

A NEW APPROACH TO NON-CHEMICAL MICROBIAL CONTROL FOR THE FOODTECH INDUSTRY - HIGH ENERGY UVC

REFRIGERATION
PHARMACEUTICAL

FOOD PROCESSING
MEDICAL

COOL ROOMS
AGRICULTURE

PACKAGING
STERILE AREAS

Independent laboratory testing has verified the efficacy of UV Solutionz high energy UVC lamps in achieving a greater than 99.9% kill after a short exposure on pathogens such as;
Escherichia Coli - Listeria Monocytogenes - Staphylococcus Aureus - Pseudomonas Aeruginosa
Salmonella Menston - Pseudomonas Syringae pv. Actinidiae - Cronobacter Sakazakii



UVSNZL Evaporator Shield keeps cool room evaporator coils clear and free from microbial contamination



UVSNZL Wall Mounted Upper Air Unit that cycles ambient room air past a high energy UVC lamp - 3-4 air changes per hour



A retrofittable solution to surface disinfection of moulds, yeasts and bacteria installed with custom SS housing onto existing processing lines.

CLIENT TESTIMONIAL

We are a medium sized ready to eat Soup manufacturer focused on delivering products that are chemical free, therefore we started investigating UVC as a non-chemical approach to microbial control.

We approached UV Solutionz who were able to assure us of the efficacy of the technology while also having the capability of fitting a custom engineered system to our existing process line. We got a cost effective solution and couldn't be happier with their approach to working through this problem with us.

Anthony
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