

QPC Provides Optimum Pest Control Solutions

As the pest control industry is growing rapidly, it is imperative to select the right company for pest control solutions. Nowadays, advanced methods are available for controlling pests apart from usual pesticide application such as Gel application, pest proofing, non-chemical measures (IPM) etc. However, **Qatar Pest Control (QPC)** believes that choosing the appropriate method is key for the elimination of pests. That's where the company can provide invaluable help.

QPC specializes in the extermination of cockroaches, mice, rats, ants, bees, flies, scorpions etc. Apart from general pest control, it also provides pre and post construction soil treatment, wood preservative treatment and installation of termite interception and baiting systems. All treatments and products used by QPC are selected on stringent criteria for safety and efficiency with most treat-



ments classified as non-hazardous to humans and pets.

At QPC, the objective is to provide an efficient, safe and cost-effective service of the highest quality to the clients. This is achieved through regular in-house training, employee motivation and customer feedback. In addition, advanced training programs by International Pest Control Experts are conducted at regular intervals to upgrade the knowledge and skills of QPC's pest control technicians. ■

تختص شركة Qatar Pest Control بإبادة الصراصير والفئران والجرذان والنمل والنحل والذباب والعقارب الخ. بالإضافة إلى مكافحة العامة للحشرات، تزود الشركة معالجات للتربة قبل وبعد إنشاء المباني، معالجات المحافظة على الأخشاب وتركيب أنظمة المكائد وصد النمل.

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Nicem Introduces its New Decarbonizer



Established in 1970, **Nicem SpA**, an Italian leading manufacturer and supplier of innovative drying and polishing machines for cutlery and glasses, is now presenting its new decarbonizer, able to remove grease, grime and the heaviest carbon from filters, pots, pans, oven internals, stove parts, gas burners, broiler bars, cooker tops, roasting tins, branding irons, baking trays, grill plates, fryer baskets, serving dishes, stained crockery and more.

Nicem cleaning detergent is non-toxic, 90% biodegradable and kills bacteria. The use of the decarbonizer is very simple. Just fill the unit with hot water, plug in, allow it to heat overnight to an operating temperature of 85°, and then add detergent. When detergent is dissolved the machine is ready to go for a month. Every 30 days, simply unplug the machine empty the liquid and start again.

This system cuts out nightly scrubbing and the need for using many other detergents. It reduces hot water consumption and extends the life of kitchenware. It can be used in hotels, airlines, bakeries and kitchens and can be rented with huge benefits.

Forty years of experience in the design of electromechanical machines have enabled Nicem to develop practical and functional solutions designed with durability in mind. ■

تقدم Nicem الشركة الرائدة في تصنيع وتزويد آلات التجفيف والتلميع لأدوات المائدة والأواني الزجاجية، مزيل الكربون المترسب الجديد، القادر على إزالة الشحوم والأوساخ وأثقل الكربون من مختلف أواني الطهي. تستعين هذه الماكينة بمسحوق تنظيف غير سام وقابل للتحلل الحيوي.

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red24 Strengthens Food Safety Offering



Risk management and crisis specialist **red24** has joined forces with one of the food industry's most experienced crisis, recall and product contamination experts.

Eric Smith, a highly qualified food safety and environmental health consultant, will now act as a specialist advisor to red 24's food clients, guiding on all aspects of pre-incident planning and live crisis management response, including product recalls.

red24 works with clients across the food industry as part of its association with Sagicor at Lloyd's Limited insurance, and Smith will now work alongside red24's crisis management team, enhancing its existing service with his wealth of experience and skill. He will lead a small team of consultants and will be on 24-hour call out to red24's Sagicor insureds.

Smith is a consultant, researcher and trainer, qualified and experienced in food safety, meat technology and science. He has extensive knowledge and experience of the food and allied industries worldwide, and his former role as a senior university lecturer saw him contribute to national and international food industry management, food science, quality management and environmental health programs of study and research across the world. ■

ضمت شركة red24، المتخصصة بإدارة المخاطر والأزمات، جهودها إلى السيد إريك سميث أحد خبراء صناعة الأكلات الأكثر خبرة في مجال الأزمات وسحب المنتجات من السوق والتلوث، وهو خبير إستشاري ذو كفاءة عالية في سلامة الأكلات والصحة البيئية.

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