



FOOD SAFETY INNOVATION

FOOD HYGIENE AND FOOD SAFETY

**RECOMMENDED
PRODUCTS
FOR HANDLING
AND STORING
OF DRY FOOD**



FOOD HYGIENE AND FOOD SAFETY

Food safety must be guaranteed throughout the entire food chain. In the HORECA sector the following phases in managing and treating foods in the kitchen are identified:



Reception of goods



Food storage and preservation



Food handling and preparation



Food presentation or serving

Hygiene measures must be stepped up in all food handling phases.

RECEIVING DRY FOOD

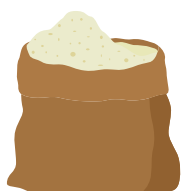
It is important to ensure that all raw materials received comply with the health and quality requirements laid down to prevent foodstuffs endangering consumers' health. For this purpose, the provisions set out in the Hazard Analysis and Critical Control Points (HACCP) system must be followed.



- » **Remove the packaging** of the raw materials received (cardboard box, plastic bag) whether or not the food is packed inside. This packaging is the outermost wrapping, used during distribution and transport.



- » Before the products received are placed in the establishment's own **containers**, check that they are **clean and have been disinfected**.



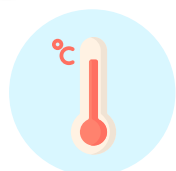
- » **Mark** the containers used for preserving and storing foods with the necessary information to enable all the products to be **traceable**.

When dry products (legumes, pasta, rice, etc.) are delivered in bulk or in large sacks and transferred to the company's plastic containers, the new container must be **marked** with the information on the original label (product brand, batch number, opening date and expiration date or best-by date), thereby ensuring the **traceability** of the raw material.

- » When handling bulk products, **do not mix** raw materials **from different batches** in the same container.



STORAGE AND PRESERVATION OF DRY FOOD



Temperature: storage areas should be kept cool, dry, and well aired. We recommend a room temperature of between 10 °C and 20 °C.



Humidity: humidity control is very important for the storage and preservation of dry food. A relative **humidity of between 50% and 60% is recommended**.



Control warehouse stock. We recommend keeping an inventory of all the existing products in the warehouse and to establish the frequency for checking the amount and condition of the products.



We recommend the use of hermetic containers to prevent non-perishable foods sensitive to oxidation, environmental humidity or loss of aroma (snacks, spices, dehydrated products, nuts, biscuits, etc.) from spoiling.

• GASTRONORM AIRTIGHT CONTAINERS

GN1/9	 65mm	 PP	 Ref. 03020 · 0,6L	 PP	 Ref. 04014	 ABS	 Ref.74010 · 0,6L	 PC	 Ref.94010 · 0,6L		
	 100mm		 Ref. 03021 · 1L			 Ref. 74011 · 0,9		 Ref.94011 · 0,6L			
	 150mm		 Ref. 03022 · 1,5L					 Ref.94012 · 1,2L			
GN1/6	 65mm	 PP	 Ref. 03023 · 1,1L	 PP	 Ref. 09852	 ABS	 Ref.07796 · 1L	 PC	 Ref.09796 · 1L	 PC	 Ref.94015 · 1L
	 100mm		 Ref. 03024 · 1,7L			 Ref.07797 · 1,5L	 Ref.09797 · 1,5L		 Ref.94016 · 1,6L		
	 150mm		 Ref. 03025 · 2,6L			 Ref.07798 · 2,15L	 Ref.09798 · 2,15L		 Ref.94017 · 2,3L		

We have provided some suggestions for the transfer of certain food products to the restaurant's own containers.

DRY FOOD

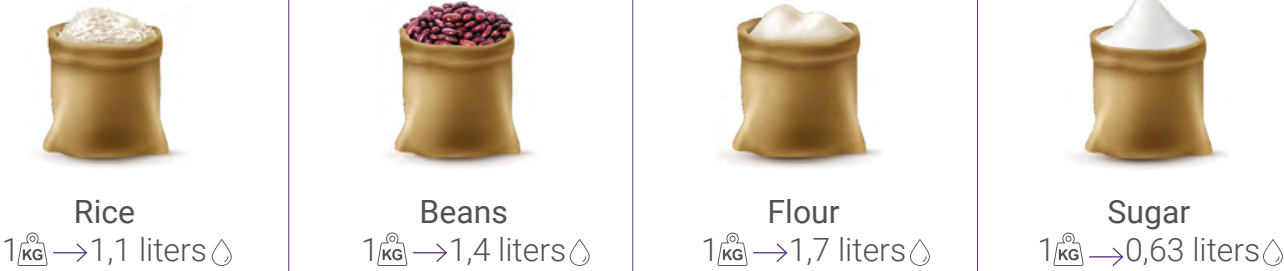


Figure 1. Approximate illustrative figures for the transfer of dry food products.

For the storage of non-perishable food with low humidity such as legumes, pasta, rice, etc., we recommend the use of containers with closable, not necessarily hermetically sealed, lids, thereby preventing moisture from infiltrating the container and spoiling the food.



• SQUARE CONTAINERS



Ref. 91851 · 2L
180xh100 mm



Ref. 91852 · 4L
180xh190 mm



Ref. 91853 · 6L
225xh190 mm



Ref. 91854 · 8L
225xh230 mm



Ref. 91855 · 12L
285xh210 mm



Ref. 91860 · 2L
180xh100 mm



Ref. 91861 · 4L
180xh190 mm



Ref. 91862 · 6L
225xh190 mm



Ref. 91863 · 8L
225xh230 mm



Ref. 91864 · 12L
285xh210 mm

• INGREDIENT BINS



ColorClip Accessible Containers are designed for perfect storage, optimal conservation, maximum hygiene and the strictest control of raw materials.



GN 1/3

GN 2/3



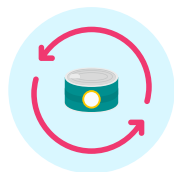
Ref. 09146 · 7L
395x200xh200 mm



Ref. 09145 · 16L
415x340xh200 mm



Ref. 09308 · 14L
480x230xh227 mm



Product rotation: we recommend using the FIFO (first-in, first-out) management system. All stored **products should be marked with the date of arrival** in the warehouse and **the expiration** or best-by date.

First-In



First-Out



GN 1/1

FIFO SYSTEM



Ref. 09144 · 22,65L
565x340xh200 mm



Ref. 00918 · 50L
565x340xh400 mm



Accessible Containers are ideal for the preservation of food with extremely low levels of humidity. The contents of the containers are accessible and the lid stays in the open position without having to be held.



Ref. 00919 / 80L
655x435xh560 mm



Ref. 00920 / 100L
705x465xh580 mm



Sliding lid designed for greater accessibility.



Ref. 00446 / 30L
ø 385xh385 mm



Ref. 00448 / 60L
415x415xh500 mm



Ref. 91856 · 18L
285xh320 mm



Ref. 91857 · 22L
285xh400 mm



Ref. 91865 · 18L
285xh320 mm



Ref. 91866 · 22L
285xh400 mm



With regard to the storage of non-perishable raw materials, it is of paramount importance to **identify and separate all allergenic materials** from other food. Nuts, gluten-free cereals, peanuts, soy, mustard, lupins and food products containing these allergens as an ingredient must be clearly labeled and separated from other food in order to prevent cross-contact.



Store allergenic raw materials in clearly labeled areas to prevent cross-contact.



• ANTI-ALLERGIC AIRTIGHT CONTAINERS



GN 1/6

Ref. 61390 · 2,6L
176x162xh150 mm



GN 1/4

Ref. 61392 · 4,3L
265x162xh150 mm



GN 1/3

Ref. 61393 · 6L
325x176xh150 mm



GN 1/2

Ref. 61391 · 10L
325x265xh150 mm



GN 1/1

Ref. 61397 · 20,5L
530x325xh150 mm



HANDLING DRY FOOD



• SCOOP



Ref. 09469 · 190cl
330x150x140 mm



Ref. 09459 · 95cl
280X120X120 mm



Ref. 09265 · 60cl
126x110x120 mm



Ref. 09457 · 18cl
250x80x55 mm



ARAVEN S.L.

Pol. Ind. San Miguel
C/ Río Martín nº 6
50830 Villanueva de Gállego, Zaragoza (Spain)
T. (+34) 976 46 52 00

ARAVEN EQUIPMENT, LLC.

3325 N.W. 70th Avenue
Miami, Florida 33122-1332 (USA)
T. (+1) (305) 777 - 7498
F. (+1) (305) 777 - 7499

ARAVEN EQUIPMENT, S.A CV

Darwin 74 Int.301,
Col. Anzures, Deleg. Miguel Hidalgo
11590 Ciudad de México (Mexico)
T. (+52) 5202 32 07/ 5202 27 62

www.araven.com



araven
GROUP

PASSION TO INNOVATE