



## T2018 conveyor belt sterilizer Impact test in industrial use

### Background:

To analyze the efficiency of the sterilAir® T2018 belt Sterilizer should be determined by means of imitation sample on a chromium steel band, the germ load by aerobic mesophilic bacteria (bacteria, mold spores, yeasts). This method (according to ISO4833) is used in the unit KbE / 25cm<sup>2</sup>, by 3-fold determination of the untreated and the treated hinge side. Sampling is performed at an hourly interval over a period of 8 hours. The meat processing operations of the Migros Cooperative Eastern Switzerland in Gossau are kindly willing to provide their infrastructure for the test on 8 July 2019. This is carried out and analyzed by the company Bamos from Bazenheid.

### Aim:

The objective is to provide independent proof of the effectiveness of the UVC stripper T2018 in industrial applications. The test should make it clear that treatment with UVC severely restricts cross-contamination and how far the individual measurements differ. It is important that the conditions during sampling correspond to 100% of reality and that these are carried out and evaluated by an independent institution.

### Result:

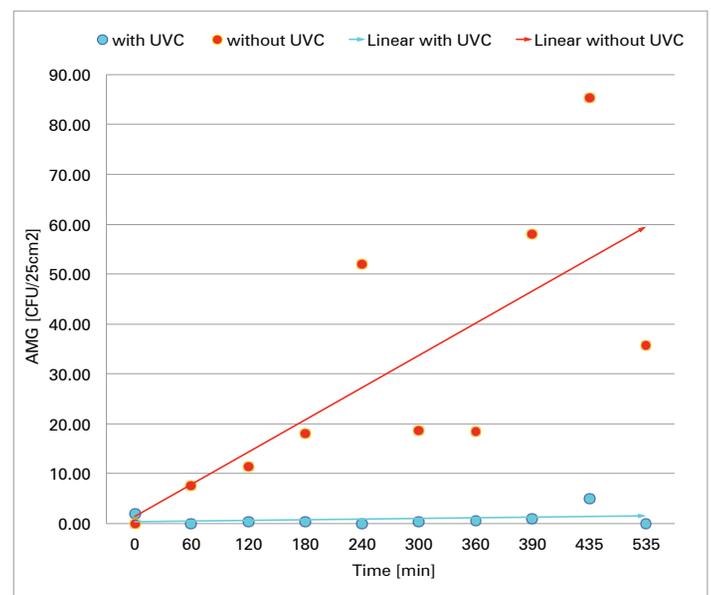
The treated band side, in contrast to the untreated, has a constant minimum germ load. The initially slightly higher values of the treated side, suggest an uneven starting position. Since the first samples were taken immediately after the start of the tape, this was still completely untreated. Striking are the samples immediately after the lunch break (min 390). They show that in the resting state of the band, a significant increase in the bacterial load is emerging. The fluctuating values on the untreated side of the belt indicate that there is a build-up of meat with different levels of microbial contamination.

### Conclusion:

The graphic clearly shows that the treated band side consistently has a massively deep germ load. This leads to better operational hygiene, positively influences the cleaning effort and ensures the achievement of the best before date data.



A chrome steel conveyor belt from the Migros meat cutting plant in Gossau with mounted T2018 UVC belt sterilizer



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