

## **KOOLATRON: NATURALLY HEALTHY**

1. Bottling Plant at source of mineral water. SABS approved
2. Natural Mineral Water – **“not filtered tap water”**
3. Food & drug approved Poly Carbonate Bottles–**(Not Unstable PET)**
4. Non Spill Safety Caps
5. Hygienic Water Coolers - Ozonated regularly - kills bacteria, viruses & molds.
6. Safe & Economic Transportation–**(Not contracted out)- Better Service & Security**
7. Minimum storage Time
8. Staff Training & Hygiene
9. Thinking Green

### **1. BOTTLING PLANT at source of mineral water (SABS)**

- a. *Hydrological Survey*
- b. *Annual mandatory composition & microbiological test & audit*
- c. *Spot checked any time*

### **2. NATURAL MINERAL WATER- MANAGED**

- a. *Daily Test in accordance with International Stats and SABS*  
Clarity / Turbidity / Conductivity / PH  
Indicators test
- b. *Monthly microbiological tests* done at reputable accredited independent laboratory and at SABS, thus our accreditation
- c. *Annual full composition & microbiological tests.*
- d. *Natural Mineral water / No chemicals / Healthy composition*  
Reputedly the best for ones health  
See George Mateland foundation / Magnesium web / Bottled water ratings / Martin Fox PHD, Healthy water, “Alkalize or Die” – Theodore Baroody
- e. *Staff & Plant hygiene as per Standards and SABS*

### **3. FOOD & DRUG APPROVED POLY CARBONATE BOTTLES**

- **See Poly carbonate / PET**

#### **4. NON SPILL SAFETY CAPS**

- a. *These caps have a safety top seal*
- b. *An Inner plug that is only opened by the spindle on the cooler.*

#### **5. HYGIENIC WATER COOLERS**

- a. *Pollution Free – Non CFC, Low Energy, Quick Refrigerating and low noise*
- b. *Hygienic Stainless-steel tanks.*
- c. *The outside of the cooler is cleaned*
- d. *Coolers are **sanitized every 3-4 months** with approved product for the food industry. Mainly **ozonated**. The cooler is drained, spindle removed, cold water tank, drip tray and spindle cleaned, spindle replaced and finally the full water trail is flushed with the **ozonated** water in the cooler and then fully rinsed.*
- e. *The staff wear sanitary gloves and use a sanitized cloth during such cleaning and the **taps are sprayed with a quick drying alcohol sanitizer**.*
- f. *Hands are frequently sanitized with the alcohol sanitizer too.*
- g. *Ozonation- kills bacteria, viruses & molds.*

#### **6. SAFE & ECONOMIC TRANSPORTATION**

*Water is transported **out of the sun unlike most others**. (This ensures no negative effect to bottles and water)*

*We do not subcontract our deliveries like others so that we can check on coolers & requirements each time with our trained staff.*

#### **7. MINIMUM STORAGE TIME**

*Our average storage time generally does not exceed 3 days **ensuring a fresh** product as possible.*

#### **8. STAFF TRAINING & HYGIENE**

*Our distribution staff are trained and checked constantly with regard to hygiene, and together we ensure that the transportation and handling of goods is carried out as such.*

#### **9. THINKING GREEN**

- a. *Logistics are fine tuned*
- b. *Used caps and damaged bottles and other materials are sent to those who can recycle them for other products.*
- c. *Paper cups are recommended being biodegradable*
- d. *Coolers: Non CFC, Low energy consumption.*