



**\* What are Polypads ?**

Polypads form a system of food cutting boards, which prevents cross-contamination and ensures a hygienic environment for food preparation.

**\* Is it approved for food preparation?**

Polypads are made from High Molecular Weight Polyethylene Grade 500, which is an industry proved material for food contact and is extremely popular in all areas of food industry.

**\* How does the system prevent cross contamination?**

Food preparation is broken down into several categories, which must be separated from each other at all times. To do this, a different board is allocated to each category. Common colour coding is as follows;

* Raw Meat	- Red
* Raw Fish	- Blue
* Cooked Meats	- Yellow
* Salad and Fruit Products	- Green
* Vegetables	- Brown
* Dairy Produce	- White

**\* Is it easy to clean?**

We recommend that the boards are soaked in warm water and cleaned with a chlorine - based sanitizer.

**\* Does the surface harbour bacteria?**

Polypads are non - absorbent to liquids and odours and therefore do not harbour bacteria.

**\* What is the cost and availability?**

Polypads are far cheaper than wood boards and have cut the cost in achieving a hygienic work place. Standard sizes available from stock include 12" x 9", 18" x 12", 24" x 18" and 30" x 24" in board thickness 12mm, 20mm and 25mm. Bespoke sizes are also available on request.



T000040X April 1999