

# Looking at Food Safety Under a New Light



## LIFECYCLE FOOD SAFETY

With the increase of reports from food-borne illnesses, Steril-Aire ultraviolet germicidal Emitters™ can shed a whole new light on food safety!

Steril-Aire's multi-patented UVC Emitters prevent mold, bacteria, yeast and viruses from contaminating food, meat and beverage products from the preparation of raw materials through processing, curing, packaging, transportation and storage.

Steril-Aire's UVC Emitters are ideal for surface disinfection, tumbling drums, conveyor and shaker systems, commercial refrigeration and other food processing equipment. Installed in plant HVAC and air make up systems (AMUs), UVC reduces airborne contamination before it is circulated throughout the plant.

The Steril-Aire technology delivers continuous, non-chemical disinfection of harmful microbes. By harnessing the power of UVC light as a powerful germicidal agent, the DNA and RNA of viruses, bacteria and other organisms are inactivated so they can no longer reproduce.

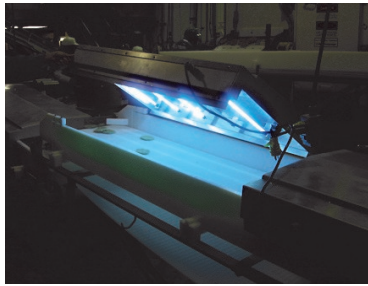
Only Steril-Aire UVGI delivers the high output needed in cold, moving air environments found in processing lines and air conditioning systems without producing ozone or secondary emissions. Shatter-resistant UVGI Emitters are available that further protect against contamination.

### *the proven results*

- **Enhanced food safety**
- **Extended product shelf life**
- **Improved quality and production yields**
- **Reduced recall and mitigation**
- **Reduced sales loss, brand damage and liability**
- **Operational efficiency**

## **STERIL-AIRE**®

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## THE APPLICATIONS

- **Surface Disinfection**
- **Raw Material Decontamination**
- **Storage Rooms**
- **Packaging & Filling Stations**
- **Commercial Refrigeration**

### Surface Decontamination

UVC reduces micro counts between cleaning on conveyor belts and shaker conveyors and sorting and packing tables.

### Raw Material Decontamination

Materials brought into the plant can be treated in tumbling drums equipped with UVC Emitters, reducing microbial contamination and costs.

### Storage Rooms

UVC disinfection ensures a low concentration of microbes in the air with a high efficacy rate even in sub-zero temperatures.

### Packaging & Filling Stations

May decontaminate through packing film to improve shelf life and food safety. Brings new hygiene standards to filling and sealing stations.

### Commercial Refrigeration

Eliminates biofilm growth on cooling coils reducing contamination and spoilage.

## THE BENEFITS

- **Delivers 99.9+% surface “kill” rates on pathogens**
- **Reduces or eliminates mold and fungal Volatile Organic Compounds (VOCs) that emanate from HVAC systems**
- **Delivers continuous protection with no “per pound” processing charges**
- **USDA and FDA approval for surface decontamination**
- **No labeling requirement**
- **Reduces HVAC energy costs by up to 15%**
- **Eliminates corrosive coil cleaning**
- **Increases profits**

Steril-Aire’s proven UVGI technology controls microbes that can contaminate food products and processes, increasing shelf life and profitability. By continuously cleaning HVAC coils and AMUs, the UVC Emitters provide ongoing protection from mold and organic buildup, destroy airborne bacteria and viruses, saving utility and maintenance costs while improving air quality.

“ Our mold counts have dropped dramatically, our air quality has improved and our shelf life has increased dramatically as a result. ”

-Peter Martin

Martin Farms, Production Manager



Complies with current U.S. and Canadian safety standards for use in HVAC equipment



STERIL-AIRE  
Registered to ISO 9001:2008  
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