

MOULD AND BACTERIA

Wherever food is processed, hygiene is especially important. In manufacturing and storage facilities within the trade and food industry, mould and bacteria find ideal growth conditions, making it difficult to comply with the requisite hygiene standards.

Regular and continuous cleaning of machines, belts and surfaces can only partially solve the problem. Difficult to access wall surfaces and ceilings are often not included in the cleaning regime and in these areas, the growth of micro-organisms is prevalent due to the accumulated moisture resulting from the manufacturing and even the cleaning process itself. Consequently, production losses occur as a result of increased machine downtime in order to access the problematic areas.

This is where the innovative treatment concept of BIONI SYSTEM – a joint development between Bioni and the Fraunhofer Institute (ICT) – can provide enhanced benefits.

SYSTEM SOLUTION FOOD

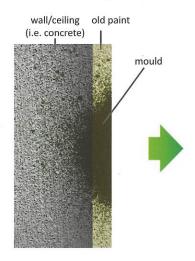
BIONI SYSTEM offers a unique system solution which is specifically designed to meet the high demands in the food sector – the system solution FOOD.

The BIONI system solution FOOD has been strategically designed allowing it to be applied directly onto the surface affected by mould. The only requirement is that surfaces such as plaster or old paints are stable. Therefore the expensive removal of all previous bases becomes a thing of the past.

The system solution FOOD works without conventional biocides or fungicides and encloses the mould efficiently and safely.

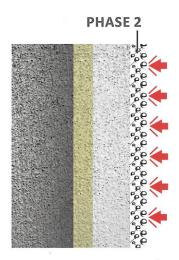
The resultant hygiene in production and storage facilities is therefore sustainably improved, products are effectively protected and the previously high cost of maintenance and renovation measures is significantly reduced.

Two phase function principle









Wall or ceiling areas affected by mould or bacteria

The mould or bacterial contamination of building areas is often only partially visible as spores and old mould are also found in the deeper layers of the base such as old paint, plaster or concrete.

First coating phase with BIONI SYSTEM FOOD

The mineral layer is applied directly to the mould-infested surface. There is no requirement for disinfection and the existing fungal biomass is permanently enclosed by means of an alkaline environment provided by the prime coat. A migration of the mould to other sensitive areas from the subsurface is therefore impossible.

Second coating phase with BIONI SYSTEM FOOD

On the following day, the patented final coating is applied. The Bioni System is durably protected by means of nano-silver complex integration and optimal moisture-regulating characteristics and provides preventive action against renewed mould and bacteria infestation.

BIONI SYSTEM FOOD

HYGIENIC - SAFE - ECONOMICAL FAST - EFFICIENT - ECO-FRIENDLY



The unique solution against mould and bacterial contamination in food preparation:

- Can be applied directly to surfaces affected by mould and bacteria
- No removal of stable bases such as plaster / old paint necessary
- Significant time saving in surface treatment
- Considerable reduction in costs



Benefits

- durable protection against mould and bacterial contamination
 (i.e. Staphylococcus aureus, Enterococcus faecium, E. coli, Pseudomonas aeruginosa, Listeria monocytogenes)
- tested and approved as food-safe (TÜV technical inspection association)
- low-emission (VOC), free of solvents, no chemical and toxic mould removers
- resistant to disinfectants and cleaning
- non-flammable (class A2 DIN 4102-1)
- environmentally friendly
- water vapour permeable, water resistant
- no odour (a few hours after treatment the premises are fully usable again)
- nearly all substrates can be coated (plaster, concrete, lightweight boards, tiles, etc.)
- can be used in high-moisture areas
- the background hygiene level of the facility is improved



