

The best HACCP coding system has been developed by chefs simple, efficient and hygienic.



Paul Duijnstee is a professional chef and has run numerous restaurants for over 30 years. As many other members of the white brigade, Paul had to deal with the inefficiency of the coding systems. "I simply thought that certain things could be improved. This resulted in the pictogram system in 2005 which I developed supported by the knowledge and experience of other chefs and kitchen experts," said Paul Duijnstee.

The first decision was to focus on hotel and restaurant schools. This resulted in the successful acceptance of the "Info Food Stickers" as teaching material for all important educational programmes in the Netherlands and Belgium. Many hotel and catering companies have now come to be aware of the product. "I am glad that various well-known hotel chains, institutions with large kitchens, food-processing companies and laboratories now use this coding system to their satisfaction. The increase in volume also result in a more competitive pricing. We also provide kitchen presentations and workshops and use their valuable feedback for improvements. This approach ensures that we can improve the system based on input from the market."

The product

Competitive sticker based coding systems leave unwanted adhesive and paper residue behind on the containers. "Info Food Stickers" products do not do this. The adhesive will dissolve completely during the post-rinsing programme of your dish washer (at 80° C). This results in a significantly reduction of the cross contamination risk. All other available systems have significant problems with reverse condensation resulting in written text becoming illegible. "Info Food Stickers" products do not have this problem: When taking a container out of the freezer or the refrigerator, you can still read the written text and even add additional text.

Simplicity

Most other coding systems use too many unnecessary products resulting in complicated, time-consuming and expensive procedures for their use. "Our system consists only of two types of stickers that can be used in combination or separately. This ensures that fewer errors are made. We have, for example, the "Pictogram Sticker 4all", suitable for all products for the fridge, freezer, dry store, etc., and the "Week/Day FIFO-safe sticker system". You will find the "How to Use" on our website in 28 languages. For more information visit: www.infofoodstickers.com