelf-life of carrots
- ✓ Specially formulated to retain the moisture in the core of the carrot
- ✓ Helps retain the original rich colour of carrots
- ✓ Food grade ingredients that meet all European legislation

Drywite Fruitwite

20kg Container



Increases Shelf-life

Developed specifically for cut fruit, to provide extended shelf-life. Reduces waste, making it economical to use. Particularly effective on apple, melon, and pineapple. Prevents browning and kills bacteria on cut and sliced fruit.

- ✓ Provides extended shelf-life on cut fruit
- ✓ Certified for use in organic production
- ✓ Suitable for firm fruits such as apples, pineapples and melons
- ✓ Food grade ingredients that meet all European legislation

Drywite Frucoat

1kg and 25kg Containers



Increases Shelf-life

A high performance shelf-life enhancer for all cut and sliced fruit. Developed especially for ready to eat fruit salad packs for retail. Provides more than 10 days shelf-life on sliced apples.

- ✓ Specifically developed for peeled and sliced fruits
- ✓ Safe to use on fruits to be eaten raw, without altering the natural flavour of the produce
- ✓ For producers looking for substantial shelf-life on cut fruit without compromising the end quality
- ✓ Food grade ingredients that meet all European legislation

Drywite Anti-Foam

20kg Container
and 950kg IBC



A vegetable oil based anti-foaming agent, suitable for use with all vegetable processing systems. Low dosing levels makes it economical to use and highly effective.

- ✓ Ensures processing equipment continues to run at full capacity
- ✓ Reduces the risk of spillage and production waste
- ✓ Food grade ingredients that meet all European legislation

Equipment Sanitiser

25L Container

A high-performance sanitiser suitable for use in conjunction with our equipment cleaner. Leaves machinery and dip tanks free from bacteria.



Equipment Cleaner

25L Container

A high-performance cleaner suitable for all peeling and slicing machines, and dip tanks. Removes films and scale from equipment surfaces.



Testing Meters



PCM
Conductivity Meter



PPHM
pH Meter

Handheld meters to read pH and Conductivity, suitable for use with our products. Ensures consistent monitoring of treatment solution.

Calibration solutions also available.

OUR DISTRIBUTORS



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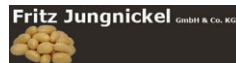
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Supporting
the food
processing
industry
globally



