25-06-2025

Certificate of Free Sale in the Food Sector for the product

Rivamat

Due to its carefully selected ingredients and their composition, **Rivamat** is ideally suited for use in the food sector.
As a surfactant-free special cleaner, **Rivamat** can be used in kitchens, canteens or in other food processing areas to maintain general workplace hygiene in the building.

Rivamat fulfils all relevant statutory requirements such as

- the Detergents Regulation (EC) No. 648/2004
- the CLP Regulation (EC) No. 1272/2008
- the Chemicals Act (ChemG) in Germany
- the Washing and Cleaning Agents Act (WRMG)
- the Food, Commodities and Feed Code (LFGB)

As proof of its particularly low environmental impact, the product has also been awarded the European environmental logo.

The product is free from fragrances and allergens. The ingredients are exclusively of synthetic, plant or mineral origin and therefore meet the requirements of “Kosher” and “Halal”.

Rivamat can be integrated into an HACCP concept based on Regulation EC No. 852/2004 and the Food Hygiene Regulations (“Lebensmittelhygieneverordnung") in Germany. This in-house factory control concept is usually implemented in the form of cleaning and disinfection plans or in the form of quality procedures, standard operating procedures and work instructions on site.

The above-named uses are subject to consideration of the information in our product and safety data sheets. The owner/operating company must also ensure that the personnel who use our product receive regular training and instruction.

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