



The experts at DLG TestService certify hygiene products and processes for the food industry according to the product-specific DLG quality standards. In addition to the criteria specified for this effectiveness test, further product properties can be tested and certified. Hygiene products and processes that pass the tests receive the DLG quality seal.

All DLG-certified farm inputs are subject to constant monitoring. Consistent product quality is ensured by regular repeat tests or analyses. In addition, samples are taken from the manufacturer or from retailers.

## Information and registration: dlg-testservice.com/en/fi

#### DLG test criteria

#### **Disinfectants**

- · Disinfecting effectiveness
- · Material compatibility

#### Cleaning agents

- · Cleaning effect
- · Material compatibility

### Food additives

- · Disinfecting effectiveness
- · Material compatibility
- Freedom from residues

# Hygiene procedures for rooms and equipment in the food sector

- Disinfecting effectiveness
- · Material compatibility
- · Effectiveness in practice
- Even distribution in room and on surfaces

**DLG TestService** is one of the leading international testing and certification organisations in the fields of tractors, agricultural technology and farm inputs. The DLG's own testing and evaluation standards are practice-oriented and are developed by neutral commissions. In addition to tests according to DLG standards, extensive testing and certification services for quality assurance, according to national and international standards and regulations, as well as customer-specific tests for research and development purposes complete the range of services. The DLG test marks are well known on the market. They stand for neutral, independently verified product quality. They build trust and form the basis for purchasing decisions made by practitioners. **dlg-testservice.com** 

