

Knives and ancillary items  
**HACCP**  
Hygiene made easy

**Ideal for  
the food  
processing  
companies**



- Our recommendation: Implementation of the HACCP regulation thanks to clear colour separation with the DICK hygiene concept
- Especially hygienic knives with seamless connection between bolster and handle
- Knives available in fully forged and in light series-ProDynamic
- Practical assortment

Your dealer:

# An important module in implementing the HACCP concept!

Starting January 2006 there will be a uniformed code for food safety and hygiene throughout Europe.

The main concern of this regulation is to guarantee uniform hygiene standards in the European Union with the aim of assuring that foods do not pose a health hazard.

The basic principles of the food hygiene requirements are:  
**Compliance of basic food hygiene in conjunction with safe food handling, individual operational control concepts and product liability.**

For food hygiene this means that i.e. so-called clean and unclean working areas are separated or a distinction has to be made between various foods.

HACCP means that hazards are analysed and counter-measures taken (HACCP = Hazard Analysis and Critical Control Points).

Deemed as a hazard is unacceptable contamination of food, which means an unreasonable risk for the consumer. Here, in particular, special importance is placed on preventive measures. Proof of these individual control measures must be provided by the companies to the supervisory authorities.

A perfect example can be the contamination of fresh salad through salmonella from poultry (cross-contamination). When cutting raw poultry there is a risk that salmonella will adhere to the knife blades. If the same knife is subsequently used to cut salad, the salmonella can be transmitted and thus also be passed onto humans. Friedr. Dick has already offered corresponding products in its programme for a long time in order to prevent these hazards.



Uwe Staiger, head of the show team of the master chef association in gastronomy Baden-Württemberg.



Only cooking knives with coloured handles enable a clear separation of the foods which have been processed, thus preventing cross-contamination. An internationally accepted colour concept was developed for the high risk categories:

- Red for raw meat
- Blue for fish/seafood
- Yellow for poultry
- Green for fruit and vegetables
- White for Pastries
- Brown for Cooked Food

Moreover, the knives are especially hygienic through the perfect connection between the molded handle and the steel of the knife. This way no contamination can penetrate any gaps.

The user could obtain all types of knives in the various colours, however this would not be considered useful for reasons of costs and space. Therefore, Friedr. Dick offers a clear, competent selection of the actually required knives and tools. This task was fulfilled together with significant training centres. The selected program is clear and allows everyone to implement the requirements of the HACCP concept.



The forged HACCP knives from Friedr. Dick do not just solve problems, but are perfect tools thanks to the Premier-Plus features:

- 1. Perfect volume and shape of the handle**
- 2. Effortless cutting blade thanks to the polished edge**
- 3. Comfortable grip**
- 4. Perfectly balanced**

The knives of the Premier Plus series are recommended by top Chefs Ronny Pietzner and Uwe Staiger, head of the show team of the master chef association in gastronomy Baden-Württemberg.

As a leading system supplier, Friedr. Dick offers a reasonably-priced alternative with the coloured knives from the Pro-Dynamic series.

In addition, coloured plastic cutting boards are available in two sizes in the program as well.

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**Kunststoff-Schneidbrett mit Saftrille, beidseitig verwendbar**  
Cutting Board with groove, to be used on both sides

**9 1530 00**  
53 x 32,5 x 2 cm  
20<sup>3</sup>/<sub>4</sub>" x 12<sup>3</sup>/<sub>4</sub>" x <sup>3</sup>/<sub>4</sub>"

**9 1265 00**  
26,5 x 32,5 x 2 cm  
10" x 12<sup>3</sup>/<sub>4</sub>" x <sup>3</sup>/<sub>4</sub>"



- Backwaren, Pastries
- Rotes Fleisch, Red Meat
- Fisch, Fish
- Geflügel, Poultry
- Gemüse, Vegetables
- Gekochte Lebensmittel, Cooked Food

9 1530 00 / 9 1265 00  
9 1530 00-03 / 9 1265 00-03  
9 1530 00-12 / 9 1265 00-12  
9 1530 00-02 / 9 1265 00-02  
9 1530 00-14 / 9 1265 00-14  
9 1530 00-15 / 9 1265 00-15

**Officemesser**  
Paring Knife



9 cm = 3<sup>1</sup>/<sub>2</sub>" 8 1447 09

**Kochmesser**  
Chef's Knife



21 cm = 8" 8 1447 21



23 cm = 8<sup>3</sup>/<sub>4</sub>" 8 1447 23



● 26 cm = 10" 8 1447 26

**Filetmesser, flexibel**  
Fillet Knife, flexible



18 cm = 6<sup>3</sup>/<sub>4</sub>" 8 1454 18

**Tranchiermesser**  
Slicer



18 cm = 6<sup>3</sup>/<sub>4</sub>" 8 1456 18



● 21 cm = 8" 8 1456 21



21 cm = 8" 8 1456 26

**Fleischgabel, geschmiedet**  
Meat Fork, forged



15 cm = 5<sup>3</sup>/<sub>4</sub>" 9 1009 18

**Küchenmesser**  
Kitchen Knife



8 cm = 3" 8 2620 08



● ● ● ● ○ 11 cm = 4<sup>1</sup>/<sub>4</sub>" 8 2620 11



● ● ● 16 cm = 6" 8 5080 16

**Kochmesser**  
Chef's Knife



● ● ● ● ● 21 cm = 8" 8 5447 21



● ● ● ● ● 26 cm = 10" 8 5447 26  
● ● ● ● ● 30 cm = 11<sup>3</sup>/<sub>4</sub>" 8 5447 30

**Kochmesser, Wellenschliff**  
Chef's Knife, serrated edge



26 cm = 10" 8 5448 26

**Tranchiermesser**  
Slicer



● ● 21 cm = 8" 8 5453 21

**Ausbeinmesser**  
Boning Knife



● ● ● 15 cm = 5<sup>3</sup>/<sub>4</sub>" 8 5368 15

**Ausbein- und Filetmesser, flexibel**  
Boning and Filleting Knife, flexible



15 cm = 5<sup>3</sup>/<sub>4</sub>" 8 5370 15

**Brotmesser, Wellenschliff**  
Bread Knife, serrated edge



● ● 20 cm = 8" 8 5060 20

**Aufschnittmesser, Wellenschliff**  
Slicer, serrated edge



● ● ● ● ● 30 cm = 11<sup>3</sup>/<sub>4</sub>" 8 5037 30

**Aufschnittmesser, Kullenschliff**  
Slicer, Kullenschliff



30 cm = 11<sup>3</sup>/<sub>4</sub>" 8 5038 30

**Küchengabel**  
Kitchen Fork



● 14 cm = 5<sup>1</sup>/<sub>4</sub>" 9 2020 14



○ 13 cm = 5" 9 2018 13

**Wetzstahl**  
Sharpening Steel



● ● ● 30 cm = 12" 7 5171 30

● ● ● ● ● ○ Auch mit Griff blau, braun, gelb, rot, grün und weiß lieferbar / Also available with blue, brown, yellow, red, green and white handle