

Focused Sanitation Solutions for the

Red Meat Industry



A Zep Company 

Helping You Stay Compliant

We bring industry experience, training and a service-oriented approach to your business, working closely with you to solve the most difficult microbial challenges.

AFCO sanitation experts will partner with you to help improve your food quality and safety programs, train your team members on safe and effective sanitation procedures, and help you stay compliant with the ever-changing regulatory environment and customer audit mandates.

Protecting Your Brand

We understand that food safety is critical to your business. That's why we offer a wide portfolio of **direct intervention antimicrobials and application solutions.** Our SQF and

WITH OUR NEW FACILITY IN KINGMAN, AZ, WE ARE BETTER POSITIONED TO HELP YOU PRODUCE A HIGH-QUALITY PRODUCT WHILE KEEPING YOUR EMPLOYEES AND CUSTOMERS SAFE.



HACCP Educated Food Safety Specialists bring the technical expertise to troubleshoot your specific application, not a one-size-fits-all approach. We can also assist in sanitizing your hard surfaces to prevent cross-contamination while protecting

your sensitive equipment. Our **EcoClear** division can deep clean your refrigeration evaporator coils in food processing and storage areas, rooftop units, cooling towers, and other hard-to-reach spots that can hide and spread microbes.

Clean Hands

Whether you're working with food or on equipment, **we have the industrial-strength hand cleaners and sanitizers you need** in your choice of foam, spray or liquid products. Our E2 hand soaps and E3 hand sanitizers are also a good choice for preventing cross-contamination in food processing areas.



Increasing Efficiency While Reducing Costs

Efficient businesses find ways to improve production while reducing their carbon footprint, environmental impact, and water and energy usage. Through our **Infobase** and **myProgram** tracking solutions, we have created tools that our customers can rely on to monitor processes and benchmark our performance with them.

Our Continuous Improvement team can work with you to compress and improve the efficiency of your cleaning processes while protecting your brand.

Our dedicated water treatment team focuses on every process in your plant, from incoming water to wastewater, lowering your natural gas and water usage and saving your plant money. And with our **EcoClear** coil cleaning service, we can help your cooling systems maintain proper temperatures so they don't have to work as hard, bringing down your energy costs.



Our History

AFCO, a Zep Company, was founded in 1855 in Philadelphia by a Scottish immigrant named Alex C. Fergusson. At the time, the company mainly sold commodity cleaning chemicals and lubricants. **In 2017, AFCO was acquired by ZEP Inc., uniting two successful companies focused on continuous improvement in the quality and safety of food processing.** With our 2021 investment in production and distribution capacity in Kingman, AZ, we are better positioned to provide the west coast food and beverage processing industry increased access to our full portfolio of packaged and bulk cleaners, sanitizers, and peracetic acid.



Find out more about AFCO's expansion on the West Coast, and connect with our technical service and support, by contacting us today.