



**WINNER**  
NSW Best Quality Draught award AHA, Oaks Hotel,  
voted by CUB and LIONCO.



- ✓ NON-HAZARDOUS FORMULATION
- ✓ SUSTAINABLE
- ✓ LOW RISK CATEGORY
- ✓ LESS RISK WHEN HANDLING
- ✓ LOWER FREIGHT COSTS
- ✓ LESS STORAGE RISKS
- ✓ REDUCE CELLAR RISKS
- ✓ MINIMISE BEER WASTAGE
- ✓ OUTSTANDING PROVEN RESULTS
- ✓ LABORATORY TESTED

### TEST RESULTS

Analysis of **BRACTONSAFE® | CRAFT BEER LINE CLEANING** agent and cleaning equipment samples were selected based on contamination risk and critical cleaning point.

**BRACTON's** microbiologist tested the cleaning solution by running the cleaning solution through a beer tap and tested post cleaning.

This yielded a result of 2.1 and the cleaning agent itself was tested yielding a result of 1.5. A blank swab was also used which produced a result of 1.3, indicating that the **BRACTONSAFE®** cleaning agent is at a **high standard**, performing as well as, if not better than current corrosive 8 Chemicals.

These results indicate that the Bracton cleaning agent and equipment will produce a clean environment up to the **highest standard** required to satisfy the highest control of HACCP Management.

## NON-HAZARDOUS BEER LINE CLEANING RESULTS ARE SCALED IN THE FOLLOWING CHART.

(NOTE: Limits have been set via statistical analysis of industry standards).

### RESULTS

CLEAN	CAUTION	FAIL
1.0 - 2.5	2.5 - 3.0	3.0 - 5.0

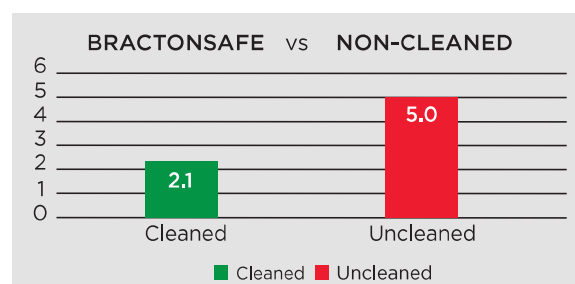
SAMPLES WERE SELECTED BASED ON CONTAMINATION\* RISK AND CRITICAL CLEANING POINT. (HACCP)

### SAMPLE

Coupler* <b>(UNCLEANED)</b>
Tap Post Cleaning
Tap Cleaning Agent
Blank Swab

### RESULTS

5.0
2.1
1.5
1.3



\* Note how contaminated the coupler becomes. It's important to clean the parts that beer flows through.

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