



A CLEANING PRODUCT FOR
EVERY MACHINE

CAFETTO.COM

ABOUT US



Cafetto® produces cleaning and sanitation products for espresso, coffee brewing and beverage dispensing equipment. Cafetto® is the industry leader in effective organic and eco-friendly solutions, offering cleaning products to improve equipment performance and simplify cleaning processes. Through its extensive product portfolio and global network, Cafetto® provides cleaning products to both the commercial and domestic markets.



OUR PROMISE TO YOU

We stand by the quality of our products. The Cafetto® range has been stringently tested to bring you the most effective products to clean and sanitise your equipment.

**Our products help make your business cleaner, safer and healthier
– protecting people and your business.**

Christopher Short
Chief Executive Officer



SPECIALISED CERTIFICATIONS



ACO REGISTERED

All Cafetto® products marked with the Australian Certified Organic (ACO) logo have been registered and are approved for use in organic systems.



OMRI™ LISTED

All Cafetto® products marked with the OMRI™ logo have been listed with the Organic Materials Review Institute as complying with the requirements of the National Organic Program.



NSF

NSF A3, A1 White Book Nonfood Compounds and International Protocol P152. NSF (National Sanitation Foundation) International Protocol P152 relates to espresso machine cleaners that have been evaluated, tested, and passed NSF's stringent toxicology and corrosivity standards. The ingredients and formulation of the products that are NSF certified are safe, leave no harmful residues and do not cause corrosion within the coffee machine.

ORGANIC RANGE

Our organic range is triple certified by three independent regulatory bodies – OMRI, NSF and ACO, and has undergone stringent testing to ensure each product in the range effectively cleans coffee equipment.

Our organic range contains only ingredients that are sustainably sourced and free from genetically modified organisms and phosphates. All products are biodegradable and certified for use in organic systems, which means that if you're using organic coffee beans and milk, you're fulfilling an end-to-end organic experience for your customers.



QUALITY THAT'S INDEPENDENTLY CERTIFIED

At Cafetto® we recognise the need to protect the health and safety of anyone who comes into contact with our products. That is why we have implemented and maintain a consistent, effective, hygiene system that meets or exceeds global standards, allowing you to have confidence in hygiene and safety with Cafetto® products. We do all of this whilst remaining environmentally conscious across all aspects of our business.



ISO 14001 ENVIRONMENTAL MANAGEMENT SYSTEM

Cafetto® is proudly certified with the ISO 14001 Environmental Management System. This environmental management system is made up of a set of rules and regulations that define how our company interacts with the environment across all aspects of the business. As care for the environment is vital, we follow specific guidelines and processes that focus on:

- Sustainability
- Preventing Pollution
- Minimising our Environmental Footprint

This includes resourceful management processes such as packaging and chemical waste recycling, reducing packaging materials by producing highly concentrated products, eliminating product spills entering the stormwater system, and using external waste management services. All elements within the Environmental Management System allow Cafetto® to confidently maintain the highest standard of environmentally conscious processes.



ISO 9001:2015

ISO 9001 is a standard that sets out the requirements for a quality management system. It helps businesses and organisations to be more efficient and improve customer satisfaction. Our organisation complies with the requirements of ISO9001:2015 for the development, manufacture, and despatch of cleaning chemicals.



HACCP

Cafetto® is compliant with HACCP requirements for the production of cleaning chemicals. HACCP is a food safety and risk assessment plan that stands for Hazard Analysis and Critical Control Points and outlines seven key principles in food safety:

- Hazard Analysis
- Critical Control Points
- Critical Limits
- Critical Control Monitoring
- Corrective Action
- Procedures
- Record Keeping

HACCP can be applied to all processes throughout each and every stage of the food supply chain. This includes production, preparation, packaging and distribution.



ISO 22000 FOOD SAFETY MANAGEMENT SYSTEM

ISO 22000 ensures the safety of the global food supply chain to the highest standard. It is an internationally recognised certification standard based on the most advanced technological, scientific, and managerial expertise. This certification has created a level standard across food safety management systems worldwide. Cafetto® customers can be assured that our products adhere to this high standard.

BENEFITS OF CLEANING YOUR EQUIPMENT

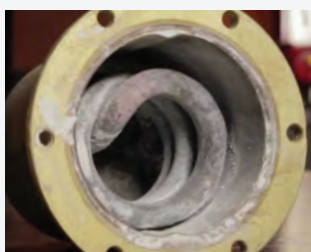


- Improve machine and equipment performance
- Increase the life span of the machine
- Increase machine reliability
- Reduce service downtime
- Improve flavour of coffee

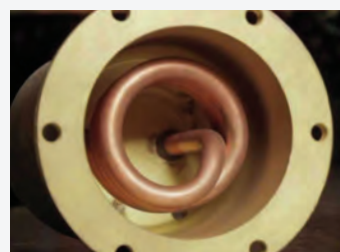
BOILERS

Scale build-up causes equipment downtime leading to increased machine service frequency, more part replacements and a shortened machine lifespan.

Scale build-up reduces the quality of espresso flavour.



Scaled boiler

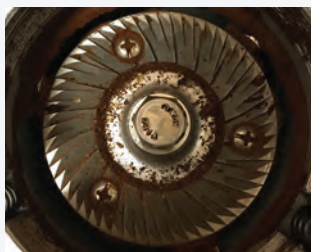


Descaled boiler

GRINDERS

Scale build-up causes equipment downtime leading to increased machine service frequency, more part replacements and a shortened machine lifespan.

Scale build-up reduces the quality of espresso flavour.



Unclean Grinder Burrs



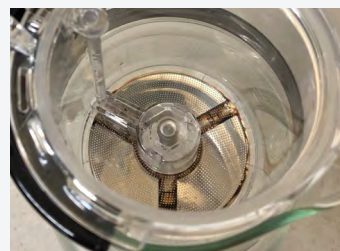
40g Grinder Clean & light brush

TEA MAKERS

Glass tea brewers can build-up with tea stains and tannins quickly making them unsightly. Tea Clean quickly and easily removes tea tannin and stains every time leaving glass crystal clear and sparkling again.



Stained tea brewer



Tea stains and tannis removed

BLENDERS

Smoothies, frappes, soups, purees and slushies stain the jug and blades over time and hidden bacteria can form on and around the blade. Blender performance can be affected due to a build-up of food residue.



Cloudy, dirty jug



Clean, sanitised jug

CAFETTO HISTORY



2004

Cafetto® is born in Adelaide, South Australia



2006

Success in Australia & New Zealand with strong growth, and gaining market share



2007

Move into the Asian market setting up a warehouse in Singapore



2014

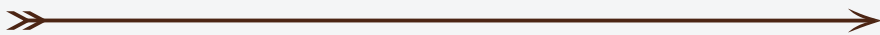
Official partner of all World Coffee Events, including the World Barista Championship



2018

Open office based in the Netherlands with local warehouse for European market

RESEARCH & DEVELOPMENT



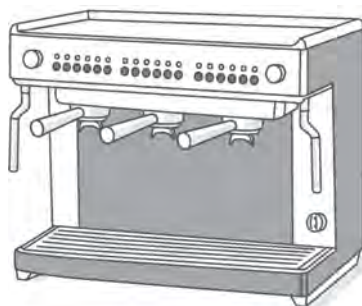
Cafetto® has a state of the art research and development facility with a dedicated team of Chemists who are constantly pushing the boundaries to ensure that our products are the best in class.

We have an unwavering commitment to continuously develop new products that push the boundaries of innovation, performance, quality and technological advancements.

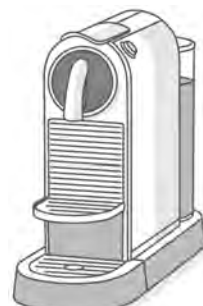
We pride ourselves on our ability to help our partners around the globe and assist in developing unique and innovative cleaning solutions when required.



A CLEANING PRODUCT FOR EVERY MACHINE



**TRADITIONAL ESPRESSO
MACHINE CLEANERS**



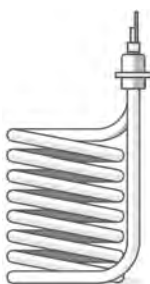
CAPSULE CLEANERS



BREWER CLEANERS



MILK CLEANERS



DESCALERS



**AUTOMATIC ESPRESSO
MACHINE TABLETS**



TEA CLEANERS



ACCESSORIES

GLOBAL PRESENCE



We distribute Cafetto products worldwide in over 60 countries around the globe

- Australia
- New Zealand
- Europe
- North America
- Asia
- Africa
- Middle East
- South America

