

D-Mould[®] Sanitiser



Jaymak's mould remediation system is designed to provide effective yeast, mould & bacteria control for up to 6 months.

AS4709-2001 Guide to Cleaning and Sanitising Plant and Equipment states *"The ideal sanitiser would be active at low concentrations on all microorganisms, have low toxicity, be non-corrosive to food equipment, impart no flavours or taints to the product, be stable as a concentrate and be economical in use."*

Jaymak's D-mould[®] is all that and more!

AQIS approved under category 26 for use on refrigeration units and as a lubricant type B for use on meat hooks and rollers in Export Registered Meat Establishments.

D-Mould[®] is listed as an approved product (certification no: 9804PL) by the National Association for Sustainable Agriculture (NASAA Certified Organic). Being an approved product ensures our organic integrity and verifies our support for sustainable agricultural practices.



Jaymak complies with the requirements of ISO 9001:2015 and ISO 22000:2018 in the provision of planning, coordination, and specialised cleaning services to the hospitality, healthcare, and food sectors.

Jaymak Australia



Tel: 1300 529 625

Email: sales@jaymak.com.au

Web: www.jaymak.com

YOUR TRUSTED PROFESSIONALS IN CERTIFIED CLEANING

What's so special about Jaymak's D-Mould® sanitiser?

The following tests were undertaken to validate the effectiveness of Jaymak's mould remediation system and the residual protection of the D-Mould® sanitiser.

These tests also illustrate the need for D-Mould® to be applied every 6 months for effective yeast, mould and bacteria control.

The tests were conducted independently by Sonic Healthcare over a seven month period from February-September.

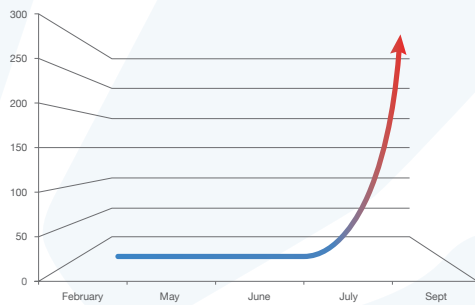
Two separate coolrooms at different sites were cleaned and treated as per the Jaymak process under our ISO 22000 certification.

Swab tests were taken from the FDC units and walls of the coolrooms at the conclusion of each cleaning and sanitising treatment in February and at four further intervals thereafter. These swabs were tested for yeast, mould and total plate count growth.

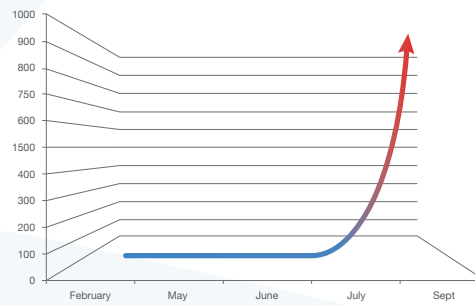
A reading of above 100 CFU/cm was deemed to show that the cleaning program was no longer effective and further cleaning would be necessary.

From this testing, it was clear that to maintain the highest protection against yeast, mould and bacteria in the coolroom, re-cleaning and re-application of D-Mould® is necessary every 6 months.

Meat Coolroom



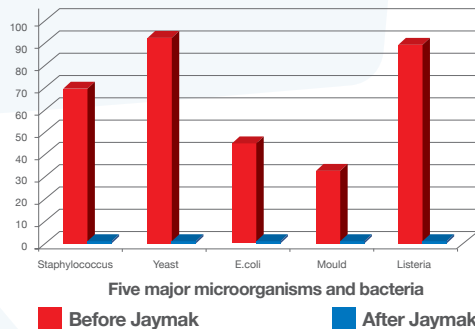
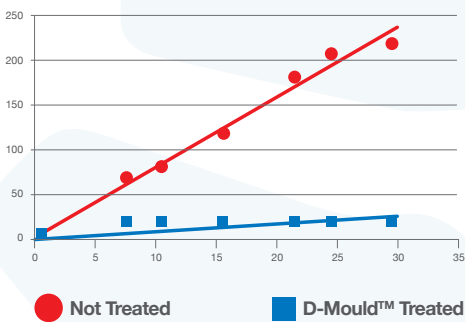
Keg Room



Standard Plate Count

The most recent testing with the Food & Water Testing Division of Sonic Healthcare Ltd. was to investigate the effectiveness of Jaymak's decontamination procedure for sanitising and protecting coolroom surfaces against five major microorganisms. The results on the below show no survival of the five species tested after the Jaymak procedure for coolroom hygiene.

Size (mm)



Jaymak complies with the requirements of ISO 9001:2015 and ISO 22000:2018 in the provision of planning, coordination, and specialised cleaning services to the hospitality, healthcare, and food sectors.

Jaymak Australia



Tel: 1300 529 625
 Email: sales@jaymak.com.au
 Web: www.jaymak.com

YOUR TRUSTED PROFESSIONALS IN CERTIFIED CLEANING