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Mauterndorf, May 2026

## UV TECHNOLOGY FOR MAXIMUM HYGIENE IN MEAT PROCESSING

**How modern disinfection solutions from Hoenle support product safety, process reliability and sustainability in the meat industry.**

### **Increasing Demands in Meat Processing**

The requirements for hygiene, product safety and process stability in meat processing are continuously increasing. At the same time, producers are facing significant economic pressure: efficiency, sustainability and compliance with the highest microbiological standards must go hand in hand today. This is exactly where the Business Unit Disinfection of Hoenle AG comes in with innovative UV technologies for industrial disinfection.

As a specialist in UV technology, Hoenle develops high-performance solutions for the chemical-free disinfection of air, surfaces and packaging throughout sensitive production processes. Particularly in the meat processing industry, the reliable reduction of germs, yeasts and molds plays a crucial role in ensuring product quality, shelf life and consumer safety in a sustainable way.

### **UV Systems for the Highest Hygiene Standards**

Hoenle's UV disinfection systems are used wherever the highest hygiene requirements apply: in packaging lines, conveyor systems, cooling and production rooms as well as within ventilation and air circulation systems. Through the targeted use of UV-C radiation, microorganisms are efficiently inactivated – without residues, without chemicals and without affecting the product itself.

This technology offers decisive advantages especially for the meat industry. Production environments with high humidity, low temperatures and organic contamination create ideal conditions for microbial growth. UV systems enable continuous and automated hygiene control directly within the process. At the same time, they reduce the use of chemical cleaning and disinfection agents and therefore support more sustainable production concepts.

### **Customized Solutions for Safe Processes**

A particular focus lies on integrating the systems into existing plant concepts. Hoenle develops customized solutions that can be flexibly adapted to different production conditions. Whether compact UV modules for limited installation spaces or powerful air disinfection systems for large production areas — the systems are precisely tailored to the specific requirements of each customer.

In addition to technological performance, process reliability also plays a central role. The UV systems are designed for continuous industrial operation and stand out due to their high reliability, low maintenance requirements and long service life. As a result, they contribute not only to product safety but also to the economic efficiency of production.

### **Future-Oriented Hygiene Concepts for the Meat Industry**

Furthermore, Hoenle AG supports its customers with comprehensive consulting services and technical expertise. From the initial analysis and development of individual hygiene concepts to integration and commissioning, the company accompanies its partners throughout the entire project. The goal is to create sustainable hygiene solutions that can be integrated into daily production processes over the long term.

The meat industry is undergoing significant change: consumers expect the highest quality standards, regulatory requirements are increasing and sustainable production methods are becoming more important. UV technology provides a future-oriented answer to many of these challenges.

With many years of experience in industrial UV technology, Hoenle positions itself as a reliable partner for the food and meat processing industry. The combination of technological expertise, individual project support and practical solutions makes the company a strong partner for modern hygiene concepts in sensitive production environments.