



Matfer Color Coded Knives

SANITATION IS OUR CONCERN ONE SOLUTION TO FIGHT CROSS CONTAMINATION...

These fine German knives are forged high grade Chrome-Molybdenum steel. The riveted handles are made of the best quality POM plastic to insure fit, hygiene and durability.

HACCP / COLOR CODES:

Red: raw meat

Brown: cooked meat

Blue: fish

Yellow: fruits and salad

Green: vegetables

HACCP consists in implementing control procedures enabling the identification of hazards, prevention of risks, and definition of preventive measures applicable to guarantee hygiene when producing and distributing collective and commercial food products. The procedure imposes no specific measures: each professional defines the measures implemented to ensure compliance with the sanitary goals set by regulations. Therefore, equipment selection is vital within the framework of the HACCP procedure. The equipment must notably offer sufficient cleaning ability.