



FOOD SAFETY INNOVATION

FOOD HYGIENE AND FOOD SAFETY

**RECOMMENDED
PRODUCTS
FOR HANDLING
AND STORING
VEGETABLES**



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 handling 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.

The following guide focuses on hygiene and food safety measures relating to the handling and preservation of vegetables.

RECEIVING VEGETABLES

- » All foods received must be checked to ensure that the containers and packaging are intact, the food temperature is correct, food labeling and shelf-life is correct, it has been transported in adequate hygiene conditions and that the delivery notes are correct.
- » **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.
- » **Packaging that cannot be removed** and that has been in contact with the exterior during the delivery process **should be disinfected**.
- » In the case of fresh produce, such as vegetables, **swap the supplier's container for a clean, disinfected container in the reception zone**.



WASHING AND DISINFECTING VEGETABLES

After receiving a delivery of fresh vegetables, they must be **washed** and then **disinfected**. The purpose of washing vegetables is to get rid of any soil, stones, insects, pesticides, etc. that may remain on the vegetables. Fruit and vegetables must be washed and disinfected to reduce or eliminate the microorganisms and any other possible pollutants on them.



Wash fruit and vegetables under cold running water, especially those that are going to be eaten raw and unpeeled.

- » Remove any parts in poor condition.
- » Disinfect vegetables to be eaten raw and fruit that is not peeled before eating.
- » Do not handle washed fruits and vegetables on the same surface as those that are unwashed.
- » After disinfecting vegetables, consume immediately or store them in clean, disinfected containers. Refrigeration is essential to maintain the microbiological quality of clean fruits and vegetables.



ARAVEN perforated containers facilitate drainage in the washing processes.

BOWLS AND COLANDERS



STORING AND PRESERVING VEGETABLES

- » Before the products received are moved to the establishment's own **containers**, check that they are **clean and have been disinfected**.
- » Correct storage and preservation of food serves a dual purpose:
 - ✓ Ensuring optimal hygiene and food safety quality
 - ✓ Reducing the quantity of waste due to food spoilage.



TOP SHELVES:

Fruits and vegetables that are intended for **raw consumption**



LOWER SHELVES:

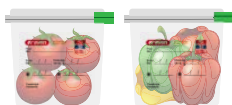
raw vegetables and fruits intended for preparation using a **heat treatment**



- » Choose a container with sufficient capacity to store vegetables correctly. Bear in mind the type of vegetable to estimate the volume that a certain amount of that product will occupy (See Table).

VEGETABLES

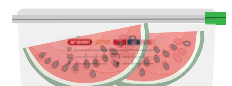
* Guideline weight-volume conversion table for various vegetables.



Medium size

- Apples, carrots, tomatoes, avocados, oranges, etc.

1  → 2,3 litres 



Large size

- Watermelon, papaya, melon, pineapple, etc.

1  → 2,2 litres 



Whole leafy vegetables

- Lettuce, escarole, chard, cabbage, etc.

1  → 4,5 litres 

● FOOD CONTAINERS WITH LID

Ref.
 ○ Ref. **01** ____
 ● Ref. **91** ____



6x ○ ●
 Ref. **172** / 30L
 530x396xh159 mm



12x
 Ref. **01178**
 432x332xh12 mm



6x ○ ●
 Ref. **173** / 40L
 530x396xh225,5 mm



23L



6x
 Ref. **03171** / 35L
 530x396xh205,5 mm



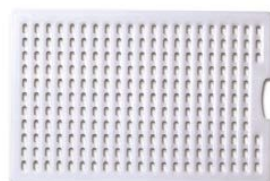
6,8L



4x ○ ●
 Ref. **183** / 60L
 530x396xh378,5 mm



12x
 Ref. **01180**
 416x262xh10 mm



6x ○ ●
 Ref. **00545** / 40L
 830x460xh180 mm

● FOOD TRANSPORT CONTAINERS

Containers with ventilation areas that can be opened or closed as required in order to ensure an optimal preservation of fruits and vegetables.



6x
 Ref. **01850** / 50L
 600x395xh410 mm



4x
 Ref. **01870** / 70L
 655x435xh455 mm



4x
 Ref. **01890** / 90L
 705x465xh480 mm



● **INGREDIENT BINS**

Recommended for preserving vegetables of volume and high rotation: potatoes, onions, etc.



GN 1/3

GN 2/3

GN 1/1 **SISTEMA FIFO** · SYSTÈME FIFO · FIFO SYSTEM



It is recommended to manage vegetables, whether refrigerated/frozen or at room temperature, **according to the FIFO (First in, First out)** system-sorted and separated into appropriate containers made from materials that are suitable for food contact.

Systems that facilitate an orderly food rotation: the first thing in - the first thing out.



Better stock control and reduction of waste through the FIFO system, with a loading lid and unloading lid.



Easy access to the interior, even when stacked.



Shelf accessibility. Allows stacking, space optimisation.

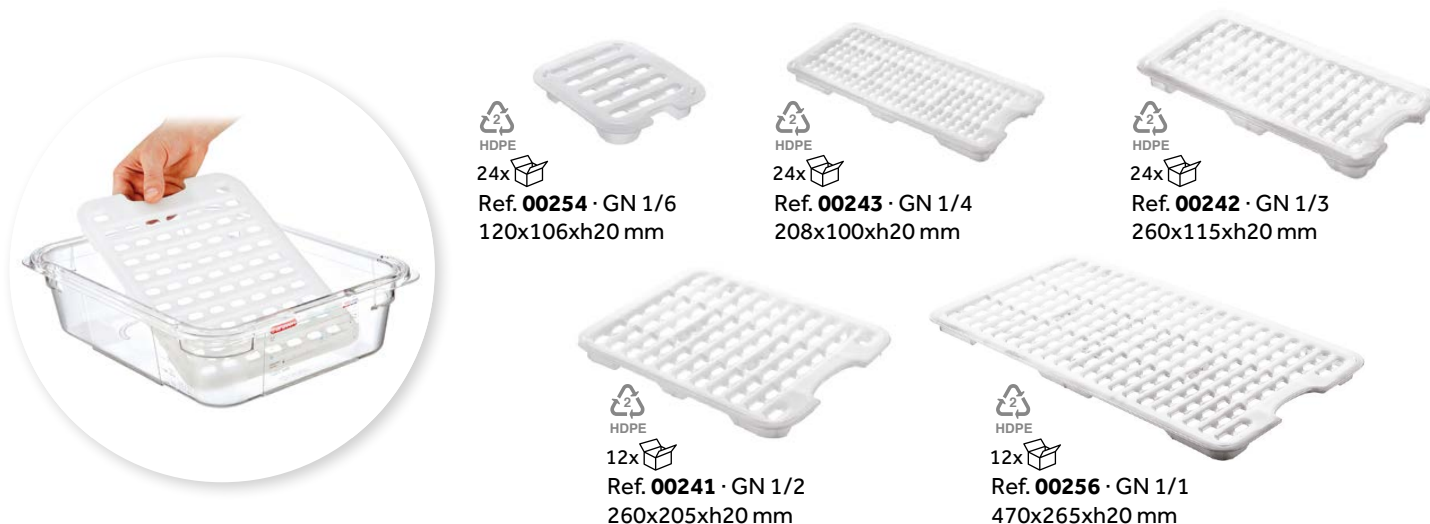


● GASTRONORM RACKS AND PERFORATED FOOD PANS

Fresh fruits and vegetables have a high water content. This characteristic is crucial in preserving them correctly since over time they release this water in the form of moisture which can condensate on the walls and bottom of food containers causing mould to appear which in turn could give rise to a process of rotting.

Containers intended for storing this kind of foodstuff **should not have airtight seals and should have ventilation zones** that allow water to evaporate without forming condensation.

Placing ARAVEN drain trays at the bottom of the container also allows air to flow around the food and prevents condensation and water accumulation from forming in the bottom area.



● GASTRONORM PERFORATED FOOD PANS

GN 1/6



Ref. **94073** / 1,9L
176x162xh130 mm



0,53L

GN 1/3



Ref. **94075** / 4,6L
325x176xh130 mm

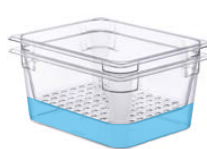


1,35L

GN 1/2



Ref. **94076** / 7,8L
325x265xh130 mm



2,3L

GN 1/1



Ref. **94078** / 17,2L
530x325xh130 mm



5,8L



● GASTRONORM FOOD PANS

GN 1/3



GN 1/2



GN 1/1



● GASTRONORM TOWERS

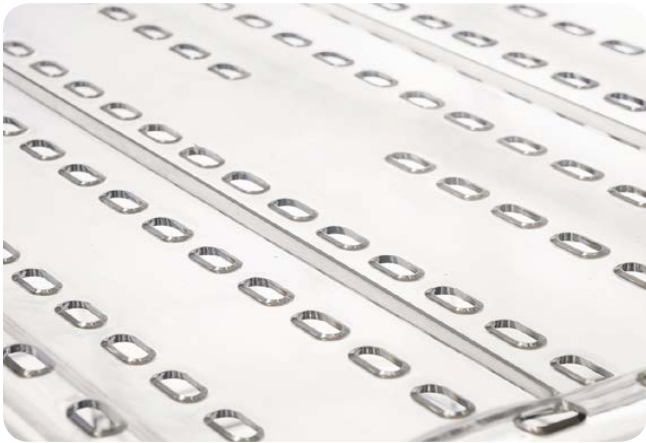
The ARAVEN GastroNorm tower ensures an optimal preservation of foods with moisture (fruits and vegetables). The structure of the tower itself serves as the lid of the container, so the tray does not need an additional lid, thus providing the tower with ventilation areas to ensure that air currents cool the food quickly, preserving it at suitable refrigeration temperatures and preventing moisture from accumulating inside, preventing mould growth.



Recommended for preserving more delicate vegetables: mushrooms, sprouts, strawberries.

● GASTRONORM 2/1 CONTAINERS

Recommended for preserving vegetables of high volume and the drainage of leafy vegetables in the washing process.



Fully Nested
Posición encajable
Position emboîtable



17L



17L

Stacked without lid
Posición apilable sin tapa
Position empilable sans couvercle



49L



68L



2x
Cod. **04069** / 70L
650x530xh300 mm



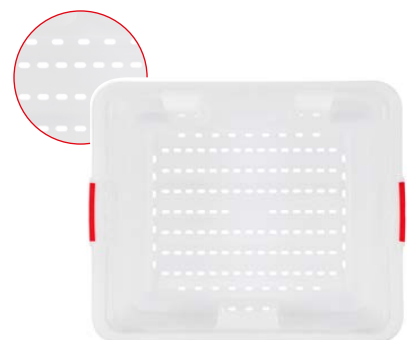
2x
Cod. **04070** / 90L
650x530xh380 mm



2x
Contact lid
Tapa de apoyo
Couvercle d'appui
Cod. **04071**
650x530xh20 mm



2x
Cod. **04079** / 70L
650x530xh300 mm



2x
Cod. **04080** / 90L
650x530xh380 mm



Fully Nested

Posición encajable
Position emboîtable



17L



17L



Stacked without lid

Posición apilable sin tapa
Position empilable sans couvercle



49L



68L

+80°C | +176°F
-40°C | -40°F

+90°C
+194°F



2x
Cod. **74069** / 70L
650x530xh300 mm



2x
Cod. **74070** / 90L
650x530xh380 mm



2x
Contact lid
Tapa de apoyo
Couvercle d'appui
Cod. **74071**
650x530xh20 mm



2x
Cod. **74079** / 70L
650x530xh300 mm



2x
Cod. **74080** / 90L
650x530xh380 mm

COMPREHENSIVE IDENTIFICATION SYSTEM

- **ARAVEN MARKER + PERMANENT LABEL INCLUDED**



Mark the containers used for preserving and storing foods with the necessary information to enable traceability of all the products stored.

ARAVEN containers have a permanent traceability label integrated in the container to identify the contents and keep track of information relating to their origin. You can record the origin of the food, type of product, preparation, preservation conditions, best-before date, etc.

- **CLASSIFICATION BY FOOD TYPE**

ARAVEN containers, thanks to their colour identification system (ColorClip), help prevent cross-contamination, ensuring that the contents of a container are always of the same type. For vegetables they will be green.



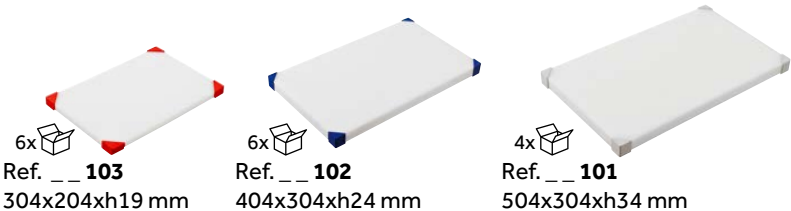
CHOPPING BOARDS FOR HANDLING FOOD



Colour coding:

The colour in the corner of the board identifies the type of food to be handled.

- Ref. 00 _ _ _
- Ref. 02 _ _ _
- Ref. 03 _ _ _
- Ref. 05 _ _ _
- Ref. 07 _ _ _
- Ref. 22 _ _ _
- Ref. 60 _ _ _
- Ref. 08 _ _ _



- Ref. 00 _ _ _
- Ref. 22 _ _ _
- Ref. 03 _ _ _
- Ref. 05 _ _ _
- Ref. 07 _ _ _
- Ref. 32 _ _ _
- Ref. 60 _ _ _



HANDLING TRAYS

GN TRAYS



12x
Ref. **00283** / 13L · GN 1/1
530x325xh100 mm



12x
Ref. **00256** · GN 1/1
470x265xh20 mm



12x
Ref. **00282** / 9L · GN 1/1
530x325xh65 mm

TRAYS WHITOUT LID



03171 01170 1171



24x
Ref. **01129** / 2L
300x205xh60 mm



24x
Ref. **01130** / 3L
345x235xh75 mm



12x
Ref. **01131** / 5L
435x285xh80



12x
Ref. **01179**
370x215xh10 mm



12x
Ref. **01132** / 8L
485x335xh80 mm



12x
Ref. **01180**
416x262xh10 mm



12x
Ref. **01133** / 10L
540x385xh80 mm



12x
Ref. **01134** / 20L
440x350xh160 mm



12x
Ref. **01182**
375x300xh12 mm



6x
Ref. **03171** / 35L
530x396xh205,5 mm



6x
Ref. **01170** / 25L
530x396xh139 mm



12x
Ref. **01178**
432x332xh12 mm



6x
Ref. **01171** / 35L
530x396xh205,5 mm

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