



Safe Fogging

During manufacture, food can be exposed to microbiological cross-contamination from surfaces and the air, which can give rise to food spoilage and safety issues.

In high-risk food factories thorough disinfection of surfaces is required to reduce the numbers of micro-organisms and to prevent transmission of potential contaminants.

The traditional approach to controlling such contamination has been to implement daily cleaning and disinfection regimes.

This targeted approach may be enough to maintain day-to-day control of contamination, but does not necessarily eliminate all environmental micro-organisms and, in some instances, they can persist in factories for several years.

End of production cleaning and disinfection regimes are also generally limited to food contact surfaces, lower walls, floors and machinery.

This can lead to the potential survival of micro-organisms in the wider environment. Whole room disinfection and odour control by way of chemical fogging enables difficult-to-reach places to be thoroughly disinfected and improves overall site hygiene.

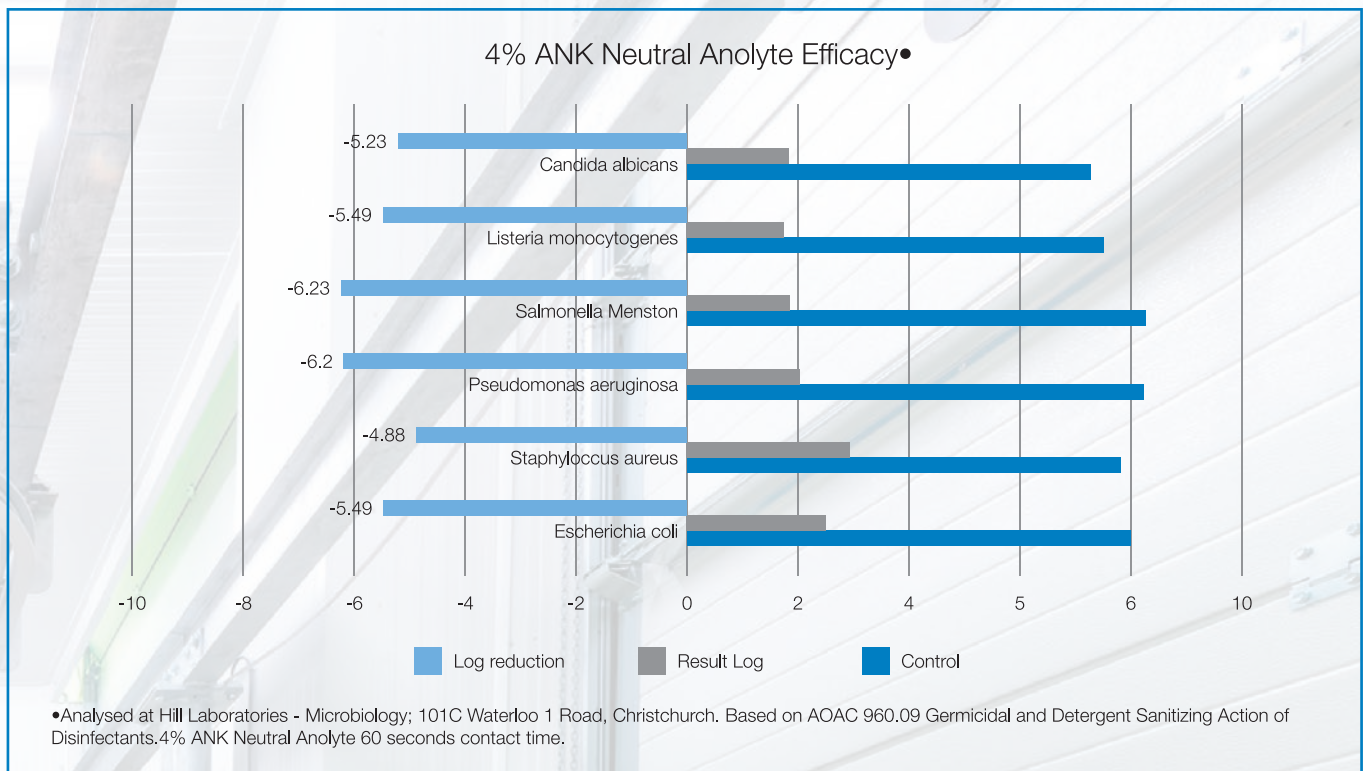
The drawback to this method is that it involves toxic chemistry which not only poses a hazard to staff and the environment but also disrupts production and process.

Our cutting edge patented AWS technology delivers ANK Neutral Anolyte which can be safely fogged without the need for costly stand-down times whilst delivering better log reductions than traditional toxic chemistry.

Regular disinfection by fogging will decontaminate whole areas and further reduce the number of environmental micro-organisms, which will in turn improve the quality of the food being produced, thereby reducing wastage and increasing profitability.

All organic and safe our air sanitation solutions deliver powerful non-toxic disinfection and odour control to a wide range of industries, including Food & Beverage, Processing, Cheese Plants, Agriculture, Horticulture, Dairy and many more.

Effective against a wide range of pathogens



Key Benefits



Improves overall site hygiene



Safe and non-toxic



No stand-down times



Easy to use and implement



Can be done regularly



Non disruptive to production