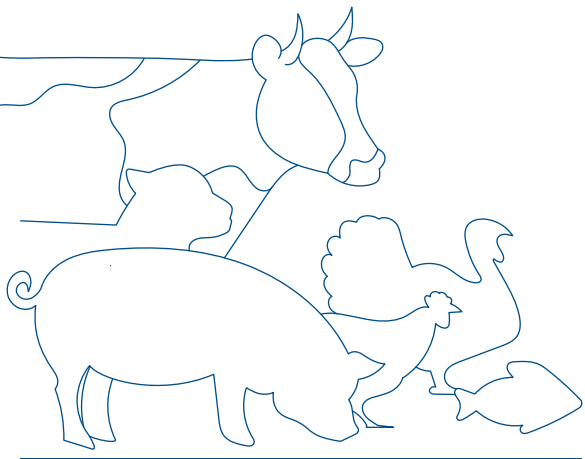
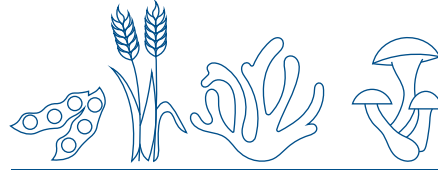


UV-C DISINFECTION IN FOOD PRODUCTION

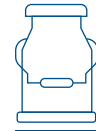


MEAT, POULTRY, FISH

STARTING PRODUCT



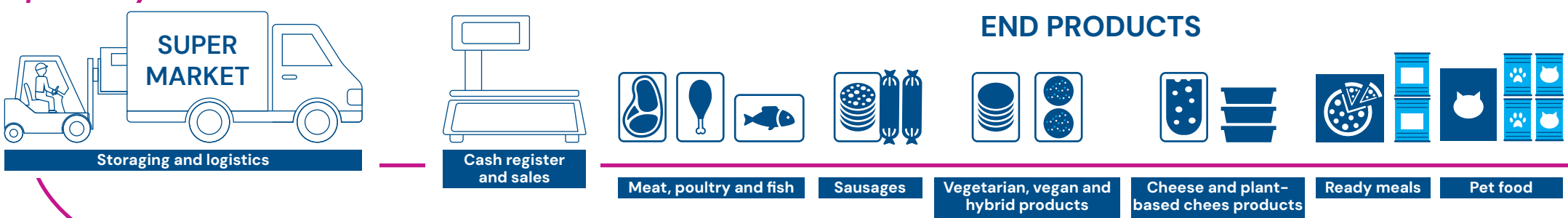
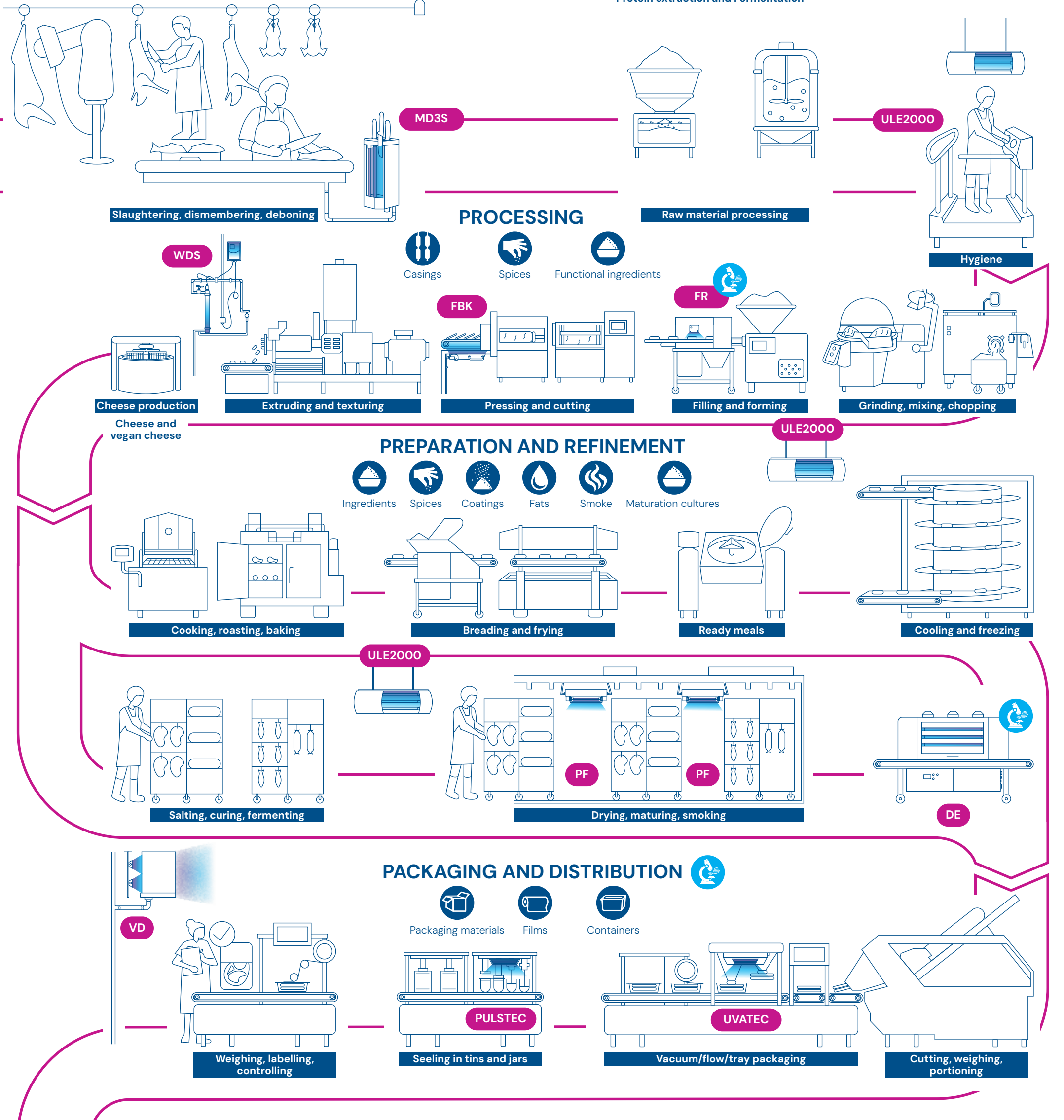
PLANTS, ALGAE, MUSHROOMS
Protein extraction and Fermentation



MILK



BAKED GOODS, DRINKS



CAPTION:

- MD3S - Knife disinfection
- FBK - Conveyor belt disinfection (including external control cabinet)
- PF - Air disinfection
- WDS - Water disinfection
- FR - Surface disinfection (components)
- DE - 360° disinfection system continuous disinfection
- PULSTEC - Pulsed light for surface disinfection
- UVATEC - surface disinfection
- VD - Evaporator disinfection
- ULE2000 - Recirculating air disinfection device