

Hygiene Stores wins major new contracts

Hygiene Stores UK, Hygiene Group's specialist division supplying cleaning and janitorial equipment, has secured three major new contracts.



The company is supplying all washroom products and personal protective equipment (PPE) to West Midlands-based United Aerosol Manufacturing Ltd, a leading manufacturer of tin cans for the food sector.

Meanwhile, KTC Edibles Ltd, which manufactures and distributes oils and fats mainly to the Asian food market, from two facilities in Wednesbury in the West Midlands and Merseyside, has also appointed Hygiene Stores UK as its primary supplier of cleaning products.

Finally, Hygiene Stores UK is supplying washroom products and disposable PPE to CP Foods in Newmarket, as well as contract cleaning services.



An electronic version of the Hygiene Product Catalogue is available from our website

Website revamped

Hygiene Group's website at www.hygiene.co.uk has undergone a major revamp over the last few months and is now much easier to navigate and explore.

Don't forget to log on regularly for the latest company news and developments!



Group re-recognised as an Investor in People

Hygiene Group has once again been successfully recognised with the prestigious Investors in People standard which it has now held continuously since 1998.

The assessment, by leading provider Quality South-East, found no less than nine areas of best practice in particular praising the company for its 'open, friendly and supportive culture', 'regular and effective team meetings', and 'regular monitoring of key result areas'.

The company was last assessed in 2005 since when the standards for achieving IIP have risen, making the latest re-recognition all the more impressive.



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Hygiene Group clocks up quarter of a century in business

Hygiene Group, the UK's leading specialist supplier of hygiene management services to the food and pharmaceutical industries, is celebrating 25 years in business with its busiest ever year.

Founded in 1983, the company has grown steadily and now has nearly 1,000 employees nationwide.

2008 to date has seen the Group consolidating existing work, embarking on exciting new projects in the biscuit and snack sector, and rapidly expanding its subsidiary janitorial supply business, Stores UK Ltd.

Steve Bailey, Managing Director of the Hygiene Group, commented:



"From small beginnings, Hygiene Group is now established as a nationally respected leader in specialist contract cleaning and support services to the food, drinks and pharmaceutical industries, based on our combination of forward thinking and innovation, alongside consistent investment in our loyal and talented staff.

"As we celebrate this milestone, we are now targeting further innovation and growth, working alongside our customers to provide cost-effective, responsive services to meet their changing needs.

"Despite economic pressures, growth continues

to be buoyant in all sectors and we believe this will continue for the rest of 2008 and into 2009."

Hygiene Group is also investing significant time and resources in developing sustainable initiatives, working with clients to reduce its overall carbon footprint and energy use and improve recycling levels in all possible waste streams.

Steve Bailey added: "Environmental considerations are now very much to the fore when customers are selecting a cleaning supplier and as a leader in that sector, maximising sustainability is at the heart of everything we do."

25th
 twenty-fifth ANNIVERSARY

Hygiene Group to sponsor prestigious industry event

Hygiene Group has announced its sponsorship of the Society of Food Hygiene and Technology (SOFHT) 2008 Annual Lecture and Luncheon.

To be held at a prestigious central London hotel, the event will see Justin King, Chief Executive of Sainsbury's, present a lecture entitled 'Exceeding Customer Expectations for Healthy, Safe, Fresh and Tasty Food' to an audience of leading players within the food, hygiene and technology fields.

Steve Bailey, Managing Director of the Hygiene Group, said: "As the market leader in hygiene services for the food industry we are delighted to be sponsoring this prestigious event."



Hygiene Group is sponsoring the event jointly with Rentokil Initial Foodguard

Trio of contract wins

Hygiene Group has confirmed its status as the number one supplier of contract cleaning services to the food production sector with three more major contract wins.

The Group has taken over the environmental and facilities cleaning contract at Jacob's Bakery facility at Aintree in Merseyside.

Hygiene Group has worked for parent company United Biscuits (UB) since 1998 and also has cleaning contracts at UB sites in Manchester, Carlisle, Teesside, Tollcross, Harlesden, Halifax and Wigston in Leicestershire.

The partnership formed an integral part of UB's Project Finney, which sought to bring standardisation, rationalisation, sustainability and economies of scale from a long-term relationship with a specialist supplier who understood the requirements of both the UB business and its customers - who include major retailers such as M&S and Tesco.

Hygiene Group has worked with UB to develop standard systems across all sites, and the next few months will see the introduction of pictorial working procedures, a standard Key Performance Measurement system, electronic auditing, and closer contact with all Jacob's departments to maximise the efficiency of all the cleaning processes on site.

Leading meat processing company Woodhead Brothers, which is owned by supermarket chain Morrisons, has also appointed Hygiene Group to provide nightly cleaning of all process equipment at its facility at Colne, Lancashire.

Finally, Suffolk-based CP Foods, a leading supplier of pre-packed chicken, prawn, duck and dim sum products, has tasked Hygiene Group with nightly cleaning of production facilities at its base at Newmarket.

Hygiene Group took over the contract, which also includes periodic overhead cleaning to prevent gravity-based contamination, bringing in mobile cleaning teams from around the UK at short notice.

GREEN FOCUS

Protecting the environment is now a key consideration for all organisations when specifying cleaning products and services. The stories in this section show how Hygiene Group is pioneering developments in cleaning solutions which offer optimum performance alongside truly 'green' credentials.

Unique partnership in waste management

Hygiene Group has joined forces with two other suppliers in a unique partnership to manage the movement of waste for a leading cereal manufacturer.

The partnership with Greenstar and Sugarich now undertakes work previously contracted to 13 different companies - each responsible for one stream such as food waste,

landfill, metal and cardboard. To create a far more effective and less time-consuming process, Paul Featherstone of Sugarich, which previously carried out the removal and re-processing of the site's food waste, devised a proposal to streamline the procedure, reduce waste materials and maximise return from recycling cardboard, plastics, metals and food.

Working in partnership with Greenstar, who act as a broker to obtain best possible revenues, the proposal included the total control of waste movement, compaction and baling of all waste streams.

Hygiene now provides the resource to manage the physical movement of the waste based on a 24/7 pattern to complement the site production shift pattern.

Sugarich and Greenstar have made considerable investment in compaction and baling equipment on the site to facilitate and maximise the segregation and handling of site waste streams and substantial benefits are derived from financial return delivered by each category.



The green solution to bacteria spread

Hygiene Group has been selected by leading terminal sanitation expert Byotrol Technology Ltd to supply its new ground-breaking, environmentally friendly range of anti-microbial products.

Terminal sanitisation products are used after cleaning to provide additional protection to equipment and surfaces in any environment where the spread of bacteria could be harmful.

Traditional products of this kind last only a few minutes, but the Byotrol range of biocides - originally

developed as a response to the spread of hospital bugs such as MRSA, offers protection for days and even weeks.

It is hostile to microbes but extremely gentle on people - making it ideal for environments where food is produced or handled - and is the first product of its kind to be biodegradable. A further advantage is that it requires no special storage or disposal procedures. It has been approved by Marks & Spencer and also meets EN1276, EN1500, EN1650 and EN13704 performance standards.

Hygiene Group Managing Director Steve Bailey commented: "If left unchecked, micro-organisms can cause damage or spoilage and even pose a major threat to food safety, and, to date, terminal sanitisation products have had limited impact.

"Now, however, Byotrol can deliver long-lasting protection to food production and handling facilities, with unrivalled performance and

environmental advantages too.

"It's a product which we see as adding significant value to our service offering in this sector."



According to Byotrol's Deputy Chairman, Stephen Falder, "The Byotrol technology has

already been proven in the food industry on both a national and international basis with customers in the US, Iceland and the UK to name just a handful.

"Several leading food manufacturers including Heinz and Northern Foods have already adopted Byotrol technology and further to M&S approval for our Byosan product as a terminal sanitiser, we are experiencing increasing interest in this unique product. I am delighted we are working with the Hygiene Group to introduce Byotrol technology to the wider food industry."

Hygiene Group is the master at Cadbury

A highly innovative and environmentally friendly new method of cleaning floors and washroom areas is proving a great success at one of Hygiene Group's largest clients, Cadbury in Bournville, Birmingham.

The Johnson Diversey 'JonMaster' system significantly reduces the use of chemicals



and water while improving cleaning standards.

Instead of traditional mops and cloths, which often just spread dirt rather than removing it, JonMaster uses micro-fibre cloths which, when slightly damp, develop a static charge which draws dirt into the weave of the cloth and holds it there.

Once used, the cloths can be laundered and re-used over and over, saving on waste.

Allison Jennings of Hygiene Group explained: "The JonMaster system we are using at Cadbury has many advantages: it's non-intrusive, easy to train our operatives and reduces the potential for accidents - such as

slips, trips and falls on wet flooring.

"It is also really effective at removing ground-in dirt from floors, walls and working surfaces. Everything appears much cleaner and brighter, an important issue within a clinical area for client confidence."