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## Bread Mould – A Bakery Problem with a UV Solution



### Bread Mould

There is no credible 'off the shelf' solution for eliminating airborne spores and bacteria that can cause bread mould, but once we understand the issues at your bakery and the process parameters, we can specify and propose an engineered solution which involves Sanuvox ultraviolet air purification equipment and, where required, a prefiltration system. During this process you will find out why Sanuvox UV systems are so much more effective at preventing bread mould than systems from other UV system suppliers and why a Sanuvox system has far lower running costs. At Puravent we believe that for bread mould, prevention is better than cure, and that with a Sanuvox UV system there is no better or more effective method to prevent your baked produce going prematurely mouldy.



### Bread Mould Background

The culprit with bread mould is usually bacteria from Bacillus group, and notably Bacillus subtilis, although there are several others that are known to give rise to the mould, often known as rope spoilage, in baked products. The high risk part of the bakery process is between baking and packing, where the products are cooling and being handled. In this part of the process the product is not only warm and moist, making it particularly suitable for mould development, but it is exposed to a variety of potential sources of spores. One of the main sources is cooling air where spores can be in abundance, depending of the outdoor climatic conditions, the potential sources in the local area and the time of year. It is impossible to control the wider environment, the weather or the time of year, however, a Sanuvox system does enable your process air to be isolated from these factors, making it safe for use in your high risk food processing areas.

### Why Sanuvox UV for Treating Bread Mould?



Sanuvox in-duct air purifiers use ultra violet light at exactly the right wave length at a very high intensity and for a high exposure time to effectively disable all the biological contaminates on the air that pass it, including spores, bacteria and viruses

There are plenty of companies that offer UV air purifiers. None of them offer air purification systems like Sanuvox, with an array of lamps supported in the middle of the process air stream and running parallel to the airflow, to obtain the optimum UV intensity and greatest 'contact time'. The lamps are made from high quality quartz glass, but for food

industry applications these are sheathed in a shatter proof coating to ensure the in the remote likelihood of a lamp breaking, no fragments will get into the products. Using Sanuvox UV air purification systems to treat the air coming into the cooling and packing processes and being recirculated within those processes is vital to prevent Bacillus spores and other airborne biological contaminants from contaminating product and equipment. By controlling the airborne biological contaminants the bread mould problem is prevented.

### Does Sanuvox In Duct Air Purification Work?

Yes it works. We could make all sorts of 99.999% efficiency claims, but most people realise that such claims without clearly defined scientific context are entirely meaningless. Rest assured we can specify Sanuvox technology using

bespoke engineering programs to provide the exact solution to your application. The degree to which it works depends on its' challenge and exactly what we specify as the solution.

These air purifiers have far wider applications than just process air in food production facilities, so forgive the us if the content in this website is not food industry or bakery specific. Sanuvox air purifiers are even used to protect occupants of buildings against bioterrorism attacks using spores such as anthrax. Sanuvox Biowall has been lab tested and proven by non other than the National Homeland Security Research Centre and sponsored by the Environmental Protection Agency in the US. They reckon it works.

#### Bread Mould and Customer Confidentiality

We understand the commercial sensitivity of bread mould within the bakery sector. You clearly don't want competing bakers to know that you have had issues of bread mould. For that reason although we are experienced within the sector, providing solutions to air-borne spores, we don't publish a list of our clients. Mum's the word.

#### What Now?

There is really only so much that can be achieved by browsing around on the a website. Call us on 0845 688 0112 or visit us on our website and we can start the to solve your bread mould solution.

✔ Assess    ✔ Specify    ✔ Install    ✔ Switch On    ✔ Job Done

