



Airspexx

Air hygiene in the food industry

Airspexx is an innovative anti-microbial treatment which eliminates airborne mould and bacteria before they can reach and harm food. Applied in production, packaging and storage environments **Airspexx** continuously protects food products against microbial contamination.

- ▲ Significant reduction of airborne bacteria and mould
- ▲ Increased product quality
- ▲ Longer shelf-life
- ▲ Reduced production losses
- ▲ Reduced product complaints
- ▲ Clean room conditions
- ▲ Toxicologically safe



Quality and safety in the food industry

Airspexx air hygiene finds application in all food processing operations including ready-to-eat foods, dairy, meat, drink, fruit & vegetable production and storage as well as in retail bakeries.

Filling Equipment and Packaging Areas

Airspexx is applied as a fog within filling equipment. Flowing in the direction of product fill, **Airspexx** disperses throughout the filler thereby eliminating bacteria and spores, providing a safe, hygienic filling environment. Air retained in the head space of the packaging will be decontaminated directly.



Ventilation Systems

Airspexx is distributed in the air stream within the ventilation system after the filter elements.

The application of **Airspexx** ensures continuous control of microorganisms within ventilation ducts and reduces the bacteria and spores in the airflow. Furthermore, the active ingredients are transported through the system to the ventilated production areas, where they act against microbial cross-contaminants introduced by staff and product movements.

Manufacturing Premises

Airspexx is applied directly in processing, packaging and storage rooms, corridors and entryways. **Airspexx** is distributed throughout the room to effectively reduce bacteria and mould in the air during production. With **Airspexx**, cross-contamination or recontamination is significantly reduced and since it penetrates all areas within the production room microbiological control is possible even in hard to reach places.

Cold Storage Rooms

Airspexx is highly effective when applied in cold storage rooms. **Airspexx** is dispensed into the inward flow of air to the refrigerating units where it is drawn into the airstream and dispersed in the air within the room to reduce bacteria and spores.

Maturation and Ripening Rooms

The maturation process can be greatly affected by foreign mould and yeast. **Airspexx** can be applied in Maturation and Ripening rooms to significantly reduce these microbial contaminants without affecting the desired micro-flora on the ripening products.

Packing Material

Airspexx can be applied as an 'air purge' for packaging before filling thereby reducing microorganisms in the air flow.

World Headquarters

Ecolab Inc.
370 N. Wabasha Street, St. Paul, MN 55102
USA
Tel. +1 800 352 1571

EMEA Headquarters

Ecolab Europe GmbH
Richtstrasse 7, 8304 Wallisellen
Switzerland
Tel. +41 44 877 2000

Local Offices

Ecolab Ltd.
Duke Avenue, Stanley Green
Cheadle Hulme, Cheshire SK8 6RB
United Kingdom
Tel. +44 161 485 61 66

Ecolab Ltd.
Upper Dargle Road
Bray, Co. Wicklow
Ireland
Tel. +353 127 63 500

www.ecolab.com

