

## UV disinfection for the meat-processing industry

No chance for germs - effective air disinfection for circulating air systems and cooled rooms



Example of a system for disinfecting a ventilation system.



Despite high quality standards, the meat-processing industry is still very competitive due to its production conditions are particularly endangered: The air must be constantly cooled because of the food, fresh air can hardly be supplied. Added to this is the inevitably close contact in assembly line work: ideal conditions for germs and viruses that are particularly persistent and spread under these conditions.

### Protect your production and your employees

There is a reliable solution to break this vicious circle and provide protection for your production and your employees: disinfection with UV light. No other method is as effective, low-maintenance and easy to install - without a complete rebuilding of the system. The UV light is absorbed by the DNA of the microorganisms and destroys their structure there.



### The Issue

High vulnerability to viruses and germs in the meat-processing industry.



### The Solution

The installation of a highly efficient UV disinfection system. We offer a custom-fit, exact match for your production conditions coordinated solution that is easy to install and inexpensive - from the emitter up to the complete UV module for large ventilation systems.

### The Result

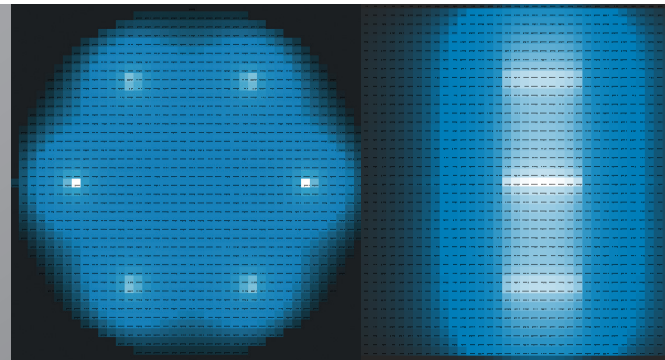
A safe and effective disinfection solution and safe protection of employees!

## We know what we do

For an effective disinfection of the air it is crucial to design the UV solution exactly to your specific ventilation systems. Parameters such as the air flow, materials used, cross-section and arrangement of the lamps in the duct as well as air temperature and humidity are important.

### Heraeus simulation tool

For this reason, our UV experts have developed a simulation tool that tailors your system precisely to your required disinfection capacity. We can thus calculate your specific disinfection parameters, which exactly match your required security.



Examples of Heraeus expert simulations for the emitter design.



## Applications

Meat industry, logistics halls, fruit and vegetable processing industry, dairies, frozen food industry, all production halls with air recirculation

## Your benefits at a glance

- Safe and reliable disinfection (highly disinfecting 254 nm UVC radiation)
- Efficient protection for products and employees (computer-aided disinfection calculation)
- Simple retrofitting in existing room air systems
- Easy, low-maintenance handling
- Environmentally friendly: chemical-free, exclusively ozone-free UVC lamps
- Tailor-made adaptation of the system to your individual circumstances

## Quick and easy

It's so quick and easy to get to your individual disinfection solution:

1. Contact us
2. Our experts calculate your individual system
3. Installing the UV module

Quick delivery



[www.heraeus-noblelight.com](http://www.heraeus-noblelight.com)

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