



CLEAN AIR MAKES THE DIFFERENCE

Industrial Applications

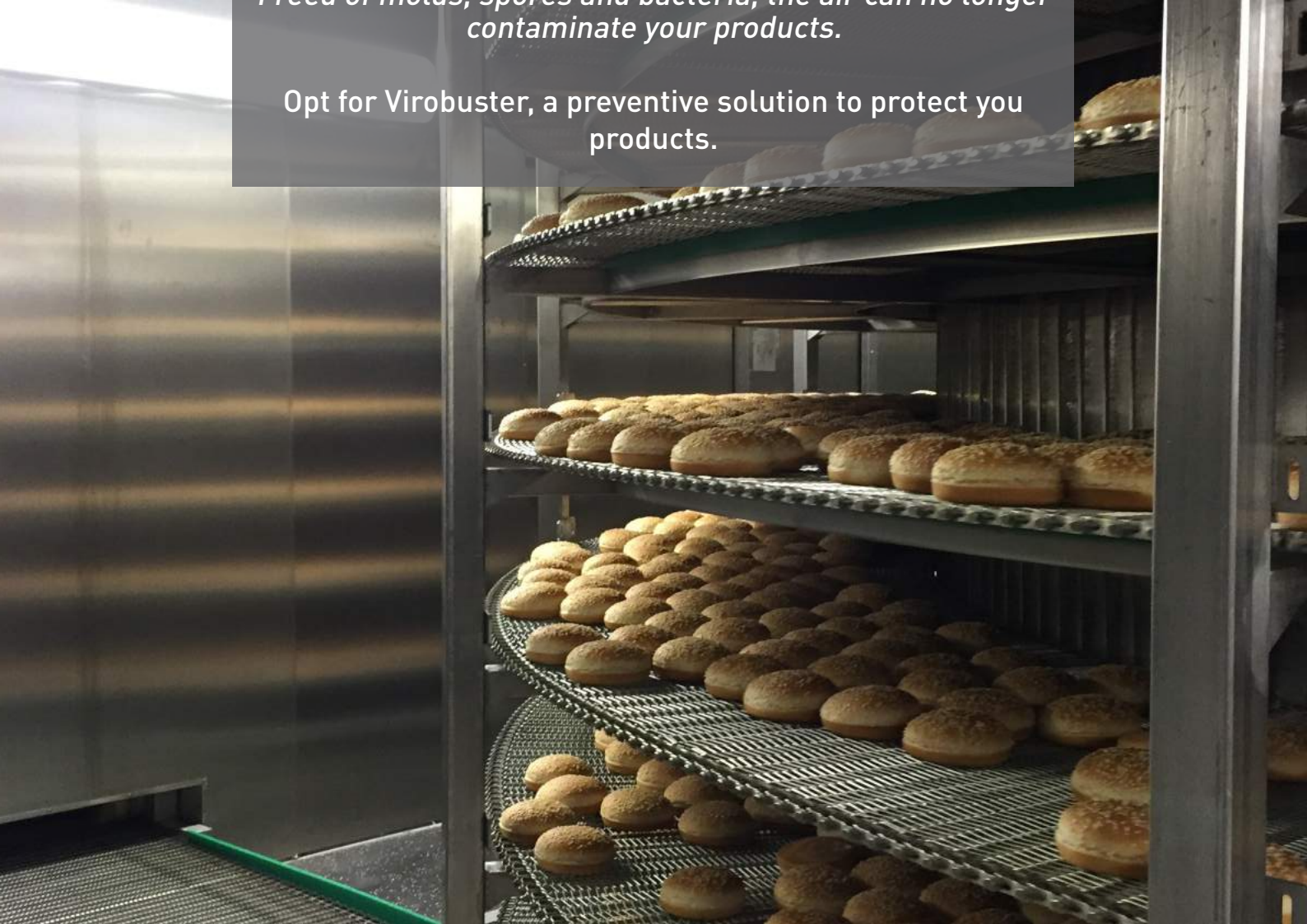




The importance of air quality in the food industry is often underestimated.

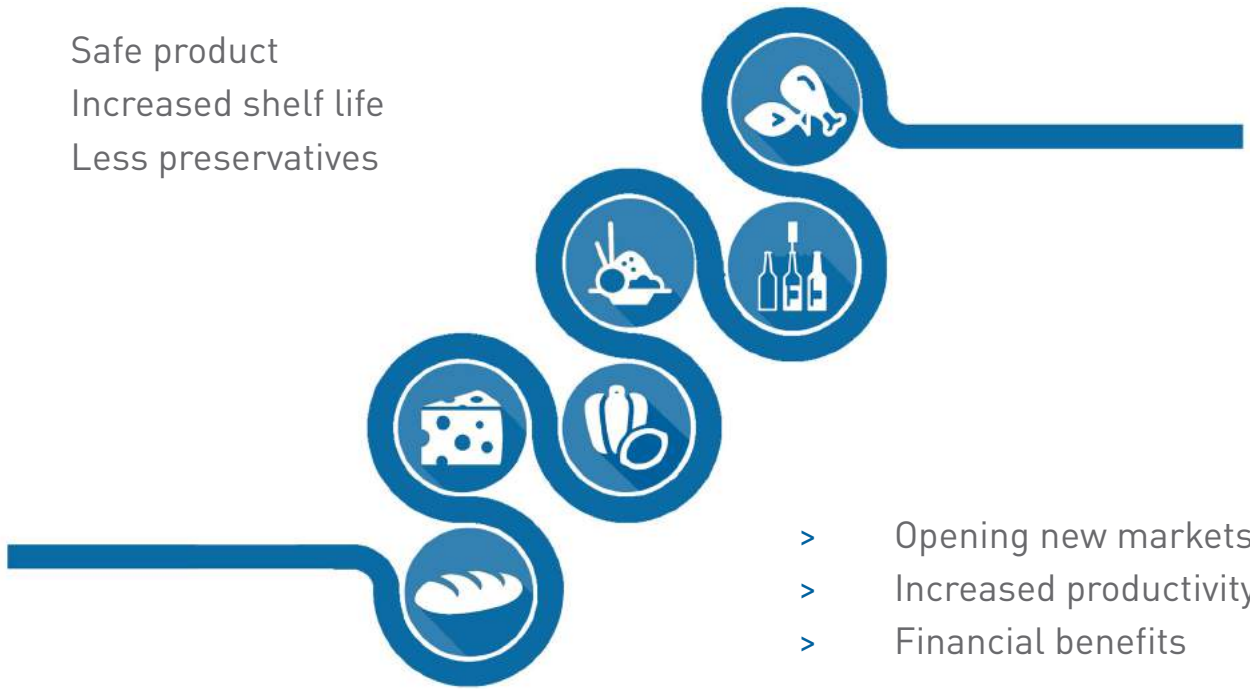
Virobuster purifies the air in your production facilities. Freed of molds, spores and bacteria, the air can no longer contaminate your products.

Opt for Virobuster, a preventive solution to protect you products.



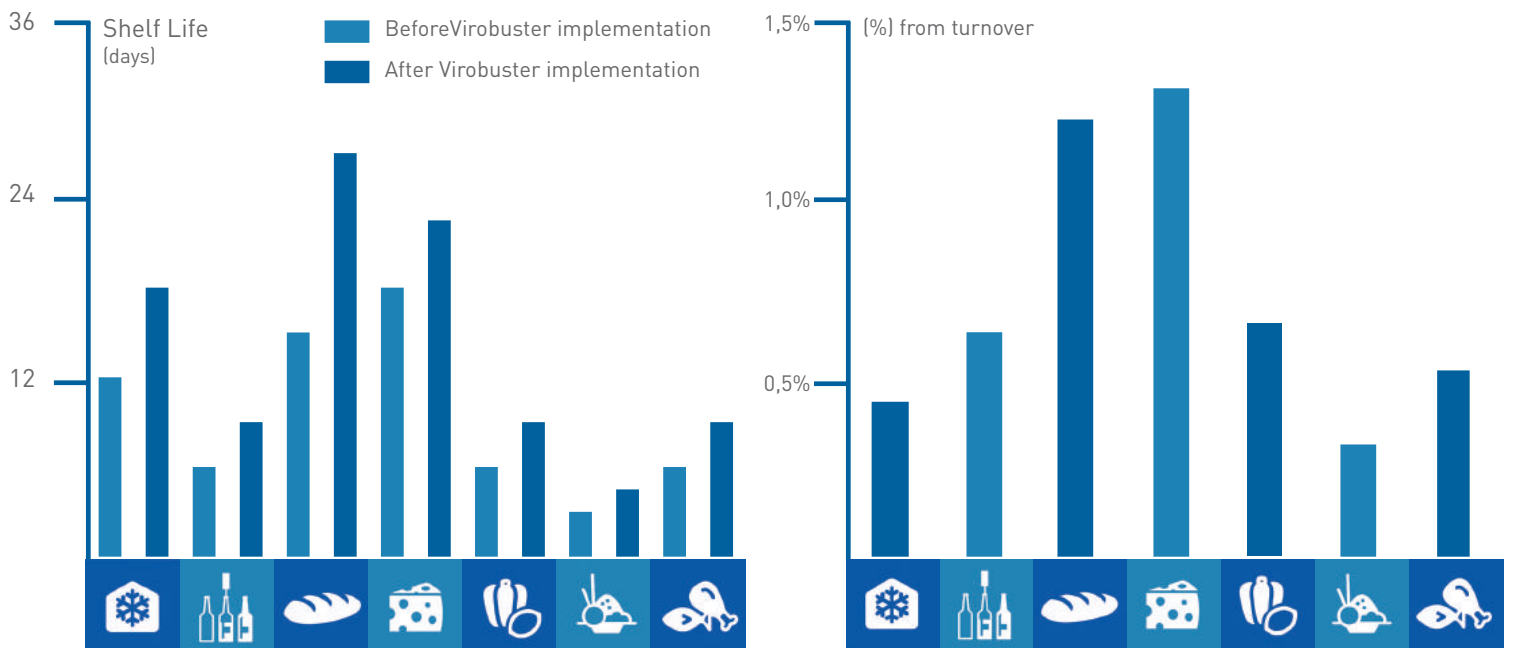
WHAT WILL YOU GET FROM CLEAN AIR

- > Safe product
- > Increased shelf life
- > Less preservatives



- > Opening new markets
- > Increased productivity
- > Financial benefits

„Clean Air Makes the Difference“





The food industry is extremely creative, but new fundamental trends will shape its future:

- > Absolute transparency*
- > Product safety*
- > Clean labels*
- > Natural food*

Clean Air, provided by Virobuster, will help you to benefit from these trends



REASONS TO CHOOSE VIROBUSTER

> SUSTAINABLE

Lasting reduction of micro organism in HVAV systems

> EFFICIENT

Eliminates more than 99 % of fungi, spores, bacteria and viruses

> EASY APPLICATION

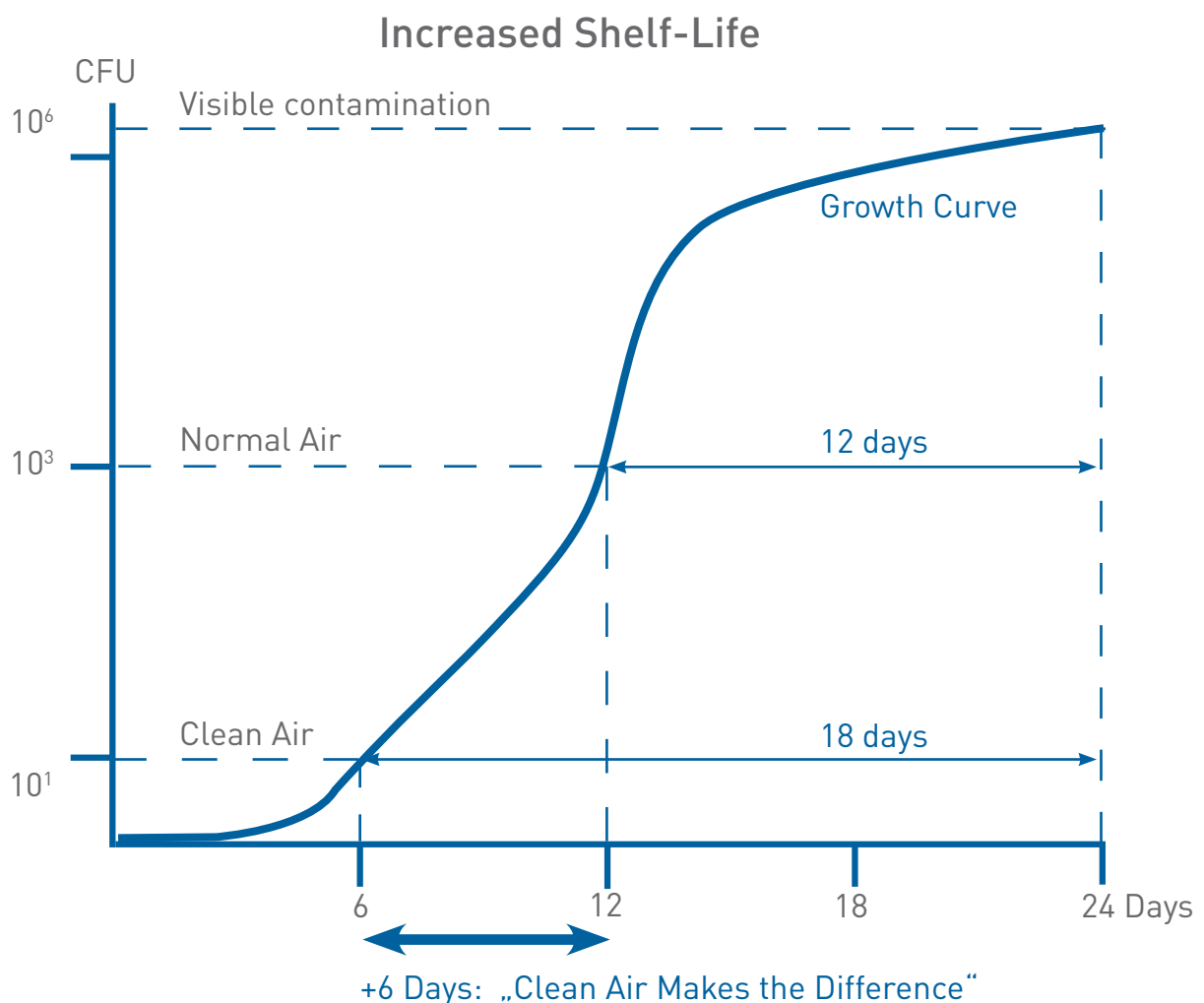
Modular and « Plug & play » solution

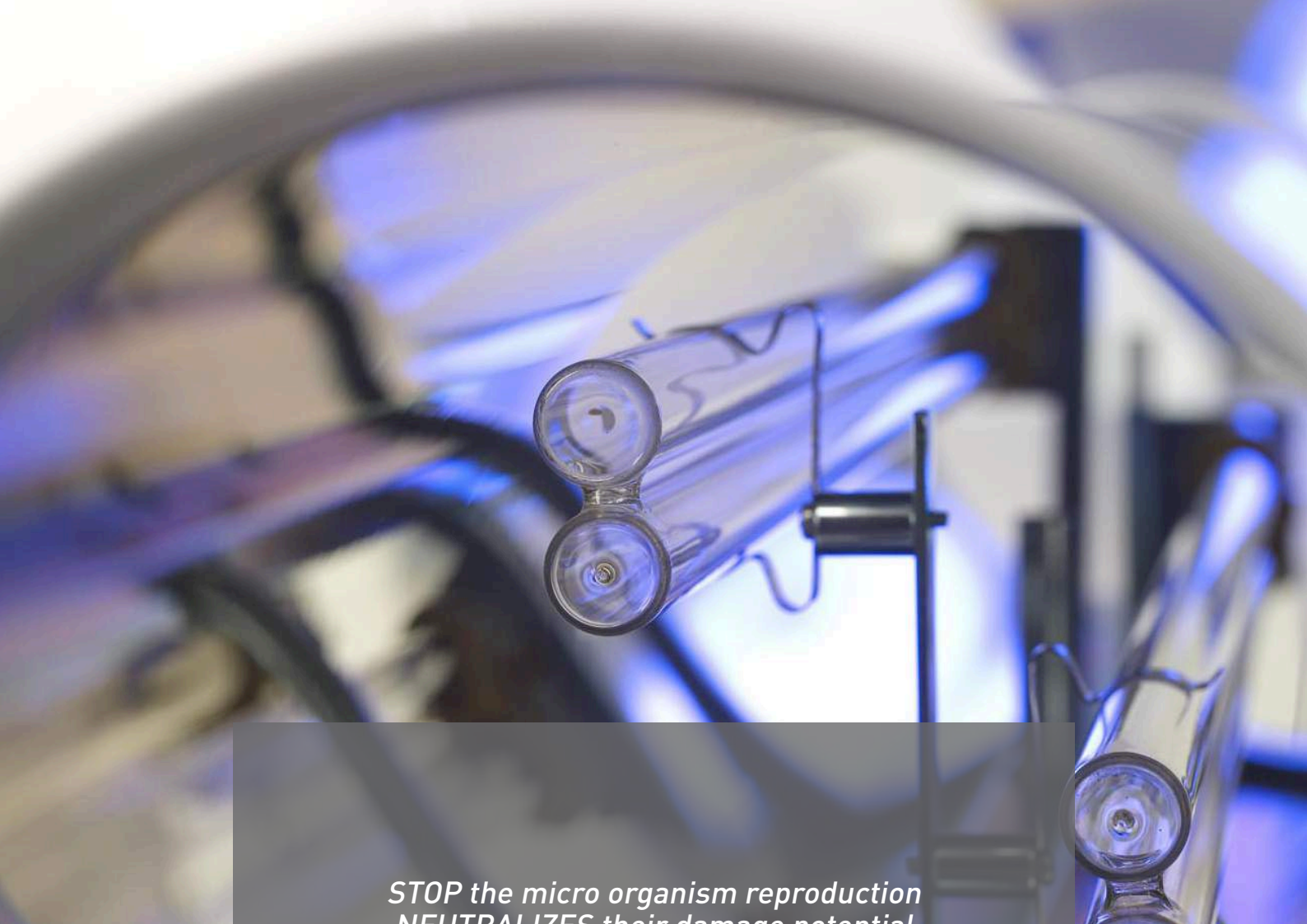
> ECOLOGICAL

No use of chemicals, no organic waste, no ozone production

> ECONOMIC BENEFIT

No need for customized manufacture and upgrading existing HVAC systems



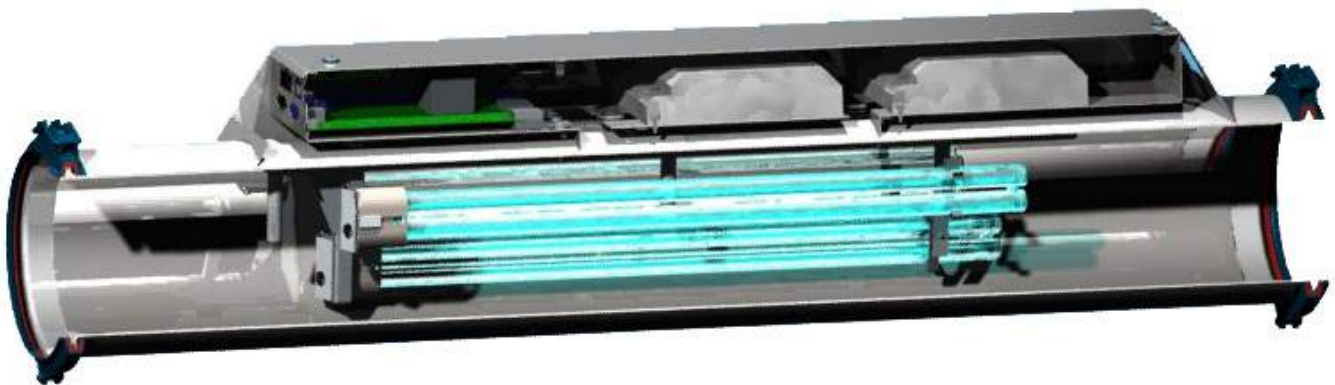
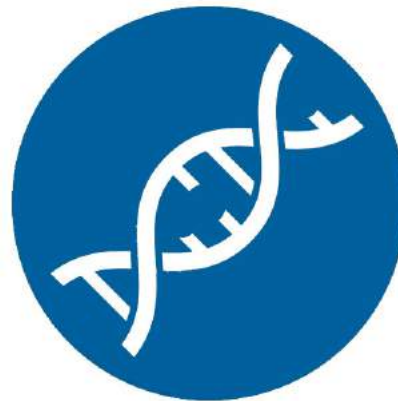


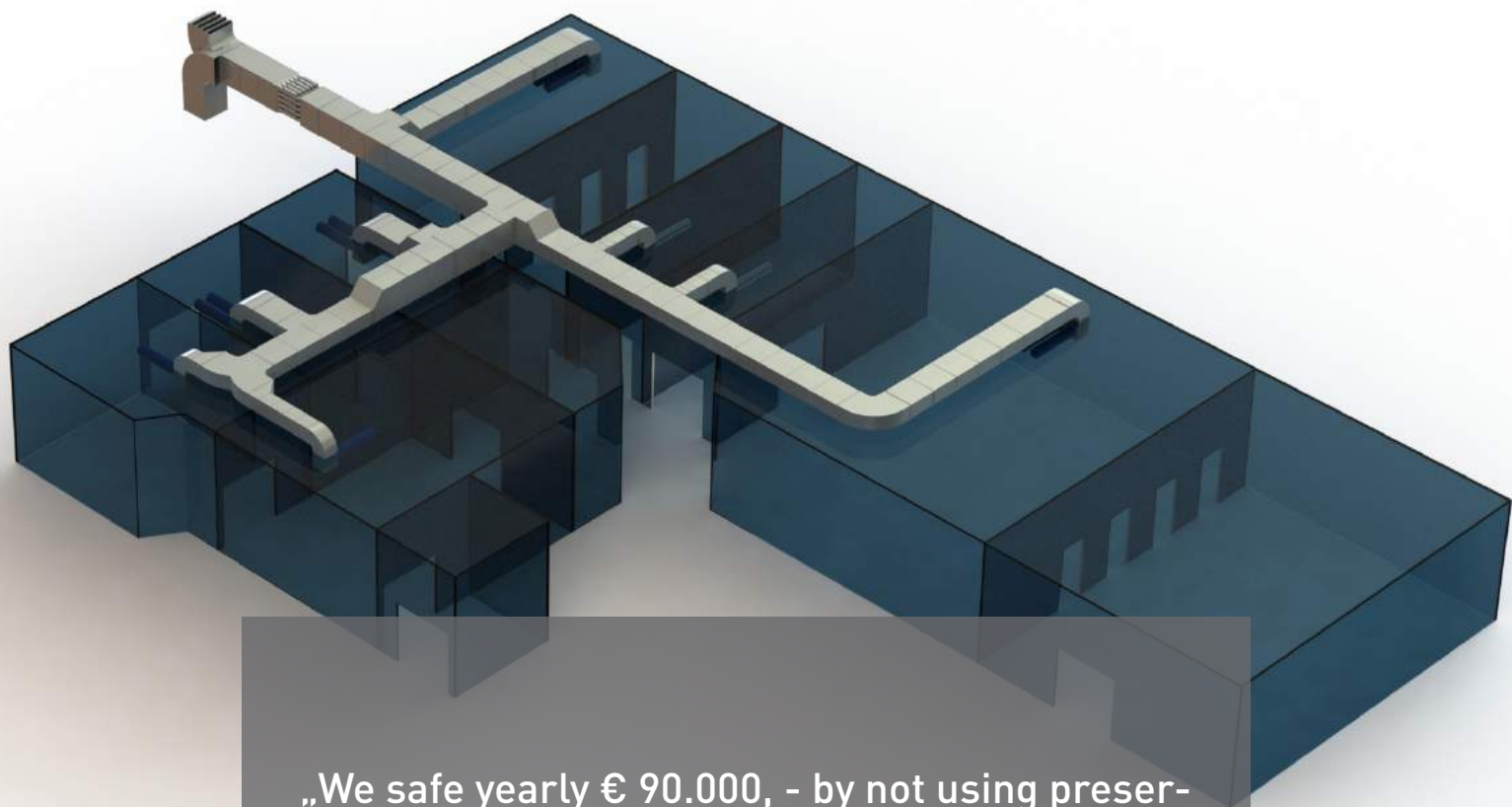
*STOP the micro organism reproduction
NEUTRALIZES their damage potential*



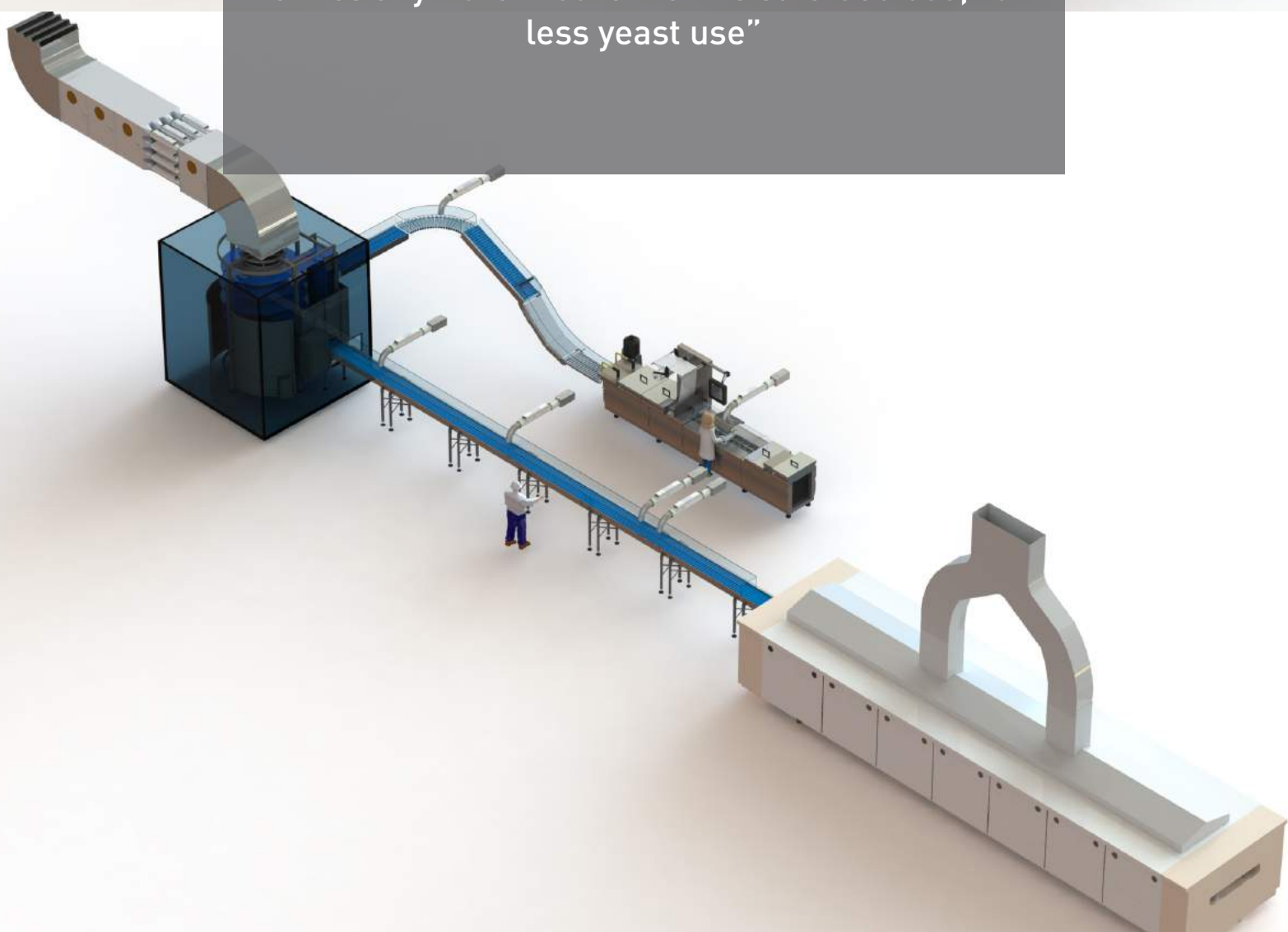
HOW DOES IT WORK

- > DNA is blocked by UVC (254nm)
- > Cell division of micro organism is prevented
- > Decay of products is not possible





„We save yearly € 90.000,- by not using preservatives anymore. Above that we save €30.000,- on less yeast use”



USE IN PRACTICE

BUILDING SOLUTION

A Building Solution can be considered if the building consist of several spaces where specific (independent) processes are conducted.

For example if preparation, production and packaging all are conducted in (closed) individual spaces

- > Free blowing
- > HVAC Intergration
- > Safe positive pressure
- > Safe dilution

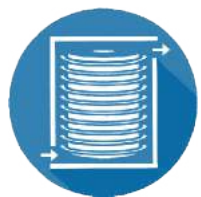


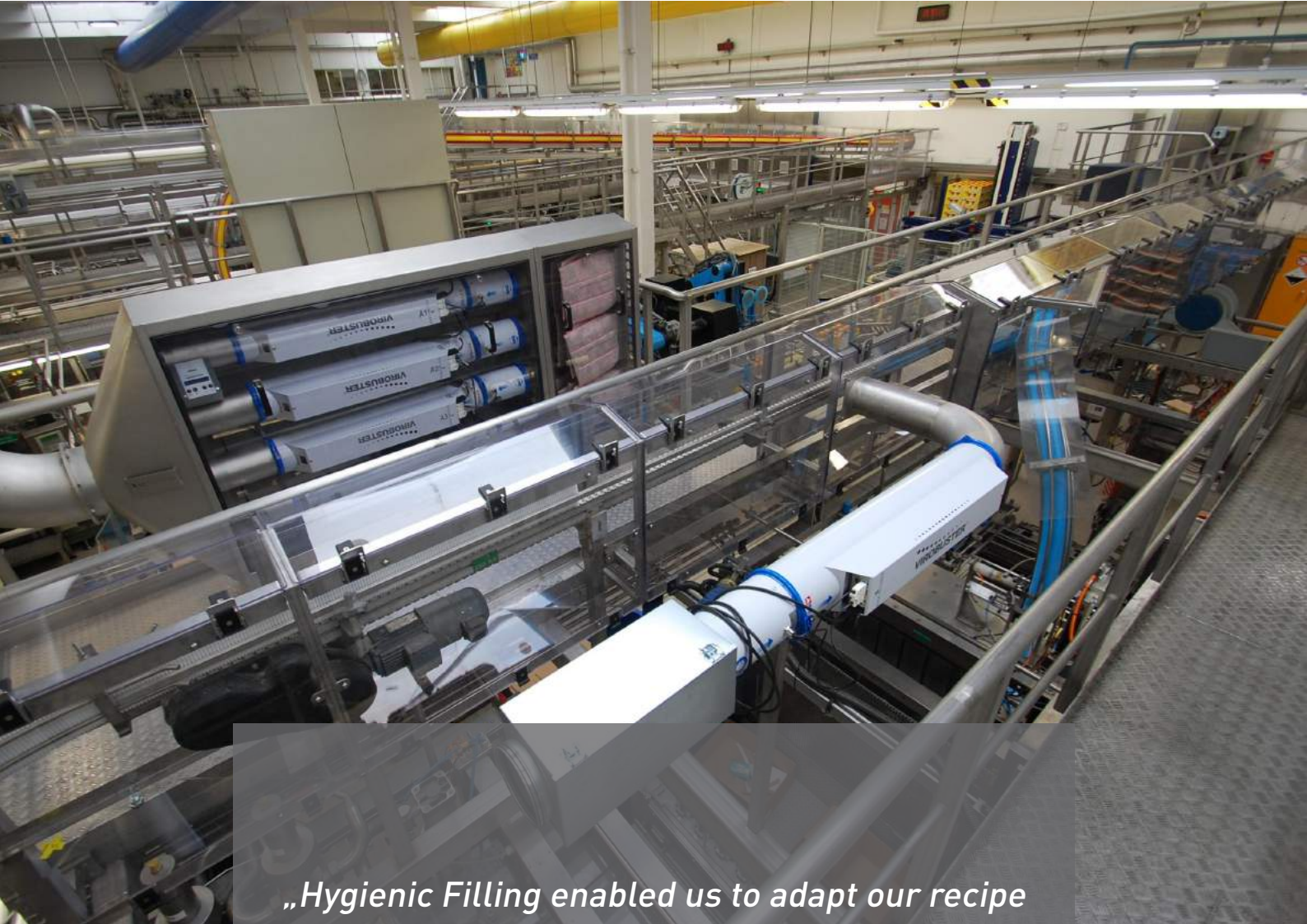
PROCESS SOLUTION

If there is no clear “space structure” recognized, and all processes are somehow gathered in one or more spaces – then a process solution should be considered.

A Process Solution offers protection from the so called “Zero-Point” (Baking, Grilling, Cooking, Steaming, Smoking, Pasteurizing, etc.)

- > Safe cooling
- > Safe transport
- > Safe packaging
- > Safe Slicing
- > Safe Filling
- > Safe (tank) aeration





*„Hygienic Filling enabled us to adapt our recipe
without triggering product decay*



CASES



At Unilever Margarine plants in Rotterdam (NL) and Helsingborg (SE), Virobuster successfully integrated clean air into a „Hygienic Filling“ project.

ACHIEVED ADVANTAGES:

- > No need for preservatives
- > Improved recipe
- > New markets



VIROBUSTER® installed several installations in two pre-cooling rooms, in a newly constructed cooling and packing room. more devices were integrated into the air intake system in order to create overpressure in the room. The packing plant was adapted to introduce sterile air into the packages.

ACHIEVED ADVANTAGES:

- > Increased shel life
- > Improved product safety and quality
- > Reduced cross-contamination
- > Virtual clean room conditions
- > Consistent air quality
- > Staff protection



„We do have much less cross-contamination in our cheese warehouse and black stains on the ceiling”



CASES



At Vleems Bakery, we were able to fully change the existing situation to a full controlled process solution. The cooling tower and packaging room became clean overpressure and the conveyor belt were covered and aerated with clean air.

ACHIEVED ADVANTAGES:

- > Longer shelf life
- > Less recalls
- > New export markets



The cheese stockage of Colruyt in Halle (BE) is used for collecting all kind of cheeses before portioned or sliced for sales in the supermarkets. To prevent cross-contamination several Virobuster Steritubes were implemented to dilute all kind of contamination

ACHIEVED ADVANTAGES:

- > Reduced micro organism concentration
- > Less recalls
- > Longer shelf life

ABOUT THE COMPANY

Virobuster International GmbH

Virobuster have been confirmed to be very effective and practical in the food production, veterinary, transport & logistics and fruit & vegetables markets.

Many scientific publications, recommendation letters and press articles have been published which makes the Virobuster UVPE the first worldwide Evidence Based UV Technology.

The company established cooperation's with several partners in all interesting market segments to meet the worldwide request.

- > **Scientific proven**
- > **Worldwide accepted**
- > **Standard product**



FROM MEDICAL TO INDUSTRY

The initial SARS/H5N1 threats and later real H1N1 pandemic showed to the entire world that a medical airborne problem can have a significant social and economic impact.

The importance of clean air - or in other words the possibility to transmit pathogenic materials by air, became widely known to the public and the authorities.

FROM MICRO ORGANISM TO EMISSION REDUCTION

Virobuster developed next to micro organism reduction, also a technology to reduce emissions like odours.

We call it the Odourtube !

info@odourtube.com • www.odourtube.com





“OUR AIM
*Innovations for higher product quality VIROBUSTER®
UVPE technology enables air quality to be improved
significantly without the use of additives, with a level of
efficiency that is unparalleled and using a method that
is not only compatible with existing hygiene measures
but also free of emissions and safe for humans, ani-
mals and the environment.”*



THEY ALREADY TRUST US



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