

EPAC
Bleriotlaan 2
4631 HV Hoogerheide
The Netherlands

Do not expose your unprotected skin and eyes to direct UVC. Reddening of the skin and inflammation of the mucous membranes of the eye can be caused by this form of radiation. Wearing protective clothes and goggles with normal glass will give an adequate protection.

Phone Nr.: +31-(0)164-660158 Mobile: +31-(0)651 804 676 E-Mail: epacho@planet.nl

SOME FACTS ABOUT THE USE OF ULTRA VIOLET

OF WHICH ANIMAL AND FOOD PROCESSING INDUSTRIES CAN BENEFIT A LOT

Ultra violet inactivates (kills) all bacteria, viruses and fungi in water, air and on surfaces.

Ultra violet destroys the DNA structure of micro organisms, thus making multiplication impossible.

In science there are no micro-organisms which are resistant to ultra violet.

Ultra violet leaves no residuals in or on treated human food or drinking water.

Ultra violet cannot penetrate eggs but kills micro organisms on the shell of the egg, confirmed by the Dutch Laboratory for Poultry and Eggs (CPE).

Drinking water in most countries in Europe is sterilized by ultra violet.

Ultra violet is used in the soft drinks industry to inactivate micro organisms in the water.

Ultra violet is also used to sterilize the water in ice cream manufacturing plants, electronics industries, but also on board of many aircrafts and vessels.

Ultra violet inactivates micro organisms on the surfaces of meat, fish, vegetables, certain types of cake, many kinds of packings, etc.

Ultra violet can only penetrate quartz glass, clear water and air. Ultra violet cannot penetrate fish, meat, vegetables, pastry; it can only sterilize the surfaces thus reducing the risk of bacterial growth and spoilage.

The FDA (Food and Drug Administration) in the USA has approved the use of ultra violet during the processing of human food.

There are special ultra violet fixtures that can be constructed in air ducts for air conditioning purposes.

Ultra violet is used in hospitals to inactivate micro organisms in the air and operation rooms as well as intensive care rooms.

Special cabinets, equipped with ultra violet lamps, exist to inactivate all micro organisms on instruments for laboratory, dental, medical and veterinary applications.

More than 90% of human food processing companies in Japan use ultra violet to inactivate micro organisms on human food.

Ultra violet, when used in cold rooms, helps to reduce the risk of food spoilage and bad odours.

Ultra violet can strongly support the reduction of horizontally transmitted diseases in poultry houses.

Ultra violet can inactivate micro organisms in the air in your living room or your office and even refresh the air within minutes in combination with Ozone.

In offices, waiting rooms or private rooms, ultra violet can help to reduce the risk of horizontally transmitted human diseases, like colds, influenza etc.

Ultra violet can inactivate the number of micro organisms in the air in hatcheries, egg storage rooms or any other place where transmission of disease causing germs through the air is feared.

Ultra violet lamps have to be replaced after approx. 10.000 working hours.

Should you wish to receive further information about ultra violet, please do not hesitate to contact us.