

NEW MARK OF APPROVAL COVERS HYGIENE IN COOKING AND CATERING MARKET

# EAT SAFER WITH DIAMOND SEAL



KIWA IS WORKING ON THE DEVELOPMENT OF A NEW EUROPEAN MARK OF APPROVAL FOR EQUIPMENT USED TO PREPARE FOOD AND DRINK. A MARK OF APPROVAL FOR ELECTRICAL EQUIPMENT HYGIENE DOES NOT YET EXIST IN EUROPE.

In Europe, countries have hygiene legislation, but this is limited to food safety in general. It covers issues such as the use of materials containing potentially toxic substances or the use of chip-resistant paints. Eager to take food safety one step further, Kiwa is launching the Diamond Seal hygiene mark of approval, focussing on specific equipment.

## EUROPEAN NORMS

'There are several European norms around', says Leendert van der Marel, commercial manager of Kiwa Energy using Products, 'but they are not mandatory. They apply to professional gas kitchens and not to electrical devices. The USA does have norms for electrical devices. We would like to use these as the basis for our mark of approval, in combination with the European Directive for Food & Feed 2002/72/EC.'

## BASIC GUIDELINES

Within the context of the new Diamond Seal mark of approval, Kiwa is developing specific guidelines for cooking and catering equipment.

These are the main points of attention:

- materials and parts will be assessed on the basis of the consistency, flavour and colour of the food (or drink);
- the reliability of the equipment, its sturdiness, serviceability and maintenance requirements will also be checked.

## EU DIRECTIVE

The Diamond Seal mark of approval will provide manufacturers not only with a marketing tool, but also with an answer to EU requirements. There is already a directive for Energy using Products for white goods but, according to the EU, a similar directive is needed for professional baking and cooking equipment and food-processing machines, such as coffee machines.

By setting strict requirements for hygiene as well as reliable functioning and safety, we will offer manufacturers the opportunity to distinguish themselves in the market. We're looking at issues such as how easy products are to clean, the presence of grilles that can trap waste food or of corners and holes in which bacteria can settle.'

## LOGICAL SUPPLEMENT

Kiwa will initially concentrate on the market for coffee machines, large kitchens and industrial dishwashers. Says Van der Marel: 'Kiwa is completely at home within these markets. We already provide products in the field of electrical safety, gas, water safety and efficiency. Hygiene is a logical addition to this.'

Kiwa has started a pilot project at Bravor, a manufacturer of professional coffee machines which supplies restaurant chains such as AC. In the meantime, other manufacturers have also shown interest in the Diamond Seal mark of approval.

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