

CONTAMINATION CONTROL MATS

In industrial catering environments (preparation, storage, packaging areas), inadequate contamination controls at the floor level pose a significant contamination and cross-contamination risk, leading to **costly consequences** from chemical, physical, microbial, biological, or allergenic contamination.

In Hi-Care zones and kitchen operations, floors serve as active vectors for transferring viable particles, posing a risk to the operation's safety due to pedestrian and wheel-based contaminants. Dycem's reusable and washable solutions are proven to support hygiene zones due to their antimicrobial and naturally tacky polymeric surface. They are compliant with regulatory requirements, and provide long-term protection, reducing risk at critical entry zones in a cost-effective manner. **Take the first step with Dycem.**

Control Contamination at Floor-Level

The Dycem range for industrial catering boasts a multitude of exceptional features and benefits that set them apart for your Hi-Care needs.



INNOVATIVE PERFORMANCE capturing up to 99.9% of floor-level particulates & up to 75% of airborne particulates from shoes and wheels



ANTIMICROBIAL PROTECTION with Biomaster silver ion technology, proven to suppress pathogenic and microbial risk



EASY TO CLEAN and effective even when "dirty", requiring minimal maintenance, simply adapt to your existing SOPs



DECREASED DOWNTIME by controlling at entry sources, minimising cross-contamination risk, resulting in increased productivity



80%
of contamination enters critical environments via floor level



Inhibit the growth of
Salmonella, E. coli, Listeria,
and other micro-organisms

OUR PRODUCTS, YOUR INDUSTRY



Dycem[®] LITE

Ready-to-use, loose-laid, entry mat. Perfect alternative to sticky mats in smaller areas.

Lifespan: 12-24 Months*



Dycem[®] Products

Explore our Dycem range of fixed mats for extended customisation and options for heavy-wheeled traffic.

Lifespan: 3-5+ Years*



WHERE TO USE



✓ 5S Wash Stations

✓ Kitchen Entry Points

✓ Food Prep/Storage

✓ Waste In/Out Areas

